

Nibbles & Sweet treats
Mon - Thurs
Full menu Fri & Sat



Nibbles

3.5 each (ve)

Habas fritas, fried and salted broad beans
Sea salt & mignonette pepper smoked almonds
Picos, mini basil & garlic breadsticks

Deli veg

(ve)

Sicilian nocellara del belice olives - 3.5
Hand turned puglian grilled artichokes - 5
Wood fired sweet piquillo peppers - 5
Sweet balsamic borettane pearl onions - 3.5



Bread

Bread & Loaf sourdough

Served with extra virgin olive oil & balsamic or Appleby's whey butter - 4.5
With Glouglou Kitchen hummus (ve) - 6.5

Topped

Premium cantabrian anchovies & fire roasted pepper - 8
Ve-du-ya spicy 'nduja & piquillo pepper (ve) - 6.5

Toastie

Cheese (v) - 6.5
Cheese and salumi - 7.5



Croissant

Sweet classique - 4
(with a side of Appleby's whey butter and home made jam)
Avoir la pêche - 8
(st. barties brie, shropshire salumi coppa, peach chutney)
Choucroute spéciale - 8
(caer caradoc white cheese, shropshire salumi bresaola, sauerkraut)
Bleue de toi (v) - 8
(wrekin blue cheese, white wine poached pear, walnut chutney)



Boards

Cheese board (v) - selection of 3 cheeses - 12.5
Meat board - selection of 3 cured meats - 12.5
Veggie board (ve) - selection of 3 veg options - 10
The full sharer - all of the above plush bread - 30

Our boards are generous for two people sharing
cheese, meat and veg stocked will vary, ask staff for today's pick.



Sweet treats

(v)

Glouglou kitchen basque cheesecake - 5
Double Dutch cacao and black garlic cookie - 5
Seasonal 'cake of the week' (ask) - 5

Allergens

Please speak to one of our cru about any allergens, intolerances or dietary requirements. We will always try our very best to accommodate your needs however we do work in an open kitchen and cannot guarantee against cross contamination.



The story of Glou Glou and Petit Glou began back in 2016, when owner Robin started a peaceful natural wine revolution amongst the drinkers of Shrewsbury with the birth of Iron & Rose, our retail and wholesale wine business.

Beginning with a small shop front in the Market Hall, Iron and Rose quickly became a firm Shrewsbury Independent favourite. Stocking the shelves with wines made by small-scale artisan producers, those using organic methods and dedicated to natural and minimal intervention winemaking.



In 2019 Glou Glou opened, a space where people could try new wines, enjoy their old Iron & Rose favourites, and explore Shropshire's fantastic food producers - all in a relaxed and cosy setting on Castle Gates.

Staying true to the original ethos of Iron and Rose, everything on the menu sourced from producers with strong environmental and ethical policies.

As much as Robin can talk passionately about organically and biodynamically farmed vineyards, the over-riding focus of the business is on wines that taste good, and Glou Glou gives people the chance to sample these wines and see how method and flavour go hand in hand. Wines made this way are more authentic and filled with life and individuality.



Fast forward to 2021, and Petit Glou is born! A unique venue for wine tasting and events. Right next door to Iron and Rose, now upgraded to a larger spot on the second floor of the market hall.



The food policy at both of our venues, Glou Glou and Petit Glou, is to work with local producers, who farm and make food in much the same way as the growers who make the wines we offer. We are fortunate to live in a region blessed with amazing farmers and producers and we are proud to be a member and supporter of Ludlow Marches Slow Food.

Slow Food is a global, grassroots organisation, founded in 1989 to prevent the disappearance of local food cultures and traditions, and to raise awareness of how food is tied to many other aspects of life, including culture, politics, agriculture and the environment. Through our food choices we can collectively influence how food is cultivated, produced and distributed, and change the world as a result.

Miles to our key food producers and suppliers

GlouGlou kitchen - 0 mi
Bread and Loaf - 1 mi
Vanilla and spice Chutneys - 1 mi
Shropshire Microfarm - 1 mi
Shropshire Salumi - 7 mi
The Dairy Door Cheesemakers - 13 mi
Appleby's Dairy - 16 mi
Moyden's Dairy - 18 mi
Trefaldwyn Dairy - 22 mi
Pim Hill oatcakes - 4 mi
Appleteme Juice - 28 mi
Skyborry Cider - 36 mi
Mahorall Farm Cider - 37 mi



Beer

Bottle

Modelo - 4.5

Nirvana lager (alc free) - 4.3

Can

salopian (varying range, ask) - 5.5

Cider

Mahorall farm

Medium dry sparkling - 4.5

Soft drinks

Karma, organic & fair trade

Karma cola - 2.5

Karma cola sugar free - 2.5

Lemony lemonade - 2.5

Gingerella ginger ale - 2.5

Summer orangeade - 2.5

Razza raspberry lemonade - 2.5

Fruit juices

Appleteme Ludlow apple juice - 2.85

Folkingtons orange juice - 2.5

Folkingtons pineapple juice - 2.5

Postcard teas

Classic selection - 3.5

Sourced from small producers who farm less than 15 acres. Postcard teas became the first tea company in the world to put the makers name and location on all their teas, tea pioneers and champions of small tea farmers across the world.

Black & oolong

family tea

hijiri black

new assam

original lapsang

spring darjeeling

supernatural black

earl grey

lemon pekoe

yumi oolong

oriental beauty

Green & infusions

fuji sencha

hijiri sencha

jasmine che

supernatural green

lemon verbena

peppermint

camomile

Cocktails

Bellini - 7.5

(Prosecco, Creme de Peche)

Kir Royale - 10.5

(Champagne, Creme de Cassis)

Seasonal special

Rhubarb bellini - 7.5

(Prosecco, Liqueur de Rhubarbe)

V60

Pour over coffee

Hundred house coffee produces characterful speciality coffee that is ethically sourced from sustainable, eco-conscious growers from around the world.

Petitglou blend - 3.5

spotlight coffee

Single origin / speciality (ask) - 4.5

Kusmi

Teas & Infusions - 3.5

The legendary Parisian tea house with over 150 years experience producing specialist tea and infusion blends. Delightfully elegant, beautifully presented and organic.

We stock an extensive range including the following & more...

sweet love (spiced black tea)

four red fruits (black tea, berries)

vanilla rooibos

feeling zen (rooibos, apple, lemon)

tropical white (white tea, exotic fruit)

detox (green tea, mate, lemon)

bb detox (green tea, mate, grapefruit)

spearmint

aquarosa (hibiscus, red berry)

aquaexotica (hibiscus, mango)

only spices (fennel, licorice anise)



Wines priced by the glass and bottle- £ per glass/£ per btl

white wine

(175 ml)

Free Run Juice, Samurai Chardonnay, South Australia 5.5 / 20.5
Landron Chartier, Domaine Muscadet Coteaux de la Loire, France 8.5 / 33
Gonzalez Bastias, Tierra Madre, Maule Valley, Chile 9.5 / 38



red wine

(175 ml)

Domaine des Laurier, Le Bon Cote, Rouge, Pays D'oc, France 5.5 / 22
Valdibella, Kerasos, Sicily, Italy 8 / 33.5
Dune, Empty Quarter, McLaren Vale, Australia 9 / 36



pink wine

(175 ml)

Cellar Capcanes, Mas Donis Rosat, Montsant, Catalunya, Spain 5.5 / 22
Judith Beck, Beck Pink, Burgenland, Austria 7.5 / 30



Orange wine

(175 ml)

Altolandon, Enblanco de Altolandon, Manchuela, Spain 6 / 23.5
Arianna Occhipinti, SP68 Bianco, Terre Siciliane, Italy 10 / 40



unicorn

(125 ml)

Timo Mayer, Bloody Hill Pinot Noir, Yarra Valley, Australia, 2021 10 / 47.5



fizz

(125 ml)

Sorelle Bronca, Modi, Prosecco Treviso Brut, Italy 6 / 34
Entre Vinyes, Funàmbul, Equilibri Natural, Brut Nature Reserva Cava, Catalunya, Spain 6 / 35.5
Pierre Mignon, Champagne, Grande Reserve, Premier Cru, France 8 / 45



sweet

(50 ml)

Jean-Bernard Larrieu, La Magendia, Lapeyre Jurancon, France 5
Gutierrez Colosia, Pedro Ximenez, Jerez, Spain 6
Rallo, "Bugeber", Passito di Pantelleria, Italy 8



For a small extra service charge you can select any bottle from the Iron & Rose shop next door to enjoy at PetitGlou.

Bottles under £15 will have an additional £10 added and anything over £15 will have an additional £15 added.

Once you've selected your bottle just hand it to one of our cru and we will do the rest. (Please allow us a few minutes to chill any white, fizz or pink.)