

lion+
pheasant
townhouse hotel shrewsbury

Menu

s t a r t e r s

roast celeriac soup
shropshire blue cheese croute
£ 7

rabbit terrine
egg yolk, caper berries, watercress puree, pickled shallot
£ 9 ½

cured salmon
cucumber, mandarin, squid ink tuille
£ 9

chicken + duck liver parfait
red onion jam, radish, watercress, toasted sourdough
£ 8

brown crab bavarois
pickled apple, dashi jelly, white crab, coriander
£ 8 ½

additional bread
£1½

m a i n s

pigeon pithivier
roast onion puree, spinach, carrot, kale + jus
£ 19

duck breast
dauphinoise potato, roasted pear, confit duck + date rilette, port jus
£ 21

pan fried brill
crispy chicken wings, butter braised baby leeks, jerusalem artichoke, chicken jus
£ 20

seabass
white bean puree, charred gem heart, brown shrimps, confit lemon oil, romanesco
£ 19

potato gnocchi
curried cauliflower, mango, carrot bhajis, golden raisins, coriander
£ 17

shropshire beef

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 fillet
£26

peppercorn sauce
shropshire blue cheese
£3 each

s i d e s

gratin dauphinoise, buttered greens, organic star anise carrots, hand cut chips, rocket + parmesan salad
£4 each

d e s s e r t s

brandy snap mille-feuille
apples, cinnamon cream, pistachio ice cream
£ 8

coffee panna cotta
dark chocolate ganache, milk ice cream, caramel, coco nibs
£ 7 ½

lemon meringue pie
lemon curd, iced lemon parfait, meringue, raspberry sorbet
£ 7 ½

praline moelleux
chocolate sorbet
£ 8
please allow for 10 minutes cooking time

homemade ice creams + sorbets
£5½

chef's selection of 5 british cheeses
oat crackers, chutney, compressed celery, tea soaked fig
£14

after dinner coffee
3 petit fours
£5