

Lion + Pheasant

townhouse hotel shrewsbury

Lunch

Serving 12pm to 2.30pm

For The Table

Marinated Olives 4.5

Crispy Whitebait **DF**
Marie Rose Sauce 7

Pork Puffs **DF GF**
Smoked Paprika 5.5

Small Plates

Soup of the Day **VG***
Focaccia, Olive Oil 8

Smoked Potted Mackerel
Paprika Butter, Melba Toast 8.5

Beer Battered Goujons
Haddock, Tartar 9

Braised Beef + Mature Cheddar Croquette
Beef Fat Mayo 8.5

Mains

Local Ale Battered Fish **DF* GF***
Pea + Mint Crush, Tartar, Butter Curry Sauce,
Burnt Lemon, Hand Cut Chips 21

Glazed Ham Hock **GF DF**
Fried Egg, Triple Cooked Chips, Pineapple Relish 22

Confit Duck Leg **GF DF**
Tuscan Bean Cassoulet 23

Pie Of The Day
Pomme Purée, Seasonal Greens 22

Wild Mushroom Pappardele **VG V**
Parmeasan 20

Butternut Squash Risotto **V**
Crispy Sage 20

10oz Sirloin **DF GF** 32
8oz Fillet **DF GF** 36

Triple Cooked Chips, Roasted Portobello
Mushroom, Onion Ring, Mixed Leaf Salad
Add Blue Cheese Or Peppercorn Sauce +3.5 Each

On The Side 4.5 Each

- + Triple Cooked Chips
+ Truffle+2
- + Buttered Seasonal Greens
- + House Salad

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

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

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Brunch

Available 9.30am to 2.30pm

Eggs Florentine

Sautéed Spinach, Poached Eggs,
Hollandaise, English Muffin 11.5

Eggs Royale GF*

Smoked Salmon, Poached Eggs,
Hollandaise, English Muffin 13

Eggs Benedict GF*

Poached Eggs, Crispy Bacon,
English Muffin, Hollandaise 12

Avocado On Toast

Smashed Avocado, Poached Eggs, Chilli
Flakes, Fresh Lemon, Served on
Sourdough 14

Lunch Set

2 Course £25 3 Course £30

Monday to Friday

Starters

Soup Of The Day GF* VG

Baguette

Potted Mackerel GF*

Paprika Butter, Melba Toast

Ham Hock Terrine GF*

Pickled Shallots, Cornichons,
Baguette

Mains

Pie Of The Day

Pomme Purée, Seasonal Greens

Pan Roasted Monkfish

Pommes Dauphine, Kale, Beurre
Noisette

Cacio e Pepe Linguini

Aged Parmesan

Desserts

Tiramisu

Coffee Liquor, Cocoa

Sticky Toffee Pudding

Butterscotch, Vanilla Ice Cream

Sandwiches

Served With Fries + Coleslaw

Croque Monsieur

Roast Ham, Mustard, Mornay 13

Steak Sandwich DF* GF*

Sourdough, House Chutney,
Rocket, Blue Cheese 14

Fish Finger Sandwich DF GF*

Pickled Cucumber, Tartar, Dill 12
Served on White or Granary

Desserts

Tiramisu

Coffee Liquor, Cocoa 8

Apple + Blackberry Crumble

Crème Anglaise, Vanilla Ice Cream 8

Sticky Toffee Pudding

Butterscotch, Vanilla Ice Cream 8.5

Harvey + Brockless Cheeseboard GF*

Compressed Celery, Chutney,
Crackers 14

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