

THE LOOPY SHREW

SABRINA SUNDAY MENU

SAMPLE MENU, SUBJECT TO CHANGE

WHILE YOU WAIT

Beetroot Houmous, Feta Crumb, Salsa Verde,
Charred Flatbread (v veo gfo) £6.15

Antipasti of Olives, Garlic & Peppers (v veo gf) £5.25

Chef's Bread, Nduja Butter (gfo vo veo) £5.25

Garlic & Herb Flatbread (v veo) £4.75

Mozzarella, Garlic & Herb Flatbread (v) £6

STARTERS

Spicy Roasted Carrot & Parsnip Soup, Garlic Brioche Crouton, Herb Oil, Crème Fraiche (v veo gfo)

Chicken Liver Parfait, Orange & Thyme Butter, Winter Chutney, Brioche Toasts, Dressed Leaves (gfo)

Breaded Scampi, Seaweed & Lemon Salt, Tartare Sauce

MAIN COURSE

All Served with Rosemary & Garlic Roast Potatoes & Seasonal Vegetables

Roast Shropshire Beef, Yorkshire Pudding, Chef's Pan Gravy (gfo)

Sage Butter Roasted Turkey crown, Pork, Sage & Apricot Stuffing,
Turkey Gravy (gf)

Loopy's Nut Roast, Sautéed Kale & Shaved Fennel, Chef's Gravy (v veo)

Pan Fried Seabass, Crayfish & prawn Potato Cake, Sauteed Spinach,
Lemon, Garlic & White Wine Voloute, Pickled Samphire

SIDE ORDERS

Yorkshire Pudding £2. Pigs in Blankets £4.5. Fidget Stuffing £4. Cauliflower Cheese £5.25

DESSERTS

Sticky Toffee Pudding, Stem Ginger Ice Cream,
Butterscotch Sauce (v)

Salted Caramel Tart, Pistachio Ice Cream, Honeycomb (v)

Trio of Cheshire Farm Ice Cream with Seasonal Fruit & Shortbread
*Clotted Cream, Crème Fraiche, Pistachio, Banoffee, Biscoff,
Double Chocolate, Raspberry Ripple, Stem Ginger, Vegan Vanilla
Strawberry Sorbet, Coconut Sorbet, Sicilian Lemon Sorbet*

IF YOU HAVE ANY QUESTIONS ON THE ALLERGENS IN YOUR CHOSEN DISH
PLEASE MAKE A MEMBER OF OUR TEAM AWARE



A 10% SERVICE CHARGE IS ADDED TO YOUR TOTAL BILL, THIS IS 100% DISCRETIONARY.
ALL TIPS ARE SPLIT EQUALLY BETWEEN THE TEAM WHO HAVE SERVED YOU TODAY.