

## WINES

We offer a good selection of wines, specially selected to complement your meal or just to enjoy with friends. Most of our wines are available in measures of 175ml, 250ml and 75cl unless otherwise stated. If you would like to try a wine before you buy please ask a member of the team.

WHITE		175ml	250ml	75cl (bottle)
<b>Sauvignon Blanc Aromo</b>	CHILE	<b>£4.40</b>	<b>£5.65</b>	<b>£16</b>
Drier and weightier than a lot of Chilean Sauvignons and possessing a very appealing fruitiness.				
<b>Chardonnay Murphy's</b>	AUSTRALIA	<b>£4.80</b>	<b>£5.85</b>	<b>£18</b>
Full-on unoaked Aussie Chardonnay in a thoroughly modern style.				
<b>Pinot Grigio Vista Collina</b>	ITALY	<b>£4.80</b>	<b>£5.85</b>	<b>£18</b>
Dry, spicy and full of fruit flavour. A classic pure Italian Pinot Grigio.				
<b>Sauvignon Blanc Bascand</b>	NEW ZEALAND	<b>£5.50</b>	<b>£6.50</b>	<b>£19</b>
Exotic and spicy Sauvignon from Marlborough which shows pineapple and fresh cut grass aromas.				
RED		175ml	250ml	75cl (bottle)
<b>Merlot Les Rouquets</b>	FRANCE	<b>£4.40</b>	<b>£5.65</b>	<b>£16</b>
Soft and round, mellow and smooth. A fruit packed Merlot.				
<b>Shiraz Murphy's</b>	AUSTRALIA	<b>£4.80</b>	<b>£5.85</b>	<b>£18</b>
Almost unbelievably smooth and drinkable spicy red. An absolute gem. Great with our Shoulder Burger.				
<b>Cabernet Sauvignon Aromo</b>	CHILE	<b>£4.80</b>	<b>£5.85</b>	<b>£18</b>
Cassis and hints of mint confirm the characteristic Cabernet flavour.				
<b>Malbec Private Reserve Aromo</b>	CHILE	<b>£4.80</b>	<b>£5.85</b>	<b>£18</b>
Dark and brooding red from the Maule Valley just over the Andes from Mendoza. Steak wine!				
<b>Rioja Cosecha Ruiz de Vinaspre</b>	SPAIN	<b>£5.50</b>	<b>£6.50</b>	<b>£19</b>
A little touch of oak elevates this Rioja to a higher level. Full and firm.				
ROS		175ml	250ml	75cl (bottle)
<b>Sun Gate White Zinfandel</b>	CALIFORNIA	<b>£4.40</b>	<b>£5.65</b>	<b>£16</b>
Sweet but fresh and showing good balancing acidity.				
<b>Pinot Grigio Blush Vista Collina</b>	ITALY	<b>£4.80</b>	<b>£5.85</b>	<b>£18</b>
The mearest hint of colour confirms this as a true "blush" wine with minimal skin contact. Dry, full bodied and really, really good.				
BUBBLES				75cl (bottle)
<b>Prosecco Superiore "Il Soller" Extra Dry Marsuret</b>	ITALY			<b>£22</b>
The magic word "Valdobbiadene" on the label means the best production area and Marsuets Extra Dry [actually with a sweet finish] is a world class wine.				
<b>Prosecco mini bottle 200ml</b>	ITALY			<b>£5.95</b>

# WINTER 2017 MENU



*Relax. Refresh. Return.*

Welcome to The Shoulder of Mutton, it's really important to the team that you enjoy your visit. Please let us know if we can do anything to improve your experience or if you have any dietary needs or allergies. As all our food is made on the premises, please allow us adequate time to prepare your order.

**(msc)** certified sustainable seafood as identified by Marine Stewardship Council **(gf)** gluten free **(v)** vegetarian

*Why not have your special function with us at the Shoulder of Mutton?* From birthday parties, wedding receptions, or just a simple family or club get together. Make use of our extensive grounds with beautiful riverside setting and ample space for a marquee, or a private meeting room with flexible buffet options is also available. Or you can even hire the whole building for your exclusive use on your special day.

MONDAY TO SATURDAY FROM 12PM

## STARTERS & LIGHT BITES

Homemade soup of the day served with bakers' bread £5.50 (gf) (v)	Traditional prawn cocktail; succulent cold-water prawns with marie rose sauce on a bed of lettuce with brown bread and butter £6.95
Ardennes pâté with crostini & red onion marmalade £6.00	Bread & oils £4.95
Bread & oils with olives £5.95	Croquettes of the day served with dressed salad £6.25

Baked jacket potato, butter, your choice of filling & a side salad topped with our house honey & mustard dressing £7.50

Fresh water prawns covered in a creamy marie rose sauce	Mature cheddar cheese & baked beans (v)
Mature cheddar cheese (v)	Classic tuna mayonnaise
Tuna mayonnaise & mature cheddar cheese	Chilli con carne
	Cheese & coleslaw (v)

## MAINS

The Shoulder burger – handmade 100% beef burger in a brioche bun, topped with mature cheddar, served with our famous hand cut triple cooked chips and homemade coleslaw £10.95 Add smoked streaky bacon £11.95

Fish & chips – Homemade 'Doombar' battered fish with our famous hand cut triple cooked chips, peas & tartare sauce £11.95 (msc)

Chefs pie of the day – served with creamy mash potato or buttered new potatoes and seasonal vegetables £12.50

Scampi & chips – breaded langoustine tails with our famous hand cut triple cooked chips, peas & tartare sauce £11.95

Rib eye steak – 10oz rib eye steak cooked to your preference served with garlic butter, crunchy side salad with our house dressing and our famous hand cut triple cooked chips £19.95 (gf)

Sausage & mash – butchers Cumberland sausage served with creamy mash & onion gravy £9.25

Ham egg & chips – Honey glazed home cooked gammon, 2 free range organic eggs and our famous hand cut triple cooked chips £10.25 (gf)

Spaghetti puttanesca – spaghetti with a rich Italian sauce combining olives, capers, garlic, chilli flakes & parmesan £9.95 (v)  
Add anchovy for free!

Lamb moussaka – traditional Greek moussaka served with dressed salad £10.95

Lasagne – traditional rich minced beef ragout served with garlic bread £10.50

Chilli con carne – traditionally made chunky beef chilli served with basmati rice [Mild] £10.50 (gf)

Chicken chasseur – classic hearty stew made with chicken thighs on the bone served with creamy mash £12.25 (gf)

Vegetable curry – seasonal vegetable curry served with basmati rice and naan bread £8.95 (v)

## SIDES

Portion of our famous hand cut triple cooked chips £2.50	Side salad £1.50	Coleslaw £1.50
Cheesy chips £3.10	Seasonal vegetables £1.50	Garlic bread £2.50
Bread & butter £1.00	Onion rings £1.50	Garlic bread with cheese £3.00

## FOR OUR YOUNGER GUESTS

SUITABLE FOR CHILDREN UP TO 10 YEARS OLD – ALL £7.50

Chicken breast goujons with hand cut, triple cooked chips & baked beans or peas

The Shoulder Burger – handmade 100% beef burger in a brioche bun, topped with mature cheddar cheese and served with hand cut, triple cooked chips

Fresh fish fillet, beer battered & served with hand cut, triple cooked chips & peas (msc)

## SUNDAY LUNCH

RELAX WITH FAMILY & FRIENDS @ THE SHOULDER OF MUTTON AND ENJOY A DELICIOUS LUNCH 12 - 4PM

### STARTERS

Home-made soup of the day served with baker's bread £5.50 (gf) (v)	Traditional prawn cocktail, succulent cold water prawns, marie rose sauce & brown bread & butter £6.50 (msc)
Ardennes pâté with crostini & red onion marmalade £6	Bread & oils with olives £5.95
Bread & oils £4.95	

### MAINS

Choose from roast beef or loin of pork and tuck into all the trimmings – roast potatoes, yorkshire puddings, seasonal vegetables, lashings of gravy & apple, mustard or horseradish sauce.  
Pork £10.95, beef £11.95 or mixed £12.95

Ham egg & chips – Honey glazed home cooked gammon, 2 free range organic eggs and our famous hand cut triple cooked chips £10.25 (gf)

The Shoulder burger – handmade 100% beef burger in a brioche bun, topped with mature cheddar, served with our famous hand cut triple cooked chips and homemade coleslaw £10.95 Add smoked streaky bacon £11.95

Seasonal vegetable curry served with basmati rice and naan bread £8.95 (v)

Homemade 'Doombar' battered fish with our famous hand cut triple cooked chips, peas & tartare sauce £11.95 (msc)

## DESSERTS

To finish enjoy a tasty dessert, all home-made here @ The Shoulder of Mutton, please see the blackboard or ask a member of the team. You may find brownies, lemon posset or delicious cheesecake.  
All desserts are £5.95

## COFFEE

A selection of coffees including latte, cappuccino and americano are available from £2.95 as well as hot chocolate and teas, please ask one of the team. Liqueur coffees are £6.95 – let us have your favourite and we will try our best to help.