

Mitchells

wine bar and brasserie

Menu

Starters

- Home made soup of the day (G) £4.15
- Baked Tarporley Golden Brie (for two to share) (V) £10.75
From the Guernsey herd at Tiresford Farm. Served with crisp croutons and a home made redcurrant and red onion chutney.
- Antipasto misto (G) £6.50
Olives, salami, Parma ham, sun blushed tomatoes, mozzarella cheese & char grilled vegetables with balsamic dressing, garnished with seasonal leaves
- Antipasto platter for two to share (G) £12.25
- Cajun spiced chicken (G) £5.95
On a bed of salad, with crème fraiche and guacamole
- A bowl of Menai Straits mussels (G) £6.25
Cooked in white wine, garlic and herbs, finished with cream
- Seasonal melon and marinated strawberries (V) (G) £4.75
With a homemade strawberry vinaigrette
- Medley of smoked fish (G) £7.50
Smoked salmon, smoked halibut and smoked trout, with dill crème fraiche

Main Courses

(served with a medley of green vegetables and dauphinoise potatoes, unless marked with *)

- *Baked lemon and thyme chicken (G) £11.75
On a tomato, aubergine and courgette ragout, with dauphinoise potatoes
- Roast rump of lamb (G) £14.95
With a redcurrant and rosemary sauce
- Tenderloin of pork (G) £14.50
With a grain mustard and leek cream sauce
- *Honey and soy glazed duck breast £15.25
With a coriander and apricot cous cous and green beans
- *Pan fried medallions of beef fillet (G) £17.50
With a spiced port sauce, chunky chips and green vegetables
- *Sirloin of English beef (226gm/8oz) (G) £15.75
*With grilled tomato and mushrooms, and a mug of chips
With creamy Gorgonzola sauce or peppercorn sauce*

Fish

- *Fillet of hake (G) £15.50
*(Hake is a deep water fish & a member of the cod family. The flesh is quite soft but firms up when cooked. Good flavour.)
On a bed of sugar snap peas, with a saffron cream sauce, garnished with mussels, served with dauphinoise potatoes.*
- Baked whole fresh plaice (450-600gm) (G) £14.75
Simply baked and topped with prawns in garlic butter and lemon.

Vegetarian

- *Roast vegetable and mixed bean casserole (V) £10.50
Topped with natural yoghurt. With tortilla wraps.

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

Salads and Pasta

(not available on Saturday evening)

- Home made beef lasagne £6.75
With a side salad.
- Char grilled chicken £8.00
With linguine pasta, sun blushed tomatoes, and chorizo, finished with a basil pesto
- Vegetable pasta £6.75
Mixed vegetables in a herb and garlic cream sauce, with tagliatelle pasta
- Seafood pasta £7.50
Mixed fish in a herb and garlic cream sauce, with tagliatelle pasta
- Smoked salmon and prawn salad £8.25
With a mixed salad & potato salad and citrus dressing (G)

Open sandwiches & wraps

- served with a salad garnish & chunky chips (not available on Saturday evening)
- Steak and onion (sirloin steak) £6.75
With horseradish mayonnaise and chips
- Thai sweet chilli prawn wrap £6.25
With chilli mayonnaise, and chips
- Roast vegetable wrap (V) £6.25
With melted Crabtree cheese
- Chicken fajitas £6.75
Spiced, marinated chicken, with a tortilla wrap, served with guacamole and crème fraiche.

Special Offers

Lunch: - 2 courses for £8.00

Soup or melon to start, or an ice cream to follow any item from our "pasta, salads, open sandwiches & wraps"

Early evening: -

2 courses for £11.00.

Order any starter or sweet with any item from the "Salads and Pasta". Available Tuesday, Wednesday, Thursday & Friday (from 5.30 -7.30pm)

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Homemade desserts £5.25

Fresh fruit Pavlova (V)

With whipped cream, ice cream and fruit coulis

Apple and cinnamon sponge pudding (V)

With custard, and vanilla ice cream

Dark chocolate truffle torte (V)

On a sponge base with whipped cream

Summer fruit pudding (V)

With a chilled custard sauce

Crème Brulee (V)

Tattenhall Dairy ice creams (V)

2 scoops £2.75/ 3 scoops £3.95

vanilla; pistachio (N); Ferrero Rocher; Mango & passion fruit ; raspberry pavlova ; green apple sorbet (G)

Cheese & biscuits £6.95 (V)

choose any 3 from:

Guernsey Gold Brie (award winning Brie, from Tiresford farm in Tarporley) ;

Crabtree (award winning Italian style cheese made just up the road at Larkton Hall Farm)

Bertelin Farmhouse red (from Eccleshall in Staffordshire, a hard cheese, matured for 7 months giving it a smooth texture, mellow flavour and tangy aftertaste)

Black stick Blue (a creamy tasting blue cheese from Preston);

Blue Stilton;

Butlers crumbly Lancashire (from award winning cheese makers);

Coffee & Tea

Americano £1.85

Cappuccino £2.25

Latte £2.25

Mocha £2.25

(A latte with a shot of chocolate syrup)

Espresso £1.60

Double espresso £2.00

Floater Coffee £3.00

Liqueur coffee £4.50

Breakfast tea £1.50

Herbal/fruit tea £1.60

(Earl Grey; Camomile; Darjeeling;

Peppermint; Lemon & Ginger;

Green tea;

Cranberry, Raspberry & Elderflower)

A Glass of port with your cheese?

Cockburn's Fine Ruby £3.00 (50ml)

Taylor's L.B.V. 2003 £3.50 (50ml)

Taylor's 10 Year Old Tawny £5.00 (50ml)

Dessert Wine

Gewurztraminer Late Harvest - Aresti Vineyards Curico Valley, Chile *Excellent balance of sugar and acidity gives this sweet wine a light fresh character and makes for a pleasant easy drinking wine. Goes really well with blue cheeses. 13%vol*

100ml glass£4.00 ½ Bottle£.11.95

Tokaji Aszu, Chateau Derezla from Hungary *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

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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