



## WHILE YOU WAIT

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

**Crispy Piggy Bits** - with Korean BBQ Ketchup, sesame, scallions **8**

**Veggie Bits** - with Korean BBQ Ketchup, sesame, scallions **6** *(vegan)*

**'The Vegan Tear & Share Pizza'** - crispy oyster mushroom, vegan sheeze, hot sauce, pumpkin seeds **8** *(vegan)*

## APPETISERS

**Soup Of The Day**, croutes, crusty bread **6** *(vegetarian)*

**Chicken Liver Parfait**, Heathers Harvest carrot chutney, artisan toast **7**

**Fishermans Cocktail**, smoked salmon, crayfish & crab, lemon & lobster mayo, gem hearts, caviar, buttered granary bread **9**

**1/2 a Pint of Crispy Whitebait**, sage aioli, lemon **6.5**

**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) (can be made vegan)*

**'A Taste of Asia'** - half crispy duckling with hoisin, scallions, cucumber & pancakes, chicken satay skewers with bang bang sauce, firecracker noodle salad, prawn crackers **24**

**'A Taste of Shropshire'** - Moydens cheeses, pork pie, cured meats, terrine of the day, pickles, olives, breads **22**

## MYTTON CLASSICS

**Beer Battered Fish & Chips**, minted mushy peas, tartare sauce **14**

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

**Mytton Burger**, Moydens Wrekin blue, tomato, pickle, Korean ketchup, toasted brioche, chips **14.50**

**Wild Mushroom Risotto**, summer greens, pumpkin seeds - *small 9 • large 14* *(vegan)*

## SANDWICHES

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

**The Mytton Club Sandwich**, succulent chicken, smoked bacon, Caesar mayo, gem, beef tomato, toasted artisan bread, Kuhn pickle **9**

**Mature Cheddar & Heathers Harvest Carrot Pickle Sandwich** **6.50**

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

**The Waldorf Sarnie**, crisp apple, grapes, celery & toasted walnut, garden herb vegan mayo **8** *(vegan)*

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

## HEALTHY & LIGHT

**Miso Sesame Buttered Roast Salmon**, firecracker rice noodles, cucumber, scallions, miso roasted cashews **15.50**

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

**Greek Salad**, sun-dried tomatoes, cucumber, red onion, marinated olives, barrel aged feta, gem, oregano & marjoram dressing **12.50**

**Vietnamese 'Street Bun' Bowl**, tempura avocado, hot firecracker rice noodles with beansprouts, carrot pickle, nam prik dressing, cucumber & scallions Bao bun, hot sauce **11.50** (*vegan*)

## FROM THE CHARGRILL

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

all served with chips, mushrooms, confit tomato

add a sauce - Peppercorn • Blue Cheese • Wild Mushroom, Korean BBQ **3**

## SIDES - all 3.50 • 3 sides for 9

Chips • Mini Caesar Salad • Mini Asian Salad • Mini House Salad • Garlic Flat Bread • Sweet Potato Fries • Garlic Naan Bread with Cheese • Pimped Out Garlic Naan Bread • Acorn Buttered Seasonal Vegetables • French Fries • Marmite Fries • Kamikaze Fries

## DESSERTS

**'Rhubarb & Lemon Posset'**, biscoff, popping candy **7**

**'The Green Apple Cheesecake Pot'**, crumble crumbs, baby apples **6**

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

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

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

**'Vegan Dessert of The Day'**, *lease ask your server for details* **7**

**Selection of Traditional & Vegan Ice Creams** - **5** (*vegan*)

## 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.**