

THE LOOPY SHREW

SABRINA SUNDAY SET MENU

SAMPLE MENU, SUBJECT TO CHANGE

SUNDAY TIPPLES

- Bloody Mary £7.95
- Espresso Martini £8.5
- Aperol Spritz £7.95
- Borgo Alato Prosecco, Veneto, Italy £6.59 125ml £31.50 Bottle
- Veuve Lorinet, Champagne Brut £11.25 125 ml £65.95 Bottle

WHILE YOU WAIT

- Roasted Red Pepper & Tomato Houmous, Chilli Oil, Dukkah, Toasted Flatbread (v gfo) £6.75
- Antipasti Of Olives, Cornichons, Roasted Red Peppers, Preserved Lemon & Rosemary Oil (gf ve v) £6.25
- Rosemary & Sea Salt Focaccia with Aged Balsamic & Olive Oil (v) £5.95
- Garlic & Herb Flatbread (v veo) £5.50
- Mozzarella, Garlic & Herb Flatbread (v) £6.50

STARTERS

- Crispy Scampi, Lemon & Seaweed Salt, Dill Crème Fraiche
- Soup of the Day, Brioche Crouton (ve gfo)
- Ham Hock, Cider & Caper Pressing, Piccalilli, Maldon Sea Salt Croutes, Rocket (gfo)



MAIN COURSE

ALL SERVED WITH ROSEMARY & GARLIC ROAST POTATOES, SEASONAL VEGETABLES

- Roast Shropshire Beef, Yorkshire Pudding, Chef's Pan Gravy (gfo)
- Sage Butter Roasted Chicken, Pork, Sage & Apricot Stuffing, Pig in Blanket, Turkey Gravy (gfo)
- Pan-fried Seabass, Sautéed New Potatoes, Spicy Nduja, Cherry Tomatoes, Fine Beans, Rocket, Black Olives, Romesco Sauce (gfo)
- Loopy's Nut Roast, Shaved Fennel, Spiced Apricot Puree (v/veo)
- Why Not Add.....
- Yorkshire Pudding £2 Pigs in Blankets £4.5 Fidget Stuffing £4

DESSERTS

- Steamed Syrup Sponge, Lemon Curd Ice Cream, Candied Lemon, Pistachio Crumb (v)
- Chocolate & Salted Caramel Brownie, Vanilla Ice Cream, Seasonal Fruit (ve)
- Cheshire Farm Ice Cream & Sorbets with Chef's Shortbread (gfo v veo)

v - Vegetarian
ve - vegan
gf - gluten free
gfo - gluten- free
option available

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.