



Mytton and Mermaid ~ Daily Menu

~ Tuesday 9th April 2024 ~

Starters and Nibbles

- Carrot, orange and coriander soup**, warm sourdough roll (v, gfa) 521 kcal 7.25
- Smoked salmon**, dill cream cheese, caper and fennel salad, malted bread 422 kcal 10.95
- Coriander falafel**, tabbouleh, preserved lemon and tahini dressing (vg) 630 kcal 8.25
- Sticky Asian pork cheek**, pak choi, apple, red chillies, lime (gf) 425 kcal 9.95
- Mini lamb and rosemary pie**, pea purée, red wine jus (gf) 364 kcal 8.95
- Burrata**, broad beans, peas and wild garlic (gf) 467 kcal 10.95
- Crab salad, brown crab mayonnaise**, fennel and toasted crumpet 637 kcal 12.95
- Chicken liver pâté**, carrot and apricot chutney, toasted bloomer (gfa) 586 kcal 8.95
- Warm breads, oil, balsamic (vg) 559 kcal 5.45
- Red pepper, tomato hummus, pitta crisps (vg) 516 kcal 5.95
- Halloumi fries, tomato relish (v, gf) 538 kcal 7.25
- Honey mustard chipolatas, spiced tomato (gf) 364 kcal 6.95
- Crispy squid, sweet chilli mango 422 kcal 7.45
- Garlic and basil Halkidiki olives (vg, gf) 174 kcal 4.95
- Prawns pil pil, roquito peppers, crostini (gfa) 567 kcal 7.95
- Crispy belly pork, apple sauce (gf) 433 kcal 6.95

Mains

- 10oz Black Angus ribeye steak**, pepper sauce, portobello mushroom, tomato, chunky chips (gf) 1394 kcal 29.95
- Braised shoulder of lamb**, minted new potato cake, rosemary gravy (gf) 825 kcal 24.95
- Braised feather of beef**, dauphinoise potato, wild mushroom, pancetta, red wine jus (gf) 772 kcal 19.95
- Pan fried halibut fillet**, morel mushrooms, broad beans, truffle sauce (gf) 673 kcal 25.95
- Pork ribeye and mustard mash**, bacon, onions, mushrooms, brandy, Dijon mustard cream sauce (gf) 1033 kcal 18.95
- Lamb rosemary pie**, green vegetables, buttered mash, red wine gravy (gf) 1310 kcal 17.95
- Teriyaki and sesame trout**, egg noodles, tenderstem broccoli, ginger and soy broth 699 kcal 21.95
- Appleby's Cheshire cheese, onion and potato pie**, buttered greens, redcurrant gravy (v, gf) 1426 kcal 16.95
- Pan fried chicken**, Gorgonzola gnocchi, wild mushrooms, smoked bacon, white wine sauce 908 kcal 18.95
- Steak, ale and mushroom pie**, mash, buttered greens, red wine gravy (gf) 1195 kcal 15.95
- Buttercross farm pork and leek sausages**, buttered mashed potatoes, onion gravy (gf) 924 kcal 16.95
- Katsu chicken curry**, coconut rice, Asian salad, soft boiled egg (gf) 965 kcal 17.95
- Roast rump of lamb**, pea purée, crumbed feta, broad beans and tapenade (gf) 954 kcal 26.95
- Crispy beef salad**, sweet chilli sauce, roasted cashew nuts (gf) 779 kcal 16.95
- Deep fried cod in beer batter**, chips, mushy peas, tartare sauce (gf) 1257 kcal 16.95
- Steak burger**, beer onions, grilled pancetta, Monterey Jack, spiced tomato mayonnaise, fries 1391 kcal 15.95
- Add pulled BBQ beef 73 kcal 2.45

Sides

- Chunky chips (vg, gf) 535 kcal 4.45
- Onion rings (vg, gf) 250 kcal 4.75
- Fries (vg, gf) 377 kcal 4.45
- Garlic bread, cheese (v) 621 kcal 5.95
- Truffle parmesan fries (gf) 453 kcal 5.95
- Broccoli, chilli, almonds (v, gf) 291 kcal 4.45
- Garlic bread (v) 426 kcal 4.95
- Buttered vegetables (v, gf) 200 kcal 4.25

Light Bites

Goats cheese, balsamic onion and leek quiche, crème fraîche new potato salad (v, gf) *833 kcal* 12.45
Steak sandwich, Dijon tarragon mayonnaise, balsamic onions, sun blush tomatoes, fries *1111 kcal* 14.95
Sautéed wild mushrooms on toasted ciabatta, garlic, spinach, truffle oil (vg) *687 kcal* 12.25
Goats cheese macaroni, spinach and blush tomato (v) *889 kcal* 10.95
Smoked haddock and salmon fishcake, tomato, spring onion salad (gf) *486 kcal* 12.95
Chargrilled Shawarma Chicken, flat bread, minted yogurt, spicy mango sauce *529 kcal* 10.95

Puddings and Cheese

Triple chocolate brownie, chocolate sauce, vanilla ice cream (v, gf) *958 kcal* 7.95
Hot waffle, caramelised banana, toffee sauce, banoffee ice cream (v) *794 kcal* 8.45
White chocolate and raspberry bread and butter pudding, vanilla custard (v) *596 kcal* 7.95
Mint choc chip and dark chocolate Arctic slice, chocolate sauce (v) *539 kcal* 7.95
Biscoff cheesecake, raspberry sorbet (vg) *543 kcal* 8.25
French fine apple tart, toffee sauce vanilla ice cream (v) *773 kcal* 8.95
Sticky toffee pudding, toffee sauce, vanilla ice cream (v, gf) *752 kcal* 7.95
A selection of British cheeses, biscuits, quince, chutney, grapes, celery (v) *820 kcal* 12.95
Wrekin Blue, Trufflyn, Newport 1665, Snowdonia Black Bomber, Raven's Oak Brie
Nose of cheese, choose one cheese from above, biscuits and chutney (v) *272 kcal* 4.95

Cheshire Farm Ice Cream and Sorbets

Choose from the following flavours

Vanilla (v, gf) *127 kcal* , Chocolate (v, gf) *127 kcal* , Strawberry (v, gf) *122 kcal* , Honeycomb (v, gf) *137 kcal* , Banoffee (v, gf) *134 kcal* ,
Marmalade (v, gf) *118 kcal* , Espresso (v, gf) *170 kcal* , Bramley Apple Sorbet (vg, gf) *65 kcal* , Raspberry Sorbet (vg, gf) *68 kcal* ,
Blackcurrant Sorbet (vg, gf) *68 kcal*

1 scoop 2.50, 2 scoops 5.00, 3 scoops 7.50

Small Pudding and a Hot Drink

Triple chocolate brownie, vanilla ice cream, chocolate sauce (v, gf) *580 kcal* 8.45
Hot waffle, banoffee ice cream, toffee sauce (v) *488 kcal* 8.45
Sticky toffee pudding, vanilla ice cream (v, gf) *433 kcal* 8.45

Hot Drinks

All hot drinks served with a gluten free flapjack 103 kcal

Cafetière of coffee (v, gf) <i>47 kcal</i> 3.95	Flat white (v, gf) <i>33 kcal</i> 3.95	Latte (v, gf) <i>94 kcal</i> 3.95
Cappuccino (v, gf) <i>81 kcal</i> 3.95	Americano (vg, gf) <i>0 kcal</i> 3.75	Espresso (vg, gf) <i>0 kcal</i> 3.45
Irish coffee (v, gf) <i>135 kcal</i> 7.95	Selection of tea (v, gf) <i>24 kcal</i> 3.95	Vanilla latte (v, gf) <i>94 kcal</i> 4.45
Salted caramel latte (v, gf) <i>159 kcal</i> 4.45	Hazelnut latte (v, gf) <i>173 kcal</i> 4.45	Hot chocolate (v, gf) <i>298 kcal</i> 4.45

Adults need around 2000 kcal a day. We always advise you to speak to a member of staff if you have any food allergies or intolerance. We are happy to provide you with the allergen guidelines to support you in making your own menu choice; however we cannot recommend or tell you what is suitable for you to eat or drink. We declare the main fourteen allergens, but we are unable to give information on allergens outside of this. Where we offer gluten free dishes, controls are in place to ensure that dishes contain less than 20ppm gluten. There may be a risk of cross contamination during the processing stage of the ingredients by our suppliers and in our busy kitchen. This means that we can never guarantee a dish is completely free from any allergens or specific ingredients.
v - vegetarian, vg - vegan, gf - gluten free, gfa - gluten free adaptable, just ask.