

NUMBER FOUR

4 BUTCHER ROW - SHREWSBURY

DINNER MENU

£34 FOR 3 COURSES - £28 FOR TWO COURSES

MIXED HOUSE OLIVES ON THE TABLE

STARTER

PIL PIL KING PRAWNS WITH DIPPING BREAD - SUPP £2

CARROT BHAJI'S, CUCUMBER RAITA, MANGO PUREE & PICKLED CARROT



SOUP OF THE DAY WITH WARM BREAD 

MUSHROOMS WITH GARLIC, CREAM & SPINACH ON A CHAR-GRILLED CROSTINI 

SMOKED SALMON, HORSERADISH CREAM, BEETROOT & GREEN APPLE



SERRANO HAM, PICKLED PEAR, CROUTONS & BLUE CHEESE SALAD

MAIN

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



GRILLED COD, CRUSHED NEW POTATOES, WILTED SPINACH, TENDERSTEM BROCCOLI & CAFE DE PARIS BUTTER



CONFIT DUCK COTTAGE PIE WITH GREENS



ROASTED & SPICED BUTTERNUT SQUASH & CUMIN RISSOTTO, TOASTED SUNFLOWER SEEDS & CARAMELISED GOAST CHEESE (CAN BE VEGAN)



CHICKEN SALTIMBOCA, STUFFED WITH ITALIAN SAUSAGE MEAT, SHIMEJI MUSHROOM, LEEKS, BUTTER SAUCE WITH VEGETABLE RISSOTTO



BRAISED LAMB LEG, SPICED GRAINS, SUMAC ONIONS & TZATZIKI

100Z SIRLOIN (£5 SUPP) - 100Z RIBEYE (£5 SUPP)
COTE DE BOEUF FOR 2 TO SHARE (£10 SUPP PER PERSON)
SERVED WITH ROAST TOMATO, ROCKET & SKIN ON FRIES
ADD PEPPERCORN, BEARNAISE, CAFE DE PARIS BUTTER OR BLUE CHEESE SAUCE FOR £2

DESSERT

VANILLA CHEESECAKE WITH RED BERRIES



VANILLA CREME BRULEE WITH STRAWBERRIES & SHORTBREAD

STICKY TOFFEE PUDDING & VANILLA ICE CREAM

ETON MESS, MERINGUE, WHIPPED CREAM & RED BERRIES



CHOCOLATE ORANGE MOUSSE



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