

Lion + Pheasant

townhouse hotel shrewsbury

For The Table

Marinated Olives Artichoke Crisps 5 Pork Puffs **DF GF** Smoked Paprika 5.5 Crispy Whitebait **DF** Wild Garlic Emulsion 7

Starters

Grilled Asparagus **GF*** Café de Paris Hollandaise Crispy Hens Egg 10 Pan Roasted Scallops **GF** Bouillabaisse, Smoked Bacon, Mooli, Roe 14.5

Beef Fat Brioche **DF*** English Mustard Butter, Quail Egg, Corned Beef, Gem Lettuce 11.5 Chicken Liver Parfait **GF*** Red Onion Chutney, Chicken Fat Brioche, Poultry Jelly 9

Pea Velouté **GF* DF* VG*** Smoked Eel, Blue Cheese + Ham Hock Tortellini, Confit Orange 9.5

Chefs Mains

Treacle Glazed Pork Fillet **GF* DF*** Rhubarb Ketchup, Spiced Pork Shoulder, Oat Crumble, Pork Puff, Jus 28

Olive Oil Poached Sea Trout **GF** Sorrel Velouté, Cucumber, Buttermilk, Seaweed, Trout Roe 26

Potato + Black Truffle Tortellini **DF*** Parmesan Foam, Egg Yolk 21

Venison Loin **GF*** Spiced Haunch Bun, Borlotti Beans, Blue Cheese, Pickled Celery, Truffle Honey, Venison Jus 30

Seasonal Favorite

Duo of Lamb **GF DF*** Lamb Cannon, Crispy Lamb Belly, Pommes Anna, Wild Garlic, Lamb Jus Wye Valley Asparagus, Whipped Ewes Curd 32

Catch Of The Day
Please Ask Your Server

Classics

Local Ale Battered Fish **DF* GF*** Pea + Mint Crush, Tartar, Butter Curry Sauce, Burnt Lemon, Triple Cooked Chips 21 10oz Sirloin **GF DF*** 32 10oz Ribeye **GF DF*** 36

Pie Of The Day
Pomme Purée, Seasonal Greens 22 Triple Cooked Chips, Roasted Portobello Mushroom, Bordelaise Butter, Onion Ring, Mixed Leaf Salad Add Blue Cheese Or Peppercorn Sauce +£3.5 Each

Beef Wellington (for two) Served Pink Pomme Purée, Triple Cooked Chips, Honey Roasted Carrot, Bordelaise Butter, Seasonal Greens, Red Wine Jus 85

On The Side

4.5 Each

- Buttered Seasonal Greens + Triple Cooked Chips + Truffle £2
- Honey Glazed Carrots + Pomme Purée + Truffle + Parmesan £2

GF - Gluten Free **GF*** - Gluten Free Alternative **DF** - Dairy Free **DF*** - Dairy Free Alternative

Desserts

33% Milk Chocolate Crèmeux **GF** Blood Orange, Yogurt + Olive Oil 9 Caramelised Rice Pudding Mousse Custard Filled Doughnut, Miso Apple Caramel, Pickled Apple 9.5

Baked Meyer Lemon Tart Crème Fraîche, Preserved Lemon, Dill 9 Harvey + Brockless Cheeseboard **GF*** Compressed Celery, Quince, Crackers 14

Forced Yorkshire Rhubarb Soufflé **GF*** Vanilla Creme Anglaise, Shortbread Crumble 14

Vegetarian + Vegan

Starters

Wild Mushroom Parfait **VG GF** Sourdough, Truffle Oil 7.5
Grilled Asparagus **GF*** Crispy Hens Egg, Hollandaise, Wild Garlic, Brown Butter 10
Pea Velouté **VG*** Confit Orange, Pickled Garlic 9.5

Mains

Potato - Black Truffle Tortellini **DF*** Parmesan Foam 21
Butternut Squash + Sage Risotto **VG GF** Crispy Sage, Toasted Pumpkin Seeds 20
Charred Cauliflower **VG GF** Romesco Sauce, Golden Raisin, Pine Nuts 18

Desserts

Chocolate Mousse **VG GF** Black Cherry, Chocolate Soil 8
Coconut Panna Cotta **VG GF** Lime, Raspberry 7.5
Harvey And Brockless Cheeseboard **V GF*** Compressed Celery, Quince, Crackers 14

Dessert Cocktails



Orange Brûlée Grand Marnier, Cognac, Amaretto 10.5



Baileys Espresso Martini Vodka, Kahlúa, Baileys, Espresso 10.5



Irish Coffee 7.5
Double Espresso, Sugar, Cream
Choose Your Liquor:
Baileys, Amaretto, Irish Whiskey
Bumbu Cream

Stay.
Dine.
Celebrate.

Please Declare Any Allergies + Intolerances Upon Ordering. A Discretionary 10% Service Charge Will Be Added To Your Bill.