Mitton Hall

BRASSERIE I BAR I BEDROOMS

TABLE D'HOTE MENU

2 Courses £21.95 | 3 Courses £26.95

Please note: This is a sample menu. Our menu changes weekly, featuring fresh, seasonal produce sourced from our local suppliers.

STARTERS

WILD MUSHROOMS ON TOASTED SOURDOUGH *(gf) (v) (veo)*
Garlic Cream | Truffle Oil

SMOKED HADDOCK & SPRING ONION FISHCAKE *(gfo)*
Warm Tartare Sauce | Lemon

HAM HOCK & PARSLEY CROQUETTES
Piccalilli | Pea Shoots

MAINS

FISH PIE *(gf)*
Lancashire Cheese Mashed Potato | Buttered Greens

MAPLE CURED GAMMON STEAK *(gf)*
Triple Cooked Chips | Pineapple Chutney | Fried Hen's Egg

BUTTERNUT SQUASH & CHICKPEA TAGINE *(gf) (v) (veo)*
Spiced Couscous | Pickled Vegetable Salad | Mint Yoghurt

DESSERTS

GOLDEN SYRUP SPONGE *(v)*
Crème Anglaise

WINTER BERRY ETON MESS *(gf) (v)*
Chantilly Cream | Italian Meringue

CHOCOLATE ORANGE MOUSSE *(gf) (v) (veo)*
Candied Orange | Ginger Shortbread

(v) Vegetarian (veo) vegan option available, please let your server know (gf) Gluten free (gfo) gluten free option available, please let your server know

Please inform a member of staff if anyone in your party has a food allergy or intolerance prior to ordering.
We can then advise you about the ingredients. Please note that as allergenic ingredients, including nuts, are present in our kitchen, we are not able to guarantee that any dish can be made 100% allergen free. Fish dishes may contain bones.