

# the FOUNDRY

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Level Two - Theatre Severn - Shrewsbury

**1 Course 15   2 Courses 21   3 Courses 25**

## STARTERS

Soup of the day (v)

Chicken liver pâté with red onion chutney and granary toast

The Foundry Smoked salmon and prawn cocktail

Heritage tomato, olive and pickled fennel salad (v)(gf)

Beef carpaccio, pickled vegetables and horseradish cream

Pea panna cotta served with goat's cheese bon bon and sourdough croute (v)

## MAINS

Steak Diane served with frites and green salad (gf)

Lentil and butternut squash coconut curry served with coriander rice (v)(gf)

Slow roast pork belly served with chorizo, diced vegetables and butter beans cassoulet (gf)

Chicken supreme, fondant potato, creamed cabbage and roast carrots (gf)

Pan fried sea bass served with sweet potato fries, green beans and sauce vierge (gf)

Saffron and chive risotto cake served with a stilton and grape salad (v)

## PUDDINGS

Treacle tart served with blueberry and lemon cream

Belgium waffle served with toffee sauce and honey comb ice cream

Crème brûlée served with shortbread biscuit

Dark chocolate truffle torte served with fruit compote and vanilla ice cream (gf)

Local Artisan cheese and biscuits

A selection of ice cream and sorbets with a shortbread biscuit

Ice cream- choose 3 of the following:

Vanilla, chocolate, salted caramel, honeycomb, Stem ginger, strawberry

Sorbets – Blackcurrant, lemon, orange

## SIDES

Triple cooked chips £3.50 French fries £3.50 Garlic bread £3.50 Olives £3.50

Mixed veg £3.50 Mixed salad £3.50

*We cater for all allergies but we request that you always inform your waiter on ordering so we are fully aware of you needs.*

To keep up to date with the Foundry you can follow us on twitter: @foundry\_the  
For enquiries please email: enquiries@the-foundry.info