

Mitchells

wine bar and brasserie

March 2010

Menu

Starters

- Home made soup of the day (G) £4.15
- Baked pear, stilton and Parma ham tart £6.95
A vegetarian version is available on request
- Antipasto (G) £5.75
Olives, salami, Parma ham, sun blushed tomatoes & balsamic dressing
- Cajun spiced breast of chicken (G) £5.65
with a sweet chilli mayonnaise
- Shredded duck and orange salad (G) £5.95
with a mustard seed dressing and pine nuts
- Honey and nut roast figs (V) (G) (N) £5.25
Topped with natural yoghurt
- Crab and prawn savoury cheesecake £6.95
Set on a crumb and parmesan base, with dill crème fraiche

Main Courses

Meat

- Baked lemon and garlic breast of chicken (G) £10.75
On butternut squash puree with sauté potatoes
- Slow roast lamb shank with red wine and rosemary (G) £15.50
Cooked with seasonal vegetables, served on mashed potato
- Game Cobbler £13.50
Mixed game cooked with herbs & red wine, topped with a savoury scone
- Roast breast of duck (G) £14.75
On a rosti potato, with cabbage and bacon and a port and orange sauce
- Sirloin of English beef (226gm/8oz) (G) £15.75
- English fillet steak (226gm/8oz) (G) £18.75
*With grilled tomato and mushrooms, and a mug of chips
Creamy peppercorn sauce or garlic butter £1.50 extra*

Fish

- Fillet of salmon (G) £14.50
With a chive "buerre blanc", green vegetables & dophineoise potatoes
- Pan fried king prawns, squid and chorizo (G) £13.50
On a saffron cream risotto
- Pan fried fillet of sea bass £15.25
On roast vegetables, with a fresh tomato sauce and tagliatelle
- Baked fillet of hake (G) £15.25
On buttered leeks with a mussel and herb cream sauce & sauté potatoes

Vegetarian

- Mushroom and goats' cheese tart (V) £12.50
With a sweet pepper sauce and vegetables
- Roast vegetables, sun blushed tomatoes and olives (V) (G) £9.50
With a spicy fresh tomato sauce and rice.

Side Orders

- A bowl of mixed olives £1.95
- A mug of chunky chips £2.75
- Green leaf salad £2.75
- Tomato, olive & Parmesan salad £2.75
- Garlic ciabatta (3 slices) £2.25
- Garlic ciabatta & cheese (3 slices) £2.95
- Mixed leaf & Parmesan salad £2.75
- Medley of green vegetables £2.95

Lite Bites or smaller min courses (not available on Saturday evening)

- Home made beef meatballs (G) £6.50
On a bed of rice with a spicy tomato sauce.
- Seafood pasta £7.95
Shelled mussels, crab and prawns in a herb and garlic cream sauce, with tagliatelle pasta
- Strips of chicken breast £7.50
Cooked in a basil cream sauce with sun dried tomato and tagliatelle
- Open sandwiches on homemade bread, salad garnish and chips**
- Steak and onion (sirloin steak) £6.75
With horseradish mayonnaise
- Thai sweet chilli chicken £6.25
With chilli mayonnaise
- Bacon & melted Stilton £6.25
- Grape & melted Stilton (V) £6.25
- Prawn and smoked salmon £6.95
With citrus mayonnaise

Special Offer for March 2010

Meal for 2 for £30.00

(Including a free bottle of house red or white wine.)

Available at lunchtime Tuesday to Friday, and evenings Tuesday to Thursday until 8pm

Two people can choose two courses each from menu items marked with •.

This offer cannot be used in conjunction with any other offer at Mitchells, or on a themed evening

Key V=Vegetarian G=Gluten free N=Contains nuts

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Home made desserts £5.25

- Fresh strawberry mousse with chocolate chip shortbread (V)
With fruit coulis
- Sticky toffee pudding (V)
with a butterscotch and vanilla ice cream
- "Mars Bar" crème brulee (V)
- Baked lemon and sultana cheesecake (V)
with whipped cream
- Baked dark chocolate and mixed nut tart (V) (N)
with chocolate sauce and vanilla ice cream
- **Tattenhall Dairy ice creams** (V)
2 scoops £2.75/ 3 scoops £3.95
vanilla; pistachio (N); chocolate fudge cookie; raspberry pavlova ; lemon sorbet (G); green apple sorbet(G)

Cheese & biscuits £6.95 (V)

choose any 3 from:
Somerset Brie; Goats' cheese
Black stick Blue (a creamy tasting blue cheese from Preston);
Blue Stilton;
Butlers crumbly Lancashire (from award winning cheese makers);
Crabtree (award winning Italian style cheese made just up the road at Larkton Hall Farm)

Coffee & Tea

Americano	£1.85
Cappuccino	£2.25
Latte	£2.25
Mocha	£2.25
<i>(A latte with a shot of chocolate syrup)</i>	
Espresso	£1.60
Double espresso	£2.00
Floater Coffee	£3.00
Liqueur coffee	£4.50
Breakfast tea	£1.50
Herbal / fruit tea	£1.60
<i>(Earl Grey; Camomile; Darjeeling; Peppermint; Lemon & Ginger; Green tea ; Cranberry, Raspberry & Elderflower)</i>	

Dessert Wine

Tokaji Aszu from Hungary :- Chateau Derezla *One of the worlds greatest sweet white wines. Full flavoured. Luscious hints of orange peel, rising above the intense fresh fruit aromas. It is an ideal wine with just about any dessert, including chocolate.*
¼ Bottle (enough for two).....£14.00

Wine of the month

White

Grillo di Sicillia - Antonini Ceresa *A speciality of Sicily. Full and generous on the palate with a clean fresh finish. Fresh floral aromas backed by notes of hazelnuts. This is a really good food wine and offers great value for money*

Red

Primitivo di Puglia - Antonini Ceresa (Zinfandel) *Produced in the heel of Italy around Salento and Mandivia. This is a bold yet soft red wine with full red fruit flavours made more complex by hints of spice. Full bodies with good structure and fine tannins*

175ml glass.....£3.75

Bottle.....£14.50

Our food is prepared fresh each day by our chefs Kevin Morris & Peter Cunningham-Ward.
Our menu changes every month, you can always check our website for the latest menu.
www.mitchellswinebar.co.uk

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