

Mughouse

English ale, fine wines
and home cooked food

For the table Bread basket with butter £2.50 * House marinated olives £2.50

Starters

Soup of the day £4.95Ⓢ

Tomatoes with aged Lancashire cheese and wood sorrel on toast £5.25Ⓢ

Wild salmon rissoles £5.95

Potted shin of beef with English mustard and toasted sourdough bread £6.25

Caramelised red onion and Wigmore cheese tart £5.50Ⓢ

Smoked haddock and fennel carpaccio with Clementine and dill dressing £7.95

Main courses

Roasted pumpkin and gorgonzola risotto £11.95 ⓈⓈ

Cured mackerel with soy and sesame baste, coriander and cucumber salad £12.50

Beer battered fish and chips with minted pea purée and hand-cut chips
£13.95 Ⓢ

Pie of the day with rich gravy £9.95
with hand-cut chips or creamy mash potato £11.95

Slow cooked pork shoulder in almond sauce £14.50

Lancashire lamb hot pot with pickled red cabbage £13.50

Homemade steak burger on a toasted sesame seed brioche bun with tomato
and onion relish, gherkin, lettuce, red onion and tomato served with
hand-cut chips £10.95 Ⓢ

Add bacon or cheese £1.00 each

Pavé rump steak 200g chargrilled, served with roasted tomato, hand-cut chips and Chalk Valley
watercress £16.95

Sirloin steak 220g chargrilled served with roasted tomato, hand-cut chips and Chalk Valley
watercress £18.95

Extras £1.00 each

Butters: cafe de paris
or roasted garlic

Sauces: green peppercorn
or Mushroom & whisky

Side orders

Hand-cut chips, buttered Pink Fir potatoes, creamy mash potato, wilted spinach £2.50 each
Green salad, Caesar salad, tomato red onion and basil salad £3.50 each

Cold sandwiches

Roast beef and horseradish £6.25

Home cured salmon, sour cream and Chalk
Valley watercress £6.95

Coronation egg sandwich with mango
chutney and pistachios £4.25

Hot sandwiches

Open goat's cheese, roasted aubergine
and tomato £8.95

Sirloin steak with horseradish
mayonnaise £10.95

Char-grilled chicken breast and Suffolk
cured bacon with tarragon mayo £10.95

Puddings

Rich chocolate tart with crème fraîche £4.95

Brogdale Hall apple and pear crumble with vanilla
ice cream £5.50

Traditional treacle tart with clotted cream £4.95

Creamy vanilla cheese cake £4.95

Poached winter rhubarb with Greek yogurt and
shortbread biscuits £4.50

Jude's ice cream - a choice of three scoops
from the classics: chocolate, vanilla
and strawberry or seasonal
flavours £4.50

For cheese board selection,
please see reverse.



All prices include VAT at 20%. Service charge not included. Please note that we cannot guarantee that any of our food products are free from nuts or nut trace elements. Please ask the manager if you require more allergy information about our products.

Ⓢ Available in children's portions (up to 12 years)

Ⓢ Suitable for vegetarians

jan4959

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English farmhouse cheeses

With apple chutney, oat biscuits and bread £5.75 for two or £6.95 for three. Or served individually for £3.50 each.

Cropwell Bishop Stilton-Blue, pasteurised cow's milk, Nottinghamshire.Ⓢ

Westcombe Cheddar-this traditionally made cheese has a strong, slightly peppery taste, made at Westcombe Dairy, Somerset.

Rachel-Semi hard cheese with a washed rind. The taste is mellow with a lingering delicate goats' milk flavour, Shepton Mallet, Somerset.

Stinking Bishop-this soft creamy cheese gets its name from the pear variety used in the 'Perry Wash' for the rind. It gives the cheese and lift, Dymock, Gloucestershire.

Waterloo-a new cheese similar to a traditional Camembert. Rich full fruity flora, Hampshire.

Wigmore-award-winning cheese, unpasteurised soft ewe's milk. Riseley Berkshire.

Shorrocks Lancashire-unpasteurised cow's milk, lemony, yoghurt and savoury flavours. Made in Goosnargh, Lancashire.

Pudding wine

	Dock 50ml	Glass 125ml	Bottle	+ bottle
⁵⁴ Elysium Black Muscat, Andy Quady California 2009 ^{15%}	£4.25	£7.85	-	£21.50

Port

	Dock 50ml	Glass 125ml	Bottle 750ml	Jug
¹⁸ Delaforce White Port ^{20%}	£2.50	£5.00	£27.50	-
¹¹ Davy's Finest Reserve Port ^{20%}	£2.75	£5.50	£29.95	£19.60
¹² Warre's Otima 10 Year Old Tawny Port ^{20%}	£4.15	£8.30	£33.00 ^{500ml}	
⁵⁰ Gould Campbell 1997 ^{20%}	£5.00	£10.00	£55.00	-

Sherry and Madeira

	Dock 50ml	Glass 125ml	Bottle 375ml, 500ml or 750ml
¹ Davy's Finest Manzanilla ^{15%}	£2.35	£4.35	£11.95 ^{375ml}
² Barbadillo Amontillado ^{17.5%}	£2.15	£4.30	£23.25 ^{750ml}
⁵ Blandy's 5 year old Bual Madeira ^{19%}	£3.15	£6.75	£26.75 ^{500ml}
⁶ Blandy's 5 year old Sercial Madeira ^{15%}	£3.15	£6.75	£26.75 ^{500ml}

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Vintages and abvs subject to alteration.

Alcohol awareness: To fully enjoy your wines at Davy's we recommend drinking in moderation.

Ⓢ Suitable for vegetarians

