
CHEESE & CHARCUTERIE

Artisan Cheeses & Fine Aged Meats

Selection of 4 - £12

Selection of 8 - £22

CHEESES

MANCHEGO

(Queso Manchego) Hard Spanish cheese made from sheep's milk in the Mancha region of Spain & aged for 12 months.

ROQUEFORT

Soft blue, slightly salty French cheese made with sheep's milk, ripened for 5 months in the Combalou Caves.

WOOKEY HOLE

Cave aged mature cheddar made with cow's milk, aged in the Wookey Hole Caves for 18 months.

ÉPOISSE DE BOURGOGNE

Soft French cheese made with cow's milk has rind washed in pomace brandy and is aged for 40 days.

CHARCUTERIE

CHORIZO

(Chouriço) Portuguese cured chopped pork, seasoned with smoked paprika & salt cured for 12 weeks.

PARMA HAM

(Prosciutto di Parma) Italian ham dry-cured for 18 months & thinly sliced.

FENNEL SALAMI

(Finocchiona) Tuscan chopped pork, cured for 5 months with fennel, red wine & salt.

BRESAOLA

(Bresaola) Cured, air-dried & salted beef originating from the Lombardy region of northern Italy. Aged for 3 months and thinly sliced.

All cheese & charcuterie is served with our in-house produced fig salami, croutes and paired with olives, sun blushed tomatoes and a fennel chutney.

Crackers *£2.00*

Soft Toasted Bread *£1.00*

MAKE A DATE FOR Afternoon Tea

SERVED DAILY

from 12 noon - 5pm

Delicious sandwiches, a selection of the finest cakes & pastries, wonderfully light freshly baked scones with clotted cream & jam, all served with unlimited tea or coffee.

Afternoon Tea *£17.50 per person*

Champagne Afternoon Tea *£23.00 per person*

Cocktail Afternoon Tea *£26.00 per person*



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Mitton Hall
BRASSERIE | BAR | BEDROOMS

BAR & TAPAS



Monday - Friday
12 noon - 2.30pm & 6pm - 9.30pm

Saturday 12 noon - 9.30pm

Sunday 12 noon - 9.00pm

EAST ASIAN INSPIRED PLATTERS

CHOOSE ANY TAPAS - £8.00 EACH
OR CHOOSE ANY 4 TO SHARE - £32.00
OR CHOOSE ANY 6 TO SHARE - £48.00

CHICKEN WINGS YAKITORI
Tare sauce & coriander

TEMPURA
Tempura king prawns & vegetables
with a sweet chilli sauce
or

Tempura vegetables with a sweet chilli sauce (V)

BABI PANGYANG
Crispy belly pork in a sweet & sour sticky sauce
or

Crispy tofu in a sweet & sour sticky sauce (V)

TOFU TONKATSU
Panko coated bean curd in a ketchup manis glaze

GOI YANG CALAMARI
Thai spiced calamari & nam jim dipping sauce

TERIYAKI SALMON SKEWERS
Glazed soy, ginger, chilli & spring onion

FROM THE GRILL

All steaks are 35 day dry age Cumbrian beef,
cooked just the way you like it. Served with
steak garni, salad and your choice of sauce.

RUMP STEAK
150g/6oz £17.00 250g/10oz £22.00

RIBEYE STEAK
150g/6oz £20.00 250g/10oz £25.00

SIRLOIN STEAK
150g/6oz £23.00 250g/10oz £27.00

SAUCES

Red wine jus, Béarnaise,
Café De Paris butter, Peppercorn,
Salsa Verdi, Smoked butter

HALE & HEARTY

All dishes served with fries & slaw

CLUB SANDWICH
Grilled chicken sandwich with bacon,
lettuce, tomato, hens egg, relish &
mustard mayonnaise £10.50

CRISPY SPICED WHITE BAIT
Coriander & lime mayonnaise £7.50

LANCASHIRE CHEESE RAREBIT (V)
Served with tomato relish on
toasted ciabatta £9.50

HOMEMADE BEEF BURGER
Served on a toasted brioche bun with
tomato, lettuce, pancetta, mustard
mayonnaise & relish £13.50

PULLED PORK BURGER
Served on a toasted brioche bun with
tomato, lettuce, pancetta, mustard
mayonnaise & relish £11.95

MAC 'N' CHEESE BURGER (V)
Three cheese macaroni with panko
breadcrumbs, tomato, lettuce, gherkin & extra
cheese on a toasted brioche bun £11.95

HOUSE SPECIALS

CONFIT DUCK LEG
With oriental pancakes, hoi sin sauce,
spring onion & cucumber
1 Leg £8.50 2 Legs £14.00

MOULES MARINIERE
Mussels served in a cream, garlic, parsley &
white wine sauce served with warm bread
Small £8.00 Large £12.00

**CHILLI, GINGER & BEER
DRENCHED MUSSELS**
Served with warm bread
Small £8.00 Large £12.00

CHICKEN CAESAR SALAD
Pan roast chicken supreme, pancetta, croutons,
anchovies, parmesan & caesar dressing
Small £8.50 Large £12.50

FISH & CHIPS
Crushed minted peas, tartare sauce & lemon
Small £9.50 Large £13.50

SWORDFISH NIÇOISE
Seared swordfish steak, tomato, green bean,
cucumber, greens, aged balsamic & salad
Small £12.50 Large £18.50

ASSIETTE OF SEAFOOD
Market choice of fish & shellfish, chilli
& garlic butter with warm bread
Small £12.00 Large £22.00

SIDES

All at £3.95 each

CASTELVETRANO & KALAMATA OLIVES

SELECTION OF FLAVOURED BREADS
Served with butter & oils for dipping

HUMMUS & PITTA

ASPEN FRIES

All at £3.50 each

SKIN ON FRIES

TOSSED SALAD

TRIPLE COOKED THICK CUT CHIPS

ONION RINGS