

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

Thai crab cakes served with sweet chilli

Quinoa, carrot, orange and avocado salad (v)(gf)

Asparagus wrapped in Parma ham served with a poached egg and truffle butter(gf)

Coriander falafel served with olive tapenade, roast tomatoes and pepper dressing (v)

MAINS

Pork T bone steak, Fidget stuffed apple, buttered new potatoes and cider gravy

Crisp herb polenta served with Caponata (Aubergines, tomato, raisins and pine kernels) (v)(gf)

Lamb rump served with a tomato, feta, olive, watermelon salad and balsamic dressing (gf)

Chicken supreme, on a bed of wild mushroom and tarragon risotto (gf)

Pan fried sea bass served with mussel velouté, fondant potato and spinach (gf)

Chestnut mushroom, butternut squash and spinach pie, crisp new potatoes and green beans (v) (gf)

PUDDINGS

Eton Mess (gf)

Chocolate Brownie, chocolate sauce served with vanilla ice cream (gf)

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

Pear cider jelly, served with blackcurrant sorbet (v)(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 All £3.50

Triple cooked chips, French fries, Garlic bread, Olives ,Mixed veg, Mixed salad

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

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