

Mullions

EVENING MENU

STARTERS

^v * Goats Cheese	Baked cheese served in tomato sauce with bread	7.95
* Smoked Mackerel Pate	Served with toasted bread	7.95
^v Butternut Squash Arancini	Filled with taleggio and served with Pomodoro sauce	6.50
Mullions Pressed Pork Schnitzel	Topped with apple sauce and chives	4.95
Mac 'n Cheese Bites	Served with balsamic dressing	6.95
^v Bread Board	To share for two: grilled focaccia, sourdough, olive oil, balsamic vinegar and herb butter Add marinated olives +2.50	4.95
Mullions Pork Platter	To share for two: Pork belly bites, pressed pork schnitzel, Wiltshire-cured ham, chorizo, with toasted bread	15.95

SMALL DISHES | TAPAS

4.95 each

three for 13.85, with bread

* Salt and Pepper Squid With chili garlic aioli and fresh lemon	* Chicken Wings In a spicy lemon sauce or a sticky BBQ sauce
^v Breaded Mushrooms Served with black pepper aioli	^v * Halloumi Fries With chili garlic aioli
Croquetas Choose from: Cheese Dumplings Cod Croquetas	^v * Patatas Bravas Diced fried potatoes with homemade <i>bravas</i> sauce
* Garlic Prawns (<i>Gambas al Ajillo</i>) King prawns cooked in olive oil, garlic, chili and lemon	Meatballs Cooked in homemade tomato and carrot sauce, topped with parmesan
* Slow-Cooked Brisket Served on sourdough, and topped with caramelised onions	* Pork Belly Bites Deep-fried pork belly chunks tossed in cajun spice, with garlic mayo dip

* a gluten free option is available upon request

^v = vegetarian

Please be advised that our kitchen handles a variety of ingredients that may contain allergens such as nuts, dairy, gluten, and shellfish. While we take precautions to avoid cross-contamination, we cannot guarantee that any dish is completely free from allergens. If you have a food allergy or special dietary requirement, please inform our staff before placing your order.

MAINS

* Vegetarian Paella <small>v</small>	15.95
Rice dish with shallots, pepper, peas, green beans, saffron and chickpeas	
* Chicken Paella	16.95
Rice, chicken, chorizo, shallots, peppers, peas, green beans and saffron	
* Seafood Paella	17.95
Rice, shallots, peppers, peas, saffron and a seafood mix	
All our paellas are cooked from fresh and can take up to 20 minutes to cook	
* Creamy Chicken	16.25
Chicken breast cooked in a creamy sauce with mushrooms, black pepper and soy sauce, served with chunky chips or punched potatoes and salad	
* Roasted Pork Belly	17.95
Served with seasonal greens, roasted butternut squash and creamy mash potato and gravy	
* Seabass	17.95
Pan-fried fillet with spicy chorizo, mids potatoes, cannellini and green beans with lemon mustard mayo	
Homemade Pie of the Day	15.95
Served with seasonal greens, buttery mashed potato and gravy	
Braised Brisket Lasagne	16.95
Served with salad and chunky chips or cheesy garlic sourdough	

* Wagyu Beef Burger	15.95
Monterrey Jack cheese, lettuce, tomato, sliced gherkins in a brioche bun, caramelised onion relish, served with chunky chips and homemade pickle slaw	
Add beef brisket +3.50 Add pulled pork +3.50	

Buttermilk Cajun Chicken Burger 15.95

Monterrey Jack cheese, lettuce, tomato, sliced gherkins in a brioche bun, chili garlic mayo, served with chunky chips and homemade pickle slaw

Bean Burger v 14.95

Monterrey Jack cheese, lettuce, tomato, sliced gherkins in a brioche bun, mustard mayo, served with chunky chips and homemade pickle slaw

SIDES

* Cheesy Garlic Sourdough <small>v</small>	4.95
With bacon +1.50 With beef brisket +3.50	
* Punched Potatoes <small>v</small>	4.00
New potatoes cooked in olive oil and garlic	
* Truffle Chips <small>v</small>	5.00
Chunky chips tossed in truffle oil and topped with parmesan	
* Chunky Chips <small>v</small>	4.50
With cheese +1.00 With bacon +1.50 With beef brisket +3.50	
Onion Rings <small>v</small>	4.50
* Small side salad <small>v</small>	2.50