

lion+
pheasant
townhouse hotel shrewsbury

Menu

aperitif grand mimosa £7

s t a r t e r s

pumpkin soup

parmesan, truffle, chestnut mushroom
£7

rabbit leg terrine

herb crust, grape, blue cheese + hazelnut
£9 ½

chicken liver parfait

radish, red onion jam, sourdough
£8

salmon

beetroot, black pepper, watercress, horseradish
£9

goats cheese panna cotta

compressed celery, pickled walnuts, pear, rocket
£8

additional bread
£1 ½

m a i n s

pheasant breast

fondant potato, plum, leg meat bonbon, sprout, bacon + chestnut
£19

sirloin of beef

crispy beef cheek, dauphinoise potato, spinach, cauliflower, parmesan
£21

grilled plaice

artichoke, smoked mash potato, mushroom, lemon beurre blanc
£19

pan fried seabass

cockle vinaigrette, charred gem lettuce, samphire, celeriac
£20

herb gnocchi

chestnut mushroom, truffle, parmesan, herb oil
£16

from the grill

all our beef is matured for a minimum of 21 days and comes from mature herds served with tomato, mushroom duxelle, rocket, parmesan + truffle salad, hand cut chips

8oz sirloin

£23

8oz bavette of beef

£19

peppercorn sauce
shropshire blue cheese
£3 each

s i d e s

buttered greens, hand cut chips, rocket, truffle oil, parmesan salad,
roast potatoes, sprouts + bacon
£4 each

d e s s e r t s

chocolate ganache

orange parfait, cinnamon sponge, chocolate sorbet
£8 ½

traditional christmas pudding

brandy sauce, orange
£8

mulled spiced panna cotta

cranberry + red wine compote, ginger crumb, cinnamon ice cream
£8 ½

iced banana parfait

banana bread, toffee sauce, chantilly cream
£8

homemade ice creams + sorbets

£5 ½

chef's selection of 5 british cheeses

oat crackers, chutney, compressed celery, tea soaked fig
£14

after dinner coffee

3 petit fours

£5

salted caramel espresso martini £8

eggnog £7 ½