

Restaurant Menu

Starters

- *Chefs seasonal soup of the day - £4.50*
- *Mussels Marnier cooked in white wine, garlic & herbs £6.25*
- *Grilled flat mushroom topped with melted Brie & leeks, wrapped in smoked bacon £4.95*
- *Locally smoked chicken breast accompanied with pine nuts, warm croutons, and Parma ham & seasonal leaves £6.50*
- *Smoked salmon roulade. Smoked salmon mousse with dill & lemon wrapped in smoked salmon pieces, served on a bed of seasonal leaves £ 5.95*
- *A selection of fresh melon served with berries & a soothing sorbet £5.50*
- *Steamed Cantonese style halibut. A cut of Halibut steak steamed and served with ginger, spring onions and Soya sauce £6.50*
- *Wild mushroom tart served with seasonal leaves £5.95*
- *Chicken liver, Cointreau & orange pate accompanied with a red onion chutney and seasonal leaves £5.50*
- *Chicken liver, Brandy and herb pate accompanied with red onion chutney and seasonal leaves £5.50*

All starters are served with fresh crusty bread

Main Course



- *Fillet Roquefort. Prime fillet steak topped with melted Roquefort & walnuts served with a red wine & mushroom jus £17.95*
- *Locally sourced Sirloin steak accompanied with mushrooms and grilled tomato £15.95*
 - *Brandy cream & mushroom sauce £2.25*
 - *Peppered sauce £2.25*
 - *Blue cheese sauce £2.25*
- *Finest steak and red wine pie in a rich gravy topped with short crust pastry £10.95*
- *Slowly cooked local Welsh lamb shoulder served with mint gravy £13.95*



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- *Herby lamb cobbler: Cuts of Welsh lamb slowly cooked with baby onions, carrots and button mushrooms served on a herb and flour made cobbler £12.95*
- *Pan fried Salmon fillet marinated in garlic & herbs, served with mash potato & warm tomato chutney £12.95*
- *Grilled Sea bass fillet served with a creamy lemon reduction and moist couscous £14.95*
- *Gressingham duck breast cooked pink served with an orange and Grand Marnier sauce £12.95*
- *Butterbean and butternut Squash pie £9.50*
- *Roasted vegetables and houmous pie £9.50*

- *All the above served with chef's potatoes of the day and a choice of seasonal vegetables or a dressed salad*
- *Fresh Fish supplied twice weekly by 'Open Shaws' and will be subject to availability*
- *Our fruit & vegetables are sourced locally by Offa's Farm*
- *For a Choice of desserts please ask for our dessert menu of Day - £4.95*
- *Fine selection of Welsh Cheese & Biscuits - £5.50*
- *Café tier of Shropshire Coffee per person - £1.95*
- *Liqueur Coffee - from £4.50*

For 'Special offers' please pick up a 'What's on at Mellington Hall' leaflet or see the website.

