



SHOULDER OF MUTTON

TRADITIONAL PUB & DINING



QUICK SNACKS

Whilst you decide from the menu...

- Local Sourdough Breadbasket** (ve su) £4.75
- Greek Olives** (ve gf) £4.50
With Garlic & Oregano

STARTERS

- Pumpkin Soup** (V vea gfa) £6.75
Truffle Creme Fraiche & Crispy Bread
- Chicken & Ham Terrine** (df gfa M su) £8.75
Served With Festive Piccalilli & Watercress, Toasted Sourdough
- Venison Scotch Egg** (E M C df) £9.75
Celeriac Remoulade, Wholegrain Mustard, Micro Leaf Salad
- Smoked Mackerel Rilette** (gfa F) £8.75
With Baby Beetroot, Dill Ricotta, Rye Bread Wafers
- Brulee Goats Cheese** (V su gf) £9.00
Onion Jam, Toasted Seeds, Chicory, Pomegranate & Fig Salad
- King Prawn Cocktail** (sf gfa su E df cr) £12.00
Gem Lettuce, Tomatoes, Avocado, Cucumber, Grey Goose Marie Rose Sauce, Toasted Sourdough

SIDES

- Chunky Chips With Sea Salt** (ve gf) £4.75
- Skinny Fries** (gf ve) £4.50
- Tenderstem Broccoli, Cavolo Nero & Kale In Salted Butter** (V vea gf) £5.50
- Honey & Thyme Roasted Roots** (ve gf df) £5.50
- Roast Potatoes** (ve gf df) £4.50
- Quinoa, Soya Bean, Kale, Blueberries & Feta Superfood Salad, Sesame Dressing** (dfa gf vea S V so) £6.75

Looking For Somewhere to Have Your Party or Next Get Together?

Get In Touch With Us To Discuss Your Party With Us At, The Shoulder of Mutton!

theshoulderofmuttoncalverton@gmail.com

MAINS

- Truffle & Parsley Chicken Breast** (E su gf) £18.75
Honey & Thyme Roasted Roots, Dauphinoise Potato, Champagne & Wild Garlic Sauce
- Roasted Cod Fillet** (su gf F sf M sf) £19.50
King Prawn & Leek Pie, Herby Potatoes, Tenderstem Broccoli & Chive Veloute
- Beef Fillet Wellington** (E su M C) £25.00
Creamed Potatoes, Garlic Sprouts, Cauliflower Cheese Puree, Tenderstem Broccoli, Red Wine Jus
- Roasted Butternut Squash Gnocchi** (df ve) £17.75
Kale, Cavolo Nero & Sprouts, Crispy Sage & Toasted Pine Nuts
- Forest Mushroom Wellington** (M vea M) £18.00
Cauliflower Cheese Puree, Honey & Thyme Roasted Roots, Roast Potatoes, Vegetable Gravy
- Grilled Trout** (F gf dfa S so) £18.00
Quinoa, Soya Bean, Kale, Blueberries & Feta Superfood Salad With A Sesame Dressing
- Gressingham Duck Breast** (gf dfa su N) £21.00
Fondant Potato, Mulled Red Cabbage, Roasted Pumpkin, Chestnuts & Blackberry Jus

DESSERTS

- Black Forest Eton Mess** (ve gf su) £7.50
Served With Boozy Berries & blackberry sorbet
- Sticky Toffee Christmas Pudding** (V) £7.50
Served With Brandy Toffee Sauce & Vanilla Ice Cream
- Apple & Cinnamon Crumble** (V) £7.00
Served With Vanilla Custard
- Molten Chocolate Brownie** (vea N E so) £7.75
Served With Chocolate Sauce, Cookie Dough Ice Cream
- Stilton Wedge** (su) £7.75
Mulled Apple Chutney & Crackers
- Caramelised White Chocolate Mousse** (V N) £7.75
Compressed Apple, Walnut & Brown Sugar Crumble



Gelato Selection Available Sourced Locally From Great Gelato In Stony Stratford Please Ask Your Server

Allergens & Dieteries:

- (V) Vegetarian (dfa) Dairy-free Option Available
- (ve) Vegan (gfa) Gluten-free Option Available
- (gf) Gluten-Free (vea) Vegan Option Available
- (df) Dairy-Free (C) Contains Celery
- (F) Contains Fish (mo) Contains Molluscs
- (E) Contains Egg (sf) Contains Shellfish
- (N) Contains Nuts (S) Contains Sesame
- (so) Contains Soya (M) Contains Mustard
- (su) Contains Sulphites (cr) Contains Crustaceans

Please Notify A Member Of Staff If You Have Any Allergies Or Intolerances.

All Food Is Produced In A Kitchen Where Nuts Are Present And/Or Handled.

LUNCH SET MENU

Two-Course £20 Per Person / Three-Course £25 Per Person Served With A Medium Glass of House Red or White Wine or Bottled Beer

STARTERS

- Pumpkin Soup** With Crispy Bread
- Hog Roast Sausage Roll** (su M) With Mulled Apple Chutney, Roquette Salad
- Smoked Mackerel Rilette** With Baby Beetroot, Dill Ricotta

MAINS

- Roast Turkey** (M su) Pigs in Blankets, Sausage Meat Stuffing, Cauliflower Cheese, Honey & Thyme Roasted Roots, Mulled Red Cabbage, Garlic Roasted Sprouts, Herb Roasted Potatoes, Yorkshire Pudding & Real Meat Gravy
- No Nut Roast** (su V) Stuffing, Cauliflower Cheese, Honey & Thyme Roots, Mulled Red Cabbage, Garlic Roasted Sprouts, Herb Roasted Potatoes, Yorkshire Pudding & Gravy
- Grilled Trout** Quinoa, Soya Bean, Kale, Blueberries & Feta Superfood Salad, Sesame Dressing

DESSERTS

- Apple & Cinnamon Crumble** With Vanilla Custard
- Molten Chocolate Brownie** Chocolate Sauce & Cookiedough Ice Cream
- Christmas Pudding** (V) Brandy Caramel Sauce, Vanilla Ice Cream

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