

# 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

CHICKEN LIVER PARFAIT, BREAD CRISPS & RED ONION CHUTNEY

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 VEGETABLE GALETTE WITH WHIPPED LEMON RICOTTA (CAN BE VEGAN) 

CHICKEN MILANESE, GREMOLATA, SAUTE POTATOES & DRESSED ROCKET

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 & MAINS TO MAKE THEM GLUTEN FREE  
& PLEASE LET US KNOW OF ANY ALLERGIE \*\*\*