



The Mug Inn
Angry Chef Restaurant

SUNDAY LUNCH



Starters

Chefs Soup of the Day

Chicken Liver and Pork Pate, Red Onion Marmalade, Warm Toast

Steamed Mussels in White Wine, Garlic & Cream

(can be served as a main)

Goats Cheese Baked in Crispy Filo Pastry served with a Spicy Tomato Chutney

Black Pudding, Bubble & Squeak topped with a Poached Egg with a Mustard Cream

(without the black pudding for Vegetarian)



Mains

Medium Rare Sirloin of Beef & Yorkshire Pud

Slow Roasted Silverside of Beef & Yorkshire Pud

Roast Loin of Pork, Crackling, Sage & Onion Seasoning & Apple Sauce

Baked Fillet of Cod & Celery with a Tomato & Saffron Sauce

Stuffed Red Pepper with Rice, Spinach & Woodland Mushrooms
with a Peppercorn Sauce

*All above are served with Roasted & Herb Buttered Crushed New Potatoes
with Today's Market Fresh Vegetables*

Winter Time Specials

Beer Battered Cod, Chips & Mushy Peas with Tartar Sauce & Lemon

Mug Pie of the Day, Chips & Peas with a Salad Garnish

Desserts

Hazel Nut & Toffee Cheesecake with Chantilly Cream

Apple, Raisin & Cinnamon Crumble with Crème Anglaise

Panna Cotta with Duo of Chocolate & Coffee Sauces

Fresh Fruit Salad in a Brandy Snap Basket Served with Cream

A Selection of Ice Cream

(Please choose up to 3 scoops)

Vanilla, Pistachio, Chocolate Chip, Kirsch Cherry, Flavour of the Day, Lemon Sorbet

Cheddar & Blue Cheese Plate

Children under 10 Small Main Course £5-50 with an Ice Cream Sundae £7-50 Other Sweets & Starters Charged at £4-00

Adults Main Course £9-25 2 Courses £13-25 3 Courses £17-25

Please note there is a minimum charge of one main course per person in the restaurant