

HOUSE OF THE RISING SUN

MENU

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18 BUTCHER ROW, SHREWSBURY, SHROPSHIRE SY1 1UW



Food Allergy? Many of our dishes can be adapted to suit most dietary needs – many are gluten free.
However, our kitchen handles the following potential allergen ingredients: soya, eggs, celery, milk, fish crustaceans, sesame, peanuts, mustard, tree nuts, sulphites, lupins, molluscs & cereals that contain gluten.
Please speak to our staff about individual ingredients in your meal when ordering so we can advise you on content & adjust accordingly

Lunch Classics

Burger and chips – 6oz dry-aged beef patty, brioche bun, Monterey jack cheese, pickle, lettuce & burger sauce served with hand-cut skin-on chips	£11.95
DFRQ GFRQ	
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Fish and chips – Beer battered cod fillet, hand-cut skin-on chips & tartare sauce	£10.95
DF	
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Vegetable Masala – Authentic Indian masala sauce with mixed seasonal vegetables. Served with fragrant rice and crisp popadom	£8.95
GF V	
Add chicken, pork or tofu	£2.50
Prawns	£3.50
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Waldorf Salad – Fresh apples, celery and grapes with toasted walnuts - all dressed in a creamy mayonnaise. Served on crisp baby gem lettuce	£8.95
GF DF V	
Add chicken	£2.50
Add streaky bacon	£1.50
Avocado	£2
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Premium Sandwich Selection

Mexican chicken wrap – Mexican fried chicken, fresh guacamole, tangy tomato salsa, Monterey jack cheese, fresh coriander and gem lettuce with a sweet and fiery roquito chilli mayonnaise	£7.95
DFRQ	
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Prawn Marie-rose on granary bloomer – Plump and succulent north Atlantic prawns dressed in the classic Marie-rose sauce. Served on a bed of crisp gem and cucumber	£7.95
DF	
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Deli bagel – From the deli's of NYC – a steamed seeded bagel filled with warm beef pastrami, dill pickles, French's American mustard and American cheddar cheese	£7.95
DFRQ	
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Falafel in pitta – Lebanese spiced falafels in a soft fluffy pitta, served with shredded red cabbage, carrot, pickled cucumber ribbons, dressed in pomegranate molasses and mint yogurt.	
Topped with a spiced dukkah	£6.95
DFRQ GFRQ V VGR	
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Avocado on toast – Smashed avocado, barrel-aged feta, roasted heritage tomato, lime & coriander served on griddled artisan bread	£7.50
GFRQ DFRQ	
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Sides

Kimchi – Spicy Korean fermented Hispi cabbage	£3.50
DF GF	
Edamame – Salty, sticky or spicy	£4.25
DF GFRQ V VG	
Shrimp crackers with sweet chilli dipping sauce – Dark and white shrimp crackers served with a Thai sweet chilli sauce	£3.50
GF DF	
Fragrant sticky Thai rice	£3.95
DF GF V VG	
Stir-fried egg noodles	£4.50
DF V VG GFRQ	
Add tofu, chicken, prawns or pork	£2.50
Cous cous salad – Seasoned cous cous with mixed vegetables	£4.50
DF V VG	
Hand-cut Skin-on chips	£3.95
GF DF V VG	
Bread board – Selection of artisan breads, English butter, sea salt and European oils & vinegars	£4.95
DFRQ V VGR	
Mixed olives	£3.95
DF GF V VG	

Earth

BBQ pulled jack fruit bao bun – Chinese bao bun stuffed with smoky barbequed jackfruit, pickled cucumber, kewpie mayonnaise slaw and fresh coriander	£4.75
DF V VGR	
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Lentil dhal – Home-style lentil dhal curry – split lentils cooked in a rich aromatic curry base, garnished with pan roasted aubergine and crisp fried chickpeas	£7.25
GF DF V VG	
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Mezze board – Sourdough flat bread, white bean puree, chilled chickpea salad, beetroot hummus, mixed olives and barrel-aged feta	£10.95
GFRQ DFRQ V VGR	
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Parmesan and rosemary polenta chips – Creamy and indulgent rosemary polenta chips, 3-year-aged Italian parmesan and black truffle mayonnaise	£7.95
GF	
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Whole burrata, basil oil, tomato salad – A whole Italian burrata cheese, simply dressed with fresh basil oil and sliced heritage tomato	£6.95
GF V	
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Tofu katsu – Kara-age tofu in a silky Japanese curry sauce	£9.50
DF V VG	
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Halloumi – Fried Greek halloumi sticks topped with sumac, harissa yoghurt, fresh pomegranate seeds, molasses, and chopped mint	£7.50
GF V	
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Sweet potato and black bean empanada – From the streets of Bogotá – a crisp pasty filled with a hearty mix of gently spiced sweet potato, black beans and feta cheese. Served with a refreshing saffron and lime mayonnaise	£6.95
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Spiced Falafels – Creamy middle-eastern chickpea falafels, lemon tahini and pickled red cabbage	£6.95
GF DFRQ V VGR	
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Sweet and sour tofu – A Cantonese favourite – Crisp battered tofu topped with our special sweet and sour sauces	£9.50
DFRQ V VG	

Sea

Shrimp taco – Mexico meets south USA – shrimps dressed in chipotle mayonnaise. Blue corn tortilla with a mango, lime and chilli salsa served on a bed of shredded lettuce and cabbage	£9.50
DF GF	
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Baked crab and pork belly glass noodles – Chinese cooking methods with Thai flavours – soy dressed glass noodles baked with sweet crab meat and thin cut pork belly. Green Nam-Jim sauce	£9.95
DF GF	
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Takoyaki – Octopus dough balls with kewpie mayonnaise, Japanese Worcestershire sauce, nori & shaved bonito	£8.75
DF	
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Whitebait – Breaded whitebait, sea salt, tartare sauce and fresh lemon	£5.95
DF	
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Fried sea bass fillet and fragrant Thai beansprout salad – A Thai classic – a whole fresh sea bass fillet lightly seasoned and fried, served on a light refreshing beansprout salad with a sweet, sour and salty dressing	£8.95
DF GF	
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Moules marinière – Scottish mussels in a white wine, butter and shallot cream sauce. Finished with fresh parsley	£9.50
DFRQ GF	
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Tempura squid and prawn – King prawns and pacific squid encased in a light and crisp Japanese tempura batter. Served with sea vegetables and a chilli and yuzu mayonnaise	£10.50
DF	
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Salmon ceviche – Peruvian ceviche of fresh salmon, tiger's milk and roquitto peppers. Finished with freshly shaved fennel and orange	£9.95
DF GF	

Land

Peruvian BBQ pork belly – Tender Peruvian-style pork belly, smoked sweet potato puree and roquito pepper	£9.95
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North African lamb tagine – Lamb cannon (cooked pink), served on top of a rich traditional braised lamb tagine base consisting of peppers, onion, apricots pistachio and almond	£12.95
DF GF	
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Pulled beef tostada – Crisp Mexican tortillas topped with slow braised pulled beef, Chimichurri salsa, sweet pickled shallots, lime and tequila crema	£8.75
DFRQ GF	
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Korean pork belly bao bun – Slow cooked pork belly glazed in a tangy Korean sauce, kimchi, kewpie mayo and sesame seeds	£5.25
DF	
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Duck gyoza – Shredded confit duck gyoza with Peking plum sauce	£8.75
DF	
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Teriyaki beef – Char-grilled teriyaki marinated beef, sesame seeds, chives and teriyaki glaze	£13.95
DF GFRQ	
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Tandoori style chicken skewers – Chicken breast marinated in Indian spiced yogurt, charred green peppers and onions, mint raita and Bombay mix	£8.95
GF	
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Sweet and sour chicken – A Cantonese favourite – Crisp battered chicken breast topped with our special sweet and sour sauces	£9.50
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Chicken katsu – Crisp kara-age chicken breast in a silky Japanese curry sauce	£9.50
DF	

Butchers cut of the week - each week our chefs select a premium speciality cut of meat from our royal certified butcher, Aubrey Allen of Leamington Spa. Paired with classic accompaniments a complete meal.
 £ price on request (**PLEASE ASK FOR ALLERGIES**)

Desserts

Churros con chocolate – Fried Spanish style doughnuts, cinnamon sugar with a thick dark chocolate dipping sauce	£5.50
VR DFRQ	
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Cheesecake 1000 ways – An individual creamy vanilla cheesecake, presented with a selection of toppings and sauces for you to create your perfect dessert	£6.50
(choose 3 toppings from our daily selection and we will customise your cheesecake tableside)	
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Pecan pie, malted banana ice cream, bourbon caramel sauce – A Louisiana classic of caramelized pecans in a buttery biscuit case served with malted banana ice cream and a boozy bourbon sauce	£6.50
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Pistachio and rose rice pudding with kiwi sorbet – Light and delicate with floral notes, soft grains of fragrant rice with a kiwi sorbet	£5.95
GF DF V VG	
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Dark chocolate fondant, milk ice cream – Rich, melt in the middle chocolate pudding, milk ice cream and a raspberry tuille	£6.75

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GFRQ = Gluten Free on Request
V = Vegetarian
VG = Vegan
VGR = Vegan on Request
DF = Dairy Free
DFRQ = Dairy Free on Request