



# The Mug House Inn

## MONDAY - SATURDAY LUNCH MENU

### STARTERS

Mug House soup of the day with crusty baguette **£5.60** (Can be **GF, V**)

Chicken liver paté set on baby leaf salad, accompanied with Mug House tomato chutney and served with melba toast and butter **£8.30** (Can be **GF**)

Fresh mussels in a white wine and garlic cream sauce with a crusty baguette  
Starter **£12.95** or main course **£19.95** (Can be **GF**)

### MAIN COURSE

Cottage pie served with cauliflower cheese **£14.95** (**GF**)

Beef bourguignon with chive mash and fine green beans **£18.95** (**GF**)

Ham, egg, chips and garden peas **£13.95** (**GF**)

Beer battered cod served with chips and garden peas or mushy peas Small **£11.75** Large **£15.75** (**GF**)

Roasted bell peppers, courgette, aubergine, onion and garlic risotto with toasted pine nuts and a house passata **£16.50** (**Ve**)

Chargrilled chicken breast and bacon salad, served with baby leaf, croutons and caesar dressing - **£15.50**

Persian bread salad - feta cheese, red onion, pomegranate seeds, walnuts, pita bread, mint and basil with a chilli vinaigrette - **£16.00** (**V**)

### SIDE ORDERS

Crusty baguette with olive oil, balsamic vinegar and olives **£8.50** (**V**)

House made chips **£4.00** (**GF, Ve**)

Cheesy house made chips **£5.00** (**GF**)

Sweet potato fries **£5.00** (**Ve**)

Side salad **£4.50** (**GF, Ve**)

Beer battered onion rings **£4.00** (**GF, Ve**)

Garlic bread **£3.50** (**V**)

Cheesy garlic bread **£4.20** (**V**)

Jalapeño stuffed olives **£3.95** (**V**)

Selection of buttered seasonal vegetables **£4.50** (**GF, V**)



## SHARING BOARDS

Fish sharing board for 2 people. Beer battered cod goujons, smoked mackerel pate, battered calamari, prawns in a marie rose sauce, steamed garlic mussels served with dressed leaves and a crusty baguette  
**£29.95** (\*Can be GF)

Meat and cheese charcuterie board for 2 people. Selection of cured meats, chicken liver paté, sliced Gouda cheese, pickled red onion, olives, tomato and garlic salsa, dressed baby leaves and a warm ciabatta  
**£29.95**

## PLATTERS

Our platters are served with Mug House coleslaw, dressed salad, house tomato chutney and a baguette. (white or granary, \*Can be GF).

Rosemary and Garlic Camembert **£15.95** (V)

Trio of sausage and fried onions **£14.95**

Cheddar cheese **£14.10** (V)

Roast ham **£15.95**

## PANINIS

Smoked bacon, brie and cranberry **£8.75**

Roasted vegetables, grated mozzarella and pesto  
**£9.95** (V)

Mature cheddar and caramelised red onion **£7.25** (V)

## BAGUETTES

All of our baguettes are served with salad garnish and crisps on white or granary baguette.

Hot Cod Goujon **£8.75**

BBQ chicken cheese melt **£8.75**

Pork, stuffing and rich gravy baguette **£9.45**

Cheddar cheese and red onion **£6.55** (V)

Sausage and fried onions **£9.95**

Roast ham **£7.95**

## DESSERTS

All our desserts are made in house.

Lemon and fresh raspberry dropped pavlova **£6.95** (GF)

Mug House Knickerbocker glory **£6.95** (GF)

Toffee apple crumble and custard **£6.95** (GF)

Cream filled profiteroles with chocolate sauce **£6.95**

Fresh fruit salad with vanilla ice cream (Can be Ve) **£6.50**

Three cheese board: Brie, Cheddar and Stilton served with cheese biscuits, butter, celery, grapes and house chutney **£13.95** (enough to share)

Ice cream 3 scoops **£4.70** choice of chocolate, vanilla and strawberry (Ask for flavour of the day)

If you have any special dietary requirements, or require allergy information please ask a member of staff for details.  
All meals subject to availability.