

the FOUNDRY

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

Potato Gnocchi with spinach and stilton cream (v)

Salmon cured in Woods IPA Take 5, served with poppy seed pancakes

Ham hock with deep fried goats cheese and piccalilli

Smoked cod, potato & onion hotpot

MAINS

Roast pork belly served with mustard mash, red cabbage & cider gravy

Butternut squash, roast pepper, chickpea and sweet potato tagine with rice (v)

Beetroot medallion served with coconut sticky rice, avocado and soy green beans (v)

Chicken breast served with pappardelle pasta in a cream, tarragon and mushroom sauce

Saffron, chive and King prawn risotto

Steak and Ale pie with fonant potato and buttered Greens

PUDDINGS

Bread and butter pudding served with clotted cream and apricot sauce

Waffle with chocolate sauce served with vanilla ice cream

Sticky Toffee pudding served with toffee sauce and vanilla ice cream (gf)

Lemon meringue roulade (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

the FOUNDRY

Level Two - Theatre Severn - Shrewsbury

To keep up to date with the Foundry you can follow us on twitter: [@foundry_the](#)
For enquiries please email: enquiries@the-foundry.info