

Sunday Lunch - Starters

Chicken liver pâté - toast and a house chutney **£7.25**

What's the soup? - with crusty bread (V) **£5.25**

Smoked salmon parcel - with horseradish cream, spring onions and watercress (GF) **£7.95**

Mussels - in a white wine and garlic cream sauce with crusty baguette
£9.50/£18.00 (Main course)

Vegan Nourish bowl - broad beans, pickled carrot, sticky bbq tofu pieces, rice, sesame seeds, spring onions and an Asian style dressing (Ve) **£8.50**

Deep fried battered calamari - with Tzatziki (GF) **£9.75**

Crispy Black Pudding - with bubble & squeak and a mustard sauce **£7.95**

Sunday Lunch - Main Course

Roast loin of pork with sage and onion stuffing with a rich gravy **£12.95**

Slow roast silverside of beef and Yorkshire pudding with a rich gravy **£13.95**

Roast chicken breast with sage and onion stuffing with a rich gravy **£13.25**

Vegetable and nut roast and Yorkshire pudding with a rich savoury gravy **£11.95**

Pan fried Sea Bass with a lemon & thyme creme sauce **£16.95**

All the above main courses are served with roast potatoes, crushed minted new potatoes and seasonal vegetables.

Sunday Lunch - Desserts

Traditional Strawberry Eton Mess (GF) **£6.50**

*Roasted peaches with whipped yoghurt, granola and mint **£6.95**
**(Vegan option available)*

Lewis's Banoffee tart, grilled banana with bourbon toffee and whipped cream **£6.95**

White chocolate and praline Crème brûlée with our own shortbread **£6.95**

Add pouring cream **£1.50** or a tub of ice cream **£3.00**

(Vanilla, Devon Toffee, Pistachio, Honey & Ginger, Chocolate, Salted Caramel, Mint Chocolate Chip, Orange or Lemon Sorbet)

Cheese and Biscuits **£7.95**

Cheddar and Blue Cheese plate served with celery, grapes house pickle, crackers and butter.

*We support local businesses, our meats, supplied by Andrew Francis.
Our fruit and veg from Bewdley farm shop, our bread from Ashley bakery.
Our fish from Tudor seafood, herbs and nuts from The Grape Tree.*

Asado Argentine Grill

Authentic Asado cooking takes its origin from the Spanish word Asar meaning to grill.

8oz Ribeye steak (GF) £21.95 or 8oz Rump steak £18.95 (GF)
All steaks served with homemade chips, tomato & mushroom
Add port and blue cheese sauce or peppercorn sauce **£3.25**

Grilled Tuna steak - served with chips and salad (GF) **£17.95**

Vegetable Kebabs - courgettes, watermelon, Aubergine and peppers
seasoned with cajun spice served with jalapeño cous cous (Ve) **£14.55**

Mug House Bacon & Beef Burger - 6oz beef patty, Monterey Jack cheese
topped with tomato onion & lettuce served with chips **£13.95**

Mug House Bacon & Chicken Burger - chicken breast, Monterey Jack cheese
topped with tomato onion & lettuce served with chips **£14.45**

Mug House Vegan Burger - plant based patty topped with tomato
onion & lettuce served with chips (Ve) **£12.95**

Pizza Menu

All of our pizzas are made in our authentic wood burning pizza oven and
are traditional Neapolitan which is a thin crust pizza with
lots of tomato sauce topped with lots of cheese.

(GF) Gluten Free (V) Vegetarian (Ve) Vegan

Margherita* (V) - Mozzarella with a sprinkling of basil **£10.95**

*Vegan option available - no cheese with a sprinkling of basil (Ve) **£8.25**

Feta cheese and Chorizo **£13.25**

Spicy Salami **£13.25**

The Bell (V) - Mozzarella, bell peppers and red onion **£11.95**

Capricciosa - Mozzarella, cotto ham, mushrooms and parmesan **£13.25**

Rotisserie Chicken - Rotisserie chicken with red peppers, jalapeños and onion **£12.95**

Sides

Homemade chips (GF) **£3.25** Sweet potato fries (V) **£4.25** Side salad (V) **£4.25**

Garlic bread (V) **£2.95** Cheesy garlic bread **£3.50**