

Daily Specials

At The Mytton & Mermaid

To Start

hallowdene poached duck egg + peas + goats curd + charred guinca + angel dust 7
seared Atcham pigeon + cherry + miso cauliflower - furakakke 8
watercress veloute + smoked Moydens Ironbridge blue + rivita crumbs -+Rob Swift's artisan
sourdough 6
seared diver scallops + woodruff doughnuts + chorizo butternesca + iberico morcilla 9

To Follow

venison - burnt cabbage + British Lop pork scrapple + cardoons + lingonberry jus 18
Shropshire lamb shank pie + sorrel duchess + peas & romanesque in acorn butter 17
fricassee of porcini mushrooms + potato & Moydens Wrekin blue beignets + baby capers + locally
foraged greens 13
halibut + lotus root chips + edamame veloute + yuzu vinaigrette + miso wasabi salt 16

To Finish

classic brûlée + Sicilian lemon spread + kulfi crumb + asafoetida shortbread 7
calamansi & coconut ketchup tart + intense wild strawberry + oxalis 7
churros + Tumaco 65% Luker chocolate fondue + cacao nibs + toasted almond paste 7
lemongrass & kaffir lime posset + mandarin crumbs + chilli chocolate tuille 7

Sides

salsify chips 4
chargrilled artisan bread + whipped Middle Farm back fat + pancetta 6
wedge salad + miso ranch dressing 5
charred aubergine + nasturtium pesto + dukkha 5