

# Menu

## At The Mytton & Mermaid

### SMALL PLATES

**Rob Swifts Artisan Breads**, acorn infused Bennet & Dunn rapeseed oils,  
*small 5 large 8*

**Good Olives** & sun-dried tomatoes **5**

**Fragrant Baba Ganoush**, nuts & seed, toasted pitta **5**

**Egyptian Dukkha Spiced Hummus**, toasted pitta **5**

**Piggy Bits** - Asian ketchup **6**

### APPETISERS

**Soup Of The Day**, Rob Swift's artisan bread **6**

**Pate/Terrine Of The Day**, balsamic pickled onion jam, Rob Swift's artisan toast **7**

**Seafood Cocktail**, beetroot gravadlax, crab, crayfish, Bloody Mary mayo, charred gem **8**

**Egyptian Dukkha Spiced Falafel Bonbons**, grain tabouleh, pomegranate molasses, yoghurt  
*small 6 large 11*

**Woodland Mushroom Tart**, fresh goats curd & hyssop, smoked tomatoes **7**

**Crispy Whitebait**, allium aioli **6**

### SHARERS

**Mezze Board** - hummus & baba ganoush, local cheese, sun-dried tomatoes, good olives,  
pickles, pittas, *small 15 large 19*

**Tapas Board** - cured meats, local cheese, pickles, good olives, artisan bread  
*small 16 large 20*

**Fishermans Board** - beet gravadlax, chilli salt shrimp, whitebait, crayfish gem bites with bloody mary  
mayo, Hastings lemon ketchup  
*small 18 large 22*

### SALADS

**Vietnamese Bahn Mi Chicken Salad**, rice noodles, carrot pickle, beansprouts, Hoi-An pesto, scallions,  
peanuts, *small 6.5 - large 12*

**Mytton Caesar Salad**, chicken, seasonal leaves, pancetta, herb croutons, caesar dressing, anchovies,  
Reggianno parmesan **13**

**Greek Salad** - barrel aged feta, juicy tomatoes & cucumber, gem hearts, red onion, oregano dressing **12**

### SANDWICHES - served until 6pm daily

**Club Sandwich**, chicken, pancetta, allium mayo, gem, beef tomato, toasted artisan bread, kuhn pickle **8**

**Fish Finger Sandwich**, tartare, gem, beef tomato, Hastings lemon ketchup **8.5**

**Shropshire Angus Minute Steak Sandwich**, Moydens Wrekin blue, gem, beef tomato, sticky onion  
jam, aioli **10**

**Egyptian Dukkha Spiced Falafel Pitta**, grain tabouleh, harissa, pommelante molasses, yoghurt **8.5**

## FROM THE GRILL

**8oz dry aged Shropshire Angus Sirloin 22**

**8oz dry aged Shropshire Angus Rib Eye 22**

all served with hand cut chips, onions rings, grilled plum tomato

add a slice of Moydens Wrekin Blue **2.75**

add a sauce - Peppercorn, Blue cheese, Bernaise **2.5**

## MAINS

**Pan Roasted Local Chicken**, chorizo dauphinoise, seasonal vegetables, ceps, wild mushroom glaze, La Triestina Montano cheese **15.5**

**Dry Aged & Seared Shropshire Lamb Cannon served pink**, pulled lamb bonbon, new potatoes, broad beans & peas, liquorice jus **18**

**Fish & Chips**, Doombar beer battered haddock, minted pea veloute, tartare aioli, chips **13.5**

**Maynards Local Ham**, two hens eggs, hand cut chips **13**

**Great Berwick Organics Longhorn Beef Burger**, Moydens Wrekin Blue, tomato, pickle, balsamic pickled onion jam, gotcha ketchup, toasted brioche, hand cut chips **14**

**Pearl Barley Risotto**, wild mushrooms, greens, La Triestina pecorino sardo **12**

**Pie Of The Day**, acorn buttered greens, hand cut chips **14**

**Miso Butter Crusted Salmon**, Korean BBQ rice noodle salad, scallions, sesame **15**

**Charsui Roast Duck**, firecracker rice, peanut crunch **15**

## SIDES - all 3.50

hand cut chips, mini caesar salad - mini Asian salad - mini shirazi salad - garlic bread - sweet potato fries - garlic bread & cheddar

## DESSERTS

**Very Berry Mess** - hedgerow berries & sour cherry, cream, meringue, berry sorbet **7**

**Sticky Toffee Pudding**, acorn butterscotch, cereal milk ice cream **6**

**Luker Chocolate Tasting**, fino de aroma chocolate four ways **8**

**Dime Bar Jam Jar Cheesecake**, Oreo ice cream, liquorice honeycomb **7**

**Around the World**, calamansi & coconut tarts, woodruff Italian meringue, pistachio, bee pollen, Luker chocolate **6**

**Selection of Ice Creams & Sorbets by Pat Parkes 5**

## CHEESE

**Moydens Wrekin Blue, White, Newport**, crackers, celery, grapes, Heather Harvest carrot pickle **9**

**Somerset Brie, Cropwell Bishop Stilton, Vintage Cheddar**, crackers, celery, grapes, Heather Harvest carrot pickle **8**

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