

# NUMBER FOUR

4 BUTCHER ROW - SHREWSBURY

## DINNER MENU NUMBER FOUR

AVAILABLE FRIDAY & SATURDAY FROM 5PM

£32 FOR 3 COURSES - £27 FOR TWO COURSES

\*\*MIXED HOUSE OLIVES ON THE TABLE\*\*

### STARTER

SMOKED SALMON & PRAWN WITH MARIE ROSE SAUCE & CIABATTA  
CHICKEN LIVER PARFAIT, TOASTED BRIOCHE & RED ONION CHUTNEY

KING PRAWNS IN GARLIC BUTTER AND TOASTED CIABATTA

TOMATO & BASIL SOUP WITH WARM BREAD 

MUSHROOMS WITH GARLIC, SPINACH & MASCARPONE ON TOAST 

DEEP FRIED BRIE IN PANKO CRUMB, CRANBERRY & CRISPY BACON

### MAIN

CHICKEN KIEV WITH SKIN ON FRIES & GREEN SALAD

SLOW ROASTED PORK BELLY, APPLE SAUCE, TENDERSTEM BROCCOLI,  
MASH SAUTEED SPINACH & JUS 

BAKED COD WITH SPICED TOMATO, ONION & BASIL RAGU,  
GREENS & POTATOES 

SPINACH & FETA TART, PUTANESCAN SAUCE, HERB DRESSED ROCKET 


BEEF BOURGUIGNONE, BEEF COOKED IN A RICH RED WINE SAUCE 

RUMP & CHORIZO BURGER, KETCHUP, YELLOW MUSTARD, GHERKINS IN A SEAME  
SEED BUN & FRIES

### 100Z SIRLOIN (£3 SUPP) - 8OZ RIBEYE (£4 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 & BEETROOT CAKE & CREME FRAICHE

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