

# Mother's Day Menu

Sunday 30th March 2025

Three Courses £38.50 per person

## While you Wait

Chef's Antipasti with Olives, Roasted Peppers & Cornichons (v ve gf) £6.25

Rosemary & Sea Salt Focaccia, Whipped Salted Butter (v veo) £5.95

Chef's Caramelised Onion & Miso Houmous, Pickled Red Onions (gfo v ve) £6.75

Sticky Pork Belly Bites, Apple Sauce £8.25

Maple & Sage Baked Camembert, Roasted Walnut Crumb, Maldon Sea Salt Croutes, Celery, Red Onion Jam (gfo v) £10.50

## The Loopy Taster

Chef's Antipasti with Olives, Roasted Peppers & Cornichons,  
Rosemary Sea Salt Focaccia with Whipped Butter, Roast Carrot & Chilli Houmous,  
Breaded Whitebait with Tartare Sauce £15.50

## Starters

### Local Chicken Liver Parfait

Rhubarb & Ginger Chutney, Sourdough Toasts, Dressed Rocket

### Garden Pea, Asparagus & Mint Soup

Brioche Crouton, Whipped Lemon Butter, Pea Shoots (veo)

### Breaded Whitebait

Lemon & Seaweed Salt, Wasabi Mayo

Whipped Goats Cheese, Sweet Vine Tomato & Shallot Confit & Kale Pesto Bruschetta

Dressed Rocket, Toasted Walnuts

## Main Courses

### Rosemary & Garlic Roasted Leg of Lamb

Roast Potatoes, Maple Roast Carrot & Parsnip, Charred Asparagus, Gravy (gfo)

### Pan-seared Seabass

Lemon Butter Sauce, Herb Oil, Dill & Saffron Potato Cake, Samphire (gf)

### Duo of Shropshire Beef

Roast Sirloin & Slow Roasted Daube of Beef, Yorkshire Pudding, Rosemary & Garlic Roast Potatoes,  
Maple Roast Carrot & Parsnip, Charred Asparagus, Chef's Gravy (gfo)

### Garlic & Herb Roasted Chicken Supreme

Wild Mushroom & Tarragon Sauce, Truffle Mash, Chargrilled Asparagus (gf)

### Caramelised Beetroot, Shallot, Fennel & Pear Tarte Tatin

Whipped Goats Cheese, Dressed Rocket & Toasted Walnut Salad (v veo)

## Sunday Sides

Rarebit Broccoli & Cauliflower Cheese £4.50

Yorkshire Pudding £2.00

Sticky Honey & Mustard Chipolatas £4.50

Extra Gravy £2.50

Family Gravy £5.00

## Desserts

### Chocolate Orange Marquise

Orange Tuile, Rosewater & Berry Compote, Rose Petals (gfo)

### Blueberry & Pistachio Eton Mess

Lemon Curd, Mascarpone, Poppy Seed Tuile (gf)

### Sticky Date & Earl Grey Pudding

Salted Butterscotch Sauce, Toasted Almonds, Vanilla Ice Cream

### Coconut Panna Cotta

Chef's Tropical Granola, Rum & Mango Syrup, Toasted Coconut Shavings (ve v gfo)

### Loopy's Cheese Board

Welsh Vintage Cheddar, Shropshire Blue & Local Brie, Rhubarb & Ginger Chutney,  
Whipped Salted Butter, Crackers, Fruit Loaf, Celery & Grapes

£15.95 Perfect for Two to Share

### *Taylor's Ruby Port NV, Portugal*

50ml £3.95 100ml £8.20 Bottle £52.50

### Affogato

Double Espresso with Vanilla, Chocolate or Honey Ice Cream, Poppy Seed Tuile £5.25

### *Naughty Affogato*

50ml Baileys £4.55. 25ml Disaronno £4.25. 25ml Kahlua £2.95

## *After Dinner Tipples*

### Pistachio Martini

Absolut Vodka, Disaronno, Pistachio Syrup, Almond Milk, Crushed Pistachio

### After Eight Martini

Espresso, Absolut Vodka, Kahlua, Chocolate Syrup, Crème De Menthe, After Eight

### Tea & Coffee

Americano £3.10

Flat White £3.40

Cappuccino £3.60

Espresso £2.35/£2.85

English Breakfast £3.40

Earl Grey £3.40

IF YOU HAVE ANY QUESTIONS ON THE ALLERGENS IN YOUR CHOSEN  
DISH PLEASE MAKE A MEMBER OF OUR TEAM AWARE

A 10% SERVICE CHARGE IS ADDED TO YOUR TOTAL BILL,  
THIS IS 100% DISCRETIONARY.  
ALL TIPS ARE SPLIT EQUALLY BETWEEN THE TEAM WHO HAVE  
SERVED YOU TODAY.