# 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\*\*

### STARTFR

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  $\mathbb {V}$ MUSHROOMS WITH GARLIC, SPINACH & MASCARPONE ON TOAST  $\mathbb W$ DEEP FRIED BRIE IN PANKO CRUMB, CRANBERRY & CRISPY BACON

### MΔIN

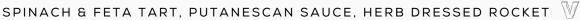
CHICKEN KIEV WITH SKIN ON FRIES & GREEN SALAD





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





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) - 80Z 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 \*\*