

GROUP MENU

At The Mytton & Mermaid



To Start

Soup of the Day, croutons, our home-made bread

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, bread & butter

Persian Beetroot Hummus, toasted pitta, pomegranate molasses

To Follow

Crispy Moroccan Spiced Halloumi, Greek Salad, harissa & pomegranate vinaigrette, toasted pumpkin

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

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

Pan Roasted Local Chicken, Chorizo Kiev bonbon, potato & Moydens Wrekin white layer cake, acorn buttered seasonal's, morel sauce

To Finish

Very Berry Mess, hedgerow berries & sour cherry, cream, Flower & White meringue, bramble sorbet 7

Sticky Toffee Pudding, vanilla ice cream, chocolate crunch, butterscotch sauce 6

Luker Chocolate Tasting Plate - *please ask for your server for details* 7.5

Madagascan Vanilla Creme Brûlée, Billington's gingerbread 6

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