



WHILE YOU WAIT

Marinated Olives & Sun Dried Tomatoes - 3.50 *(vegan)*

Warm Breads, aioli & acorn infused Bennett & Dunn rapeseed oil - *small 5 • large 8 • add olives 3*

Corbetts Piggy Bits - with Korean BBQ sauce **7**

APPETISERS

Celeriac & Apple Soup, croutes, crusty bread **6** *(vegetarian)*

Shropshire Pork, Garden Sage & Pistachio Rillette, spiced onion jam, hot toast **7**

Salmon Gravavlax & Crayfish Cocktail, lobster mayo, gem heart, brown bread & butter **9**

Wild Mushrooms on Toast, Moydens Wrekin blue, chargrilled artisan toast, mushroom glaze - *small 8 • large 14*

Mezze, dukkah hummus, ful medames, olives, pomegranate molasses, warm pitta **6.50** *(vegan)*

SHARERS

'A Taste of The Middle East' - dukkah hummus, ful madames, crispy halloumi, marinated olives, crispy falafels, warm pittas **19** *(vegetarian)*

'A Taste of Shropshire' - Moydens cheeses, Corbetts pork pie, Appleyard's cured meats, Corbetts pork, sage & pistachio rilette, pickles, olives, breads **22**

MYTTON CLASSICS

Fish & Chips, minted mushy peas, tartare, hand cut chips **14**

Roasted Shropshire Turkey, sage & onion stuffing, rosemary roasted local potatoes, pigs in blankets, acorn buttered winter vegetables, cranberry jus **14**

Shropshire Ham, Hollowdene hens eggs, hand cut chips **14**

Shropshire Burger, Moydens Wrekin blue, tomato, pickle, miso mayo, toasted brioche, hand cut chips **14.50**

Wild Mushroom Risotto, greens, parmesan shavings - *small 9 • large 14* *(vegetarian)*

Slow Braised Blade of Shropshire Beef, mustard & Wrekin white champ, acorn buttered winter vegetables, rich jus **15**

SANDWICHES

served with potato crisps & dressed pea shoots garnish - served until 5pm

The Mytton Club Sandwich, festive turkey, Corbett's smoked bacon, cranberry mayo, gem, beef tomato, toasted artisan bread, Kuhn pickle **9**

Fish Finger Sandwich, tartare, gem, beef tomato **8.50**

Moydens Cheese Toastie, Wrekin white & blue, carrot chutney & pickle **8** *(vegetarian)*

Shropshire Minute Steak & Cheese Sandwich, Moydens Wrekin white, gem, beef tomato, horseradish mayo, red onions **10**

BOWLS

Confit River Salmon, dill & crayfish rumbledethumps, St Clements hollandaise **15.50**

Caesar Salad, Corbetts chicken & smoked bacon, gem leaves, croutons, caesar dressing, anchovies, parmesan **13.50**

Vietnamese Banh Mi Bowl, rice noodles, carrot pickle, beansprouts, Hoi-An pesto, scallions, peanuts
small **6** • large **11.50** (add chicken or crayfish - small **2** • large **2.50**)

FROM THE CHARGRILL

8oz dry aged Shropshire Sirloin - 22.75 8oz dry aged Shropshire Rib Eye - 22.75

all served with hand cut chips, mushrooms, confit tomato

add a sauce - Peppercorn • Blue Cheese • Crispy Chilli • Wild Mushroom • Gotcha, Korean BBQ •
Taiwanese Lao Gan Ma • Truffle & Balsamic Dressing • Sweet Chilli **3**

SIDES - all 3.50 • 3 sides for 9

Hand Cut Chips • Mini Caesar Salad • Mini Asian Salad • Mini House Salad • Garlic Bread • Sweet Potato Fries •
Garlic Flat Bread with Cheese • Pigs in Blankets • Brussels with Chestnuts • Canadian Pimped Out Poutine
• Acorn Buttered Seasonal Vegetables • French Fries • Marmite Fries • Just Tomato Salad • Kamikaze Fries

DESSERTS

'Traditional Christmas Pudding', cinnamon & brandy crème anglaise **6**

'The Black Forest Jam Jar Cheesecake' - black cherries, cherry ripple cheesecake, bourbon crumbs, chocolate bits & bobs **6**

'Sticky Toffee Pudding' vanilla bean ice cream, butterscotch sauce **6**

Luker Chocolate Journey Tasting Plate - *please ask your server for details* **8**

'The Mytton Mess', meringue, chantilly, berries, cherry syrup **7**

Selection of Traditional Ice Creams - 5

CHEESE

'The Cheese Board' - *please ask your server for details* selection of crackers, celery, grapes, Heathers Harvest carrot chutney **9**

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