

# THE MUG HOUSE

## BEWDLEY

EVENING A'LA CARTE

6.30 - 9PM MONDAY - SATURDAY

### STARTER

PAN SEARED KING SCALLOPS  7-00

*Chive mash with a lentil, bacon, roasted garlic & prosecco sauce*

SALT & PEPPER KING PRAWNS  7-00

*King Prawns & spring onion deep fried in vodka & tonic batter dressed with sautéed shallots, chili, garlic, smoked salt & black pepper with a sweet chilli & lime dip*

BEETROOT CURED HALIBUT  7-50

*Warm beetroot, basil, mint & crumbled feta cheese with beetroot crisps*

CLAMS & SQUID WITH SAMPHIRE  7-00

*White wine, garlic & butter sauce*

CAMEMBERT & ASPARAGUS TART  6-00

*Rocket, toasted pumpkin seeds & balsamic reduction*

### MAIN COURSE

ASSIETTE OF FISH  18-95

*Seared salmon, monkfish, scallop, king prawns and smoked salmon tartar croquette, saffron sauce, fine beans, accompanied by mint & chive new potatoes*

PAN SEARED SEA BASS  £15-95

*Petites pois, spinach, lemon & rosemary risotto*

COD WITH MUSSELS, CLAMS & CHORIZO £16-95

*In cherry tomato & white wine butter sauce with Fondant potato & broccoli florets*

FISH OF THE DAY  17-95

*Langoustine bisque, turned vegetables & parsnip crisps*

WHOLE LOBSTER HALVED & GRILLED  32-00

*With mustard & paprika cream, or just plain grilled with garlic butter served with mint & chive potatoes & chef's salad*

WHISKY & OAK SMOKED PORK SHOULDER 16-95

*Apple salsa, whisky sauce & creamed potato with a side of buttered greens*

SWEET 5.75

DARK CHOCOLATE & SALTED CARAMEL FONDANT

*Honey comb shard, praline crumb & salted caramel ice cream*

LIME CHEESE CAKE

*With nut tuile & vanilla ice cream*

SLOW COOKED PRESSED APPLE & BRANDY TERRINE

*Vanilla ice cream, caramelised mille-feuille & blackberry compote*

GROWNUP KINDER SUPRISE

*Don't ask it's a surprise*

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### FROM THE GRILL

8oz SIRLOIN 14.50    10oz RIB EYE 17.00    8oz FILLET 20.00    16oz T-BONE 20.00

*Served with Mushrooms, Cherry Tomato Compote, Onion Rings & Watercress Salad*

CHOICE OF POTATOES: Chips, Scallion Mash or Dauphinoise

ADD A PEPPERCORN SAUCE, PIZZAIOLA SAUCE OR SHROPSHIRE BLUE & PORT SAUCE 2.75

10oz GAMMON STEAK 10.00

Served with Egg & Pineapple, Chips & Peas

SOUTHERN FRIED CHICKEN BURGER 9.00

Coated Chicken Fillet topped with Cheese, Bacon & Onion Rings served with Chips & Coleslaw

THE EL PASO BURGER 9.75

Beef Patty wrapped in Bacon, filled with Triple Cheese, Jalapenos & Garlic Mayo topped with Chorizo & Onion Rings served with Chips & Coleslaw

### CHEESE

#### CHEESE BOARD

A SELECTION OF THREE CHEESES 6.95 OR SIX 9.95

#### KIDDERTON ASH

An outstanding goats cheese handmade at Butler's Ravens Oak Dairy

#### BERKSWELL

A hard sheep's milk cheese made in Ram Hall Farm, Solihull

#### WORCESTER BLUE

A mild and very creamy cow's milk cheese

#### SNOWDONIA BLACK BOMBER

Strong, creamy, aged welsh mature cheddar

#### LIGHTWOOD CHASER (V)

A soft cow's milk cheese from Upper Broadheath

#### GUEST CHEESE

Specially selected by our chefs please ask for details

ALL ABOVE SERVED WITH TOMATO CHUTNEY, CARROT CHUTNEY  
& BISCUITS

 **GLUTEN FREE**

 **PLEASE ASK FOR GLUTEN FREE OPTION**

