

Lion + Pheasant

townhouse hotel shrewsbury

Settle In Homemade Rosemary Salt Focaccia
Served with Whipped Truffle Butter

Marinated Olives Parsnip Crisps 5 Honey Mustard Chipolatas 7 Crispy Potato Terrine Lyonnaise Onions Taleggio 7.5 Sage + Apricot Sausage Rolls Sweet English Mustard Mayonnaise 7.5

Starters

Chicken Liver Parfait
Chicken Fat Brioche
Bitter Orange Chutney, Poultry Jelly 9.5

Parsnip + Apple Velouté VG*
Parsnip Crisp, Olive Oil 8

Marinated Beetroot
Goats Curd, Cheese Sable, Chicory 8.5

Pan Fried Scallops GF DF
Salt Baked Celeriac, Granny Smith
Apple, Black Truffle 10

Crispy Pigs Head DF
Turnip Fondant, Oat Crumble, Crackling
Pork Sauce 9

Classic Mains

Local Ale Battered Fish DF* GF*
Pea + Mint Crush, Tartar, Butter Curry Sauce, Burnt Lemon
Triple Cooked Chips 20

Treacle Glazed Ham Hock GF DF*
Fried Hens Egg, Pineapple Relish, Triple Cooked Chips 23



Chefs Mains

Malt Glazed Pork Tenderloin GF
Black Pudding Pomme Anna, Irish Kale, Caramelised Apple
Pork Sauce 25

Wild Mushroom, Feta + Spinach Wellington DF*
Herb Roast Potatoes, Honey Roasted Carrot, Vegetable Jus 22

Seasonal Favourite

Turkey & Bacon Ballotine GF DF
Creamed Sprouts + Bacon, Honey Roasted Carrot, Cranberry Stuffing
Herbed Roast Potatoes, Turkey Jus 25

Pan Roasted Sea Bass GF
King Prawn Croquette, Compressed Gem Lettuce, Dill Oil, Warm Marie Rose 24

Slow Cooked Duck Breast GF DF*
Choux Farci, Cashew, Poached Fig, Balsamic Vinegar, Duck Sauce 28

GF Gluten Free GF* Gluten Free Alternative DF Dairy Free DF* Dairy Free Alternative
V Vegetarian VG Vegan VG* Can Be Vegan

Shropshire Beef

10oz Sirloin GF DF*
Triple Cooked Chips, Roasted Shallot, Truffle
Butter, Onion Ring Rocket + Parmesan Salad 32
Add Blue Cheese Or Peppercorn Sauce +£3.5 Each

10oz Ribeye GF DF*
Triple Cooked Chips, Roasted Shallot, Truffle
Butter, Onion Ring, Rocket + Parmesan Salad 36
Add Blue Cheese Or Peppercorn Sauce +£3.5 Each

On The Side

+ Buttered Winter Greens
+ Triple Cooked Chips
Add Parmesan + Truffle +£2
+ Creamed Sprouts + Bacon
+ Rocket + Parmesan Salad
4.5 Each

Desserts

Gingerbread Choux Bun
White Chocolate Cremeux,
Ginger Sponge, Eggnog Ice
Cream, Craquelin 10

Salted Carmel Tart
Pink Grapefruit Sorbet, Old English Spice 9

Basque Vanilla Cheesecake
Pistachio Ice Cream, 70% Dark Chocolate Sauce 10.5

Westbury Roberts Cheese Board
Artisan Crackers, Celery
Quince Jelly, Fresh Grapes 14

Date Pudding
Rum Butterscotch, Brûlée Banana, Custard Ice
Cream 8

Vegetarian + Vegan

Starters

Parsnip + Apple Soup VG*
Parsnip Crisp, Olive Oil 8

Caramelised Pears V VG*
Blue Cheese, Red Chicory, Pickled Grapes,
Whole Grain Mustard 8

Beetroot Carpaccio VG
Walnut, Aged Balsamic, Focaccia 8.5

Mains

Wild Mushroom
Spinach + Feta Wellington VG*
Herbed Roast Potatoes, Roasted Carrot
Vegetable Jus 22

Charred Red Cabbage VG
Roasted Chestnut Sauce + Clementine Dressing 20

Cauliflower Risotto VG
Raisin, Chablis Dressing 20

Desserts


Mulled Wine Poached Pear V VG*
Cinnamon Biscuit Crumb, Whipped Mascarpone 8


Westbury Roberts Cheese Board V
Artisan Crackers, Quince Jelly, Fresh Grapes 14

70% Chocolate Mousse VG
Cherry Compote 9

A Tipple To Finish?

 Eggnog
Rum, Egg, Sugar, Nutmeg, Cream

 Tiramisu Martini
Kahlua, Baileys, Vodka, Cream

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

Stay. Dine. Celebrate.

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