

# 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

Thai crab cakes served with sweet chilli

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

Smoked salmon, served with Mackerel rillettes, beetroot carpaccio and a crab croute

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, olives and pine kernels (v) (gf)

Lamb rump served with a tomato, feta, olive and 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 & green beans (v)

## 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

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