

The Mytton Steak Night

Steak Night - Every Friday

At The Mytton & Mermaid



FROM OUR CHARGRILL - from 15

All Our Steaks, are locally sourced from Shropshire Butchers, & dry aged for a minimum of 35 days

8oz Flat Iron 16 {M/R}

7oz Sirloin 20

7oz Ribeye 20

7oz Fillet 26

32oz Shropshire Beef Tomahawk {for 2 with 3 sides of your choice} 60
{M/R}

Rose Veal Short Ribs 25 {M/R}

'Shropshire Lamb Lollipops' - harissa, Moydens fretta & avocado salad **22**

'Welsh Wagyu Denver Steak' 26 {M/R}

'Caribbean BBQ Pork Collar' - charred corn cob **16**

'Venison Burger' - avocado, smoky bacon, Moydens Wrekin blue **17**

'BBQ Moroccan Cauliflower Steak' - Persian multigrain salad **15**

all above served with hand cut chips, French fries or sweet potato fries

Sides all 3.50 - 3 sides for 9

Crispy Onion Petals - Guinness Onion Rings - Hand Cut Chips - Bacon & Cheese Mash
- Garlic Mushrooms - Two Hollowdene Hens Eggs - Hash Browns - Garlic Fries
Acorn Buttered Vegetables - Garlic Bread - Garlic Bread with a Slab of Moydens Cheese
- Bone Marrow & Parmesan French Fries - Mini Caesar Salad - Avocado & Tomato Salad

Choose Your Sauce - 3

Bearnaise - Hollandaise - Rossini - Blue Cheese - Diane - Peppercorn - Wild Mushroom - Korean BBQ -
Crispy Chilli & Garlic

Add Melting Bone Marrow 2.5 Add Wild Mushrooms 5

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WHILE YOU WAIT

Our Homemade Breads, acorn infused Bennet & Dunn rapeseed oil
small 5 large 8

Olives & sun-dried tomatoes **5**

Whitebait, aioli **7**

Game Pie Sliders **8**

Beetroot Hummus, toasted pitta, hot sauce, pumpkin seeds **5**

'Sticky Shiro Miso Hoisin Beef' - scallions, cucumber, sesame **9**

Tapas to Share - charcuterie, local cheeses, pickles, olives, homemade breads *small 16 large 20*

APPETISERS

Soup of The Day, homemade bread **6**

Pate/Terrine, onion jam, Rob Swift's artisan toast **7.5**

Seafood Cocktail, crayfish, Beetroot gravadlax, Cornish crab, Bloody Mary mayo, charred gem heart,
paprika **8**

Wild Mushrooms on Toast, local wild mushrooms, Moydens Wrekin blue, Rob Swifts artisan toast **7**

Crispy Scallop Katsu, avocado, munky tunk sauce **10**

OTHER MAIN COURSES

Fish & Chips, Hobson's beer battered haddock, pea veloute, tartar sauce, hand cut chips **13.5**

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

Avocado & Mozzarella Salad, cucumber, tomato, red onion, olives, herb dressing, toasted nuts & seeds **14**

Mytton Caesar Salad, chicken, seasonal leaves, crispy Corbetts pancetta, herb croutons, caesar dressing,
anchovies, Reggiano parmesan **14**

Miso Butter & Sesame Crusted Salmon, cold Korean rice noodle salad, scallions, cucumber **15**

DESSERTS

Very Berry Mess - Chantilly, Shropshire meringue, textures of hedgerow berries **7**

Luker Chocolate Tasting **8**

Pear & Poppy Meringue Pies, Jammy Dodger ice cream, cacao nibs **6**

Lemon Cheesecake, lemon curd, cobnut granola **6**

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.