



Welcome back to another VERY exciting Shoulder of Mutton newsletter. We have some fantastic events for you this summer, along with two great promotions. We start with Father's Day on Sunday 21st June. This could be the first time we fire up the barbeque for our idea of a summer roast special (see below), weather permitting, of course!

We have totally redesigned not only the Drinks List but the menus too, and created some gorgeous dishes for you to try– in particular the Oriental Crab Cakes- flavoured with ginger and lime; Summer Sizzler- pork shoulder with a homemade tangy barbeque sauce, two new salads; and Alan's fabulous glazed Lemon and Passion Fruit tart is back!

You may notice the staff wearing their new SoM personalised t-shirts– they look very smart! If you'd like to show your support for our pub they are available to buy for just £20.00.

EVENTS

Father's Day, Sunday 21st June, 12-3:30pm

Alongside our delicious Sunday roast menu we offer three alternatives, but this year we aim to shake things up a bit and cook them on the barbeque. We will also be offering some barbeque favourites - sausages and burgers, for example, along with salads as an alternative.

Father's Day is extremely popular, so please book early. Prices vary. £5 deposit required per person.



Alan's Lemon and Passion Fruit Tart

Jewellery Workshop, Tuesday 7th July, 10am-midday

Join Wendy and Pip for a fun and educational chance to repair any ill-fitting, damaged costume, or beaded jewellery that you may own. Wendy not only has a BA (HONS) degree in Designed Metalwork and Jewellery but also a wealth of knowledge and advice when it comes to jewellery repairs. Pip, a friendly customer, came to Wendy and suggested the event, which we have been hosting privately and are now opening it up to you all. Think social club with a useful twist! £25 per person, includes a welcome drink, materials and the chance to make something new if you wish. Some materials may incur an additional fee.

Spaces are limited and booking is essential– please email Wendy at wendyjox@outlook.com; or call the pub directly. The bar will be open, with food available to purchase from our new menu afterwards.

Full details of all events and promotions can be found on our stunning website:
theshoulderplayhatch.co.uk

To book, Call: 01189473908

Or Email: shoulderofmutton@hotmail.co.uk



Susie Strawberry Daiquiri

Playhatch Pressé Cocktail Evenings

Playhatch Pressé was invented 6 years ago- as a lockdown project to keep Alan and Wendy out of mischief! The five Pressé flavours have been continually sold in the pub, either by the glass, or to take home in the bottle. Previous cocktail nights have been very successful- Pressé was used to enhance classic cocktails, like the Mojito, Strawberry Daiquiri, and Snowball. We have also invented a Blueberry Fizz and improved on classics like the Gin & Tonic. This year's cocktails will be a mystery until the evening itself, but all will be delicious!

Summer Cocktail Tasting Night

Wednesday 1st July, from 7pm

Join us for an evening of laughter, great conversation and creative cocktails. Sampling new recipes and voting for your favourite. £10 - £15 per cocktail, with nibbles and FREE samples. £5 deposit required per person (redeemable against your purchases on the night). Limited spaces.

Summer Cocktail Formal Night

Wednesday 19th August, from 7pm

Sip delicious cocktails in our beautiful summer garden, dressed to impress. Try our newly created summer cocktail menu as voted for by our Tasting panel. £15 per cocktail with canapés and FREE samples. £5 deposit required per person (redeemable against your purchases on the night). Limited spaces. Please note- the kitchen will be closed for diners on both evenings. Chips may be available.



Lola Lime Mojito

YOUR SUMMER DIARY

Sunday 21st June - Father's Day,
12-3:30pm

Wednesday 1st July -
Playhatch Pressé Summer
Cocktail Tasting, from 7pm

Tuesday 7th July - Jewellery
Workshop, 10am- midday

Thursday 23rd July - Wine Night,
from 6pm

1st-10th August - Alan's annual
holiday. Open for private parties
only

Tuesday 11th August - Closed

Wednesday 19th August -
Playhatch Pressé Summer
Cocktail Evening, from 7pm

Wine Night

Thursday 23rd July,

6 to 6:30pm arrival, food served at 7pm

This is VERY exciting! It has been a long time since we have reinvented the wine list, and even longer since we hosted one of Alan's fantastic wine nights! We have created a brilliant menu that highlights the new summer dishes and Wendy has been working alongside George from LWC to create a new and adventurous wine list. George has an amazing wealth of knowledge when it comes to all things wine related and he will be your host for this evening, talking you through each and every wine that he has carefully paired to suit Alan's menu.

This could be the perfect Father's Day gift, for the man who has everything. Or for a girls' night out?

£65 per person, includes 7 tasting glasses of wine and the 3 course menu. See attached.

Booking is essential. Places are limited.

£10 deposit required per person.



PROMOTIONS

15% off Vouchers

For any group that has, or does book in the future, a large function with us (30+)*, we are giving members of that party a 15% off ALL FOOD discount card. The cards can be used numerous times throughout their 3 month period and can be extended for a further 3 months for £20. Excludes December. Valid Tuesdays-Saturdays, lunchtime and evening. T's and C's are on the reverse of the cards. Please mention the card when booking and show it on arrival.



Sunday Lunch Loyalty Card

It is said that we serve “the best Sunday roast EVER!” And we want to keep you coming back for more, so we have designed a loyalty card where all you need to do is collect 10 stamps to receive the next meal for FREE. One card per transaction.

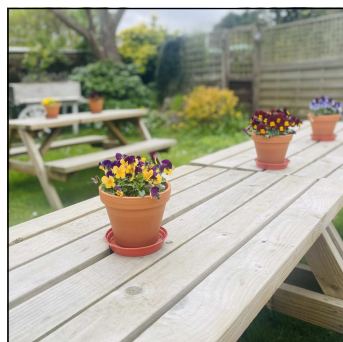


Please note- we have finished the offer of 'Free tea or coffee with any dessert' over the weekends.

All offers are held at the manager's discretion. One offer per booking. *Excludes Finger Buffets

So, here's a quick question- We have been pondering what else we can do to make the pub a bit more 'fun', evolving with the times, especially on the evenings when Alan doesn't serve food. Suggestions have been- Open Mic Night, a Quiz Night, or Karaoke. Are any of these options something you would choose to attend? Or maybe you have a different idea...? Please let us know at the bar, or via email: shoulderofmutton@hotmail.co.uk

This summer will be a blast! We thank you sincerely for your ongoing support and custom over the years, you've all been amazing! Love, Alan, Wendy, Thomas and their friendly team.



WINE NIGHT 2026

Oriental Crab Cakes

Homemade Japanese-inspired ginger and lime crab cakes, served with a mixed dressed salad and tartar dressing on the side (V)

Tarta Lorena

Homemade ham and chorizo savoury tart, served with a mixed dressed salad and tomato chutney

Pantry Soup

Carrot and coriander soup, with a hint of fresh orange, served hot with a slice of our famous ciabatta garlic bread (V)

Summer Sizzler

Marinated pork shoulder, precision slow cooked, then pan-fried with homemade barbeque sauce. Served with a mixed, dressed salad and chunky chips

Norwegian-style Warm Salmon Salad

Salmon fillet, pan-fried in garlic butter. Served on a bed of mixed salad, with pickled cucumber and red onion slices. Finished with a drizzle of dill vinaigrette (V)

Sophie's Special

A starter portion of both our Billy Goat in a Coat- Deep fried goats cheese with salad and tomato chilli jam; and Veggie Bruschetta- Char-grilled butternut squash, red onion, peppers and cherry tomatoes, sautéed in garlic butter and served hot on toasted garlic ciabatta, finished with hummus and Pesto (V)

Glazed Lemon and Passion Fruit Tart

Served with creamy coconut ice-cream

Eton Mess

Fresh summer berries layered with Strawberry coulis, Chantilly cream and meringue pieces

Tiramisu

Homemade almond, coffee and Disarrano Tiramisu, with a hint of sherry and a drizzle of pistachio sauce. Finished with a French Macaron

To Finish

Chocolate Petit Four and dessert wine

Freshly ground coffee or tea