


THE MUG HOUSE

BEWDLEY

SUNDAY LUNCH RESTAURANT

12 - 5PM SUNDAYS

STARTERS

SOUP OF THE DAY 4.95	PRAWN COCKTAIL 5.50
Bread & Butter	Lemon, Brown Bread & Butter
CHICKEN LIVER PATE 5.50	MUSSELS 5.50 <i>or as a main 10.00</i>
Caramelised Red Onion & Melba Toast	In White Wine, Garlic & Cream with Garlic Bread
SMOKED SALMON 6.00	BAKED AVOCADO  5.50
Watercress, Lemon, Brown Bread & Butter	Cherry Tomatoes, Capers & Pine Nuts
BUBBLE & SQUEAK5.50	FRITTO MISTO DI VEDURE  5.00
Black Pudding & Poached Egg with Cream Mustard Sauce	Deep Fried Vegetables with a Mint & Chilli Dressing

ROASTS

11.00/6.00 childs 

All served with Roast Potatoes, Herb Buttered Crushed New Potatoes & Today's Market Fresh Vegetables

MEDIUM RARE SIRLOIN or

SLOW ROASTED SILVERSIDE OF BEEF

Yorkshire Pudding and a Red Wine & Shallot Gravy

ROAST CHICKEN

Baked Onion & Thyme Puree and Bread Sauce with a Thyme & Redcurrant Gravy

ROAST LOIN OF PORK

Crackling, Sage & Onion Seasoning and Apple Sauce with a Scrumpy Gravy



ALL SUNDAY ROASTS CAN BE MADE GLUTEN FREE, JUST LET A MEMBER OF THE TEAM KNOW WHEN ORDERING

FISH

11.00/6.00 childs

BEER BATTERED COD

Chips, Mushy Peas & Tartar Sauce

COD & PRAWN FISHCAKES

Chips, Rocket & Cherry Tomato Salad
Orange, Honey & Dill Dressing

VEGETARIAN

11.00/6.00 childs

LENTIL MOUSSAKA

Greek Salad & Chips

THREE BEAN CHILLI

Rice & Garlic Bread

EXTRA YORKSHIRE PUDDING.....	50p
EXTRA CRACKLING	50p
BOWL OF ROAST POTATOES.....	3.00

SWEET & SAVOURY

APPLE CRUMBLE & CUSTARD 5.25

EATON MESS 5.25

Ice Cream, Crushed Meringue, Chantilly Cream, Raspberry Coulis & Fresh Strawberries

STICKY TOFFEE PUDDING 5.25

Toffee Sauce & Vanilla Ice Cream

CHOCOLATE CHEESECAKE 5.25

Chantilly Cream

FRESH FRUIT SALAD 5.25

In a Brandy Snap Basket, with Cream or Ice Cream

A SELECTION OF ICE CREAM 5.25

(Please choose up to 3 scoops)

Vanilla, Malted Banana, Chocolate Chip, Rum & Raisin, Flavour of the Day, Lemon Sorbet

CHEESE PLATE 5.95

Cheddar & Blue Cheese

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SUGGESTIONS

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

WINE

WHITE WINES

Norte Chico Sauvignon Blanc, Bellefontaine Chardonnay, Vin de Pays d'Oc & Pinot Grigio

RED WINE

Norte Chico Cabernet Sauvignon, Bellefontaine Merlot, Vin de Pays d'Oc, Rioja, Vina Marro Tinto "Joven & Cape Heights Shiraz

ROSÉ WINE

Casal Mendes, Pinot Grigio Blush, Allamanda

BOTTLE	GLASS 250ml	GLASS 175ml	GLASS 125ml
£15-00	£5-10	£3-60	£3-10

COFFEE

CAFETIERE 350ml	£2-00
Served with milk & sugar	
ESPRESSO	£1-60
Strong black shot of roasted coffee	
LONG STRONG BLACK	£2-00
Double Espresso with added hot water	

CAFÉ LATTE	£2-50
Espresso with steamed milk	
CAPPUCCINO	£2-50
Espresso with steam foamed milk & dusted with chocolate	



GLUTEN FREE



PLEASE ASK FOR GLUTEN FREE OPTION



VEGETARIAN