

# Let The Good Times Be Gin

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## At The Mytton & Mermaid

### **To Start**

- Pea & watercress soup + compressed cucumber croutes + creme fraiche + Rob Swifts artisan bread 6
- Pressing of game + juniper & celeriac remoulade + cherry + Rob Swifts artisan toast 8
- Hendricks gin & tonic home cured gravadlax + halibut escabeche + prawns + gem + gin fizz dressing 9
- Allotment salad - seasonals dressed in an acorn & lilac vinaigrette + toasted pumpkin & pistachio + Moydens Ironbridge blue 7

### **To Follow**

- Pan seared Shropshire Angus + ox cheek + allium veloute + Jerusalem artichokes + wild mushrooms 19
- Pollen crumbed sea trout + celeriac cream + bbq heritage carrots + charred gem + nasturtiums 16
- Shropshire lamb cannon - confit bonbon + feves & peas + navets + spice of angels 17
- Roasted summer roots + geranium ketchup + baby potatoes + La Triestina Montano cheese - poppy dressing - sepia crackers 14

### **To Finish**

- Classic lemon curd tart + pistachio + bee pollen 7
- Not Strawberries & cream 7
- Luker chocolate sphere + hot chocolate 8
- Blueberry & Peach crumble + oxalis creme anglaise 6

**Please advise us of any allergies or dietary requirements and our chefs will be pleased to help.**

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