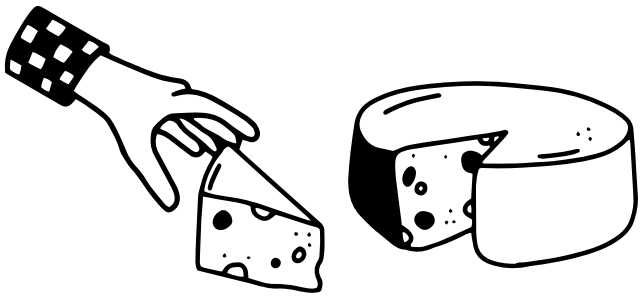
THE MEWS

Bar & Charcuterie

Food

Served Wednesday - Friday from 3pm & all day Saturday



At The Mews Bar & Charcuterie, we're passionate about great British produce. Our cheeses and cured meats come from The Crafty Cheese Man, celebrating the very best of British makers.
Our small and sharing plates are thoughtfully curated to pair beautifully with our wines, using quality ingredients from North West producers we're proud to support.

THE MEWS

Bar & Charcuterie

Meats & Cheeses

Always Pleases

Perelló Picante Olives (VE) - 4.00

Rosemary & Smoked Garlic Padrón Peppers, Truffle Aioli (V) - 6.00

Holy Grain Sea Salt Focaccia, Balsamic Oil, Local Butter (V) - 7.00

Houmous, Whipped Feta, Chilli Jam, Sourdough (V) - 9.50

Cheese Board (2 Sharing): 4 British Cheeses, Sourdough Crackers, Chutney - 18.00

Meat Board (2 Sharing): 4 British Cuts, Toasted Bread, Balsamic Onions, Semi Dried Cherry Toms - 20.00

Mixed Board (2 Sharing): 2 British Cuts & Cheeses, Toasted Bread, Sourdough Crackers, Balsamic Onions, Semi Dried Cherry Toms, Chutney - 25.00

Mixed Board (4 Sharing): The Whole Lot! - 40.00

Festive Baked Camembert, Toasted Sourdough - 15.00

Cheese & Wine Flight: Seasonal Cheeses, Paired Wines, Crackers, Chutney - 25.00 Per Person

Crafty's Lancashire Cheese Fondue - 18.50 per person *For a minimum of 2 people*

Cheese Fondue with Bottomless Drinks - 38.00 per person

House Rose, Red or White Wine, House Fizz & Pilsner Only

All fondues are served with garlic croutons, salami, crispy potatoes and sourdough crackers

Please make your server aware of any allergies prior to ordering as we do not offer a no trace policy.

THE MEWS

Bar & Charcuterie

PLATES

Pigs in Blankets, Honey & Mustard Glaze - 8.50

Sticky Pork Cheek, Pork Popcorn, Burnt Apple Puree - 9.50

Chicken Liver Parfait Bites, Damson Gel - 9.50

The Mews Tartiflette - 12.00 *Please allow 20 mins*

Rosemary Salt & Smoked Paprika Parsnips, Cranberry & Chilli Dip (VE) - 7.50

Pan Roasted Venison, Chestnut Puree, Blackberry & Port Jus, Crispy Sage - 16.00

Pork Chop, Mulled Cider Glaze, Apple & Mustard Puree - 17.00

King Prawns, Bloody Mary Marie Rose, Pickled Celery, Baby Gem, Toasted Sourdough - 10.00

Crispy Roast Potatoes, Grated Spenwood, Gravy - 6.50

Chinese Salt & Pepper Brussel Sprouts (VE) - 6.00

Small Plates are served tapas style so will come out of the kitchen as and when it is ready

Dessert

Treacle Sticky Toffee Pudding, Clotted Cream Ice Cream - 9.50

Fancy something savoury? Ask us about today's British cheeses.

Please make your server aware of any allergies prior to ordering as we do not offer a no trace policy.