

NUMBER FOUR

4 BUTCHER ROW - SHREWSBURY

DINNER MENU

£34 FOR 3 COURSES - £28 FOR TWO COURSES

MIXED HOUSE OLIVES ON THE TABLE

STARTER

SPICED PRAWN COCKTAIL, GUACAMOLE & BAKED CORN CHIPS 
CHICKEN LIVER PARFAIT, TOASTED BRIOCHE & RED ONION CHUTNEY

HERBED FALLAFELS, TAHINI YOGHURT (SESAME), PICKLED CUCUMBER & POMEGRANATE SEEDS  

SOUP OF THE DAY WITH WARM BREAD 

MUSHROOMS WITH GARLIC, SPINACH ON A CHAR-GRILLED BRIE CROSTINI 


CLASSIC SMOKED SALMON WITH CAPERS, LEMON, EGG, SHALLOTS & CHIVE CREAM CHEESE 

MAIN

SLOW ROASTED CRISPY SKIN PORK BELLY, PEA PUREE, BACON LARDONS, CAVOLO NERO & ROASTED CARROTS 

GRILLED COD CRUSHED NEW POTATOES, SAMPHIRE & SPINACH WITH TOMATO & CHORIZO RAGU 



BAKED NUT ROAST WITH BUTTERNUT SQUASH, GREENS & ROASTED RED PEPPER  

BEEF BOURGUIGNONE & MASH, BEEF COOKED IN A RICH RED WINE SAUCE WITH BACON & MUSHROOMS 

100Z SIRLOIN (£5 SUPP) - 100Z RIBEYE (£5 SUPP)

SERVED WITH ROAST TOMATO, ROCKET & SKIN ON FRIES
ADD PEPPERCORN, BEARNAISE OR BLUE CHEESE SAUCE FOR £2

DESSERT

VANILLA CHEESECAKE WITH RED BERRIES  

BREAD & BUTTER CHRISTMAS PUDDING & ORANGE CUSTARD

STICKY TOFFEE PUDDING & VANILLA ICE CREAM

ETON MESS, MERINGUE, WHIPPED CREAM & RED BERRIES 

WARM CHOCOLATE BROWNIE WITH VANILLA ICE CREAM

*** WE CAN AMMEND MOST OF THE STARTERS & MAINS TO MAKE THEM GLUTEN FREE
& PLEASE LET US KNOW OF ANY ALLERGIES ***