

Menu



WHILE YOU WAIT

Homemade Breads, balsamic acorn infused Bennett & Dunn rapeseed oil - *small 5 • large 8*

Crispy Togarashi Scallops, kimchi, General Tso's sauce, sesame **9**

Olives & sun-dried tomatoes **5**

Roasted Miso Aubergine Dip, nuts & seeds, toasted pitta **5**

Persian Beetroot Hummus, toasted pitta, pomegranate molasses **5.5**

'Piggy Bits' - Korean ketchup, peanuts **7**

APPETISERS

Soup Of The Day, homemade 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, bread & butter **8**

Wild Mushrooms on Artisan Sourdough Toast, Moydens Wrekin white - *small 7 • large 13*

1/2 a Pint of Crispy Whitebait, Hobsons beer aioli, lemon **6.50**

SHARERS

Mezze Board - Persian beetroot hummus, roasted miso aubergine dip, local cheese, sun-dried tomatoes, olives, pickles, pittas - *small 15 • large 19*

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

Fishermans Board - Crayfish cocktail bites, Nordic roll mops, Whitebait with Hobsons beer aioli, Korean Shrimp with hot sauce - *small 18 • large 22*

MYTTON CLASSICS

Fish & Chips, Hobsons beer battered Haddock, minted pea veloute, tartare, chips **13.50**

Local Maynards Ham, Hollowdene 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 **13.50** *add another patty 3.50*

Wild Mushroom Pearl Barley Risotto, wild mushrooms, greens, Reggiano parmesan **12**

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

Caesar Salad, chicken, seasonal leaves, pancetta, croutons, caesar dressing, anchovies, parmesan **13.50**

SANDWICHES - served until 6pm daily

served with kettle chips & dressed salad garnish

Club Sandwich, chicken, pancetta, allium mayo, gem, beef tomato, toasted artisan bread, kuhn pickle **9**

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

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

Hoisin Roast Duck & Noodle Taco, cucumber & spring onion, firecracker Thai shrimp crackers **9.50**

Mozzarella & Avocado Sandwich, Heathers Harvest carrot pickle, beef tomato, gem **7**

JACK MYTTON'S SIGNATURE DISHES

Pan Roasted Local Chicken, chorizo Kiev bonbon, potato & Moydens Wrekin white layer cake, acorn buttered greens, morel sauce, **15.50**

Vietnamese Bahn Mi Salad, rice noodles, carrot pickle, beansprouts, Hoi-An pesto, scallions, peanuts - *small 5.50 • large 11 (add chicken - small 1.50 • large 2)*

Lamb Tasting Plate, seared Shropshire Lamb cannon, pie, bonbon, feves & peas, bubble & squeak, lamb sauce **18**

Crispy Moroccan Spiced Halloumi, Greek Salad, harissa & pomegranate vinaigrette, toasted pumpkin seeds **14**

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

FROM THE GRILL

8oz dry aged Shropshire Angus Sirloin 22

8oz dry aged Shropshire Angus Rib Eye 22

32oz dry aged Shropshire Angus Tomahawk for 2 to Share 60 (*3 sides of your choice*)

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

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

add a sauce - Peppercorn, Blue Cheese, Bearnaise, Wild Mushroom, Diane, Bone Marrow **3**

SIDES - all 3.50 • 3 sides for 9

Hand Cut Chips, Mini Caesar Salad - Mini Asian salad - Mini Middle Eastern Salad - Garlic Bread
Sweet Potato Fries - Garlic Bread with a Slab of Moydens Cheese - Crispy Onion Petals - Huge Onion Rings
New Potatoes with Butter & Garden Mint - Acorn Buttered Seasonal Vegetables - Bubble & Squeak

DESSERTS

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 - *please ask your server for details* **7**

Madagascan Vanilla Creme Brûlée, Billington's gingerbread **6**

Pear & Poppy Meringue Pies, English trifle sauce, bee pollen **7**

Selection of Ice Creams & Sorbets by Pat Parkes 5

CHEESE

Choose Your Cheeses - *please ask your server for details*

selection of Peter's Yard crackers, celery, grapes, Heather Harvest carrot pickle **9**

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