



# Menu

Available 12 to 2.30pm and 5.30 to 8.30pm Monday to Friday  
12 to 8.30pm on Saturday

<b>Homemade Soup of the Day</b> gf* v (see blackboard) served with rustic baguette and butter	7.50
<b>Mediterranean Olive Mix</b> gf vg	5.50
<b>Rustic Baguette</b> gf* v with olive oil and balsamic vinegar	4.50

## SMALL PLATES

<b>Golden Whitebait</b> with homemade tartare sauce	8.00 each or 4 for 28.00
<b>Pigs in Blankets</b> with cranberry sauce gf	
<b>Tempura Battered King Prawns</b> with sweet chilli dip	
<b>Halloumi Fries</b> with sweet chilli dip gf v	
<b>Panko coated Squid strips.</b> Lemon & lime mayonnaise, fresh chilli & spring onions	
<b>Battered Chicken Chunks</b> coated with Korean BBQ sauce and sesame seeds	
<b>Vegetable Spring Rolls</b> with plum sauce and pickled carrots vg	
<b>Spicy Mini Crab Cakes,</b> Asian slaw & sweet chilli sauce	

## MAINS

<b>Homemade Pie of the Day</b> (see blackboard) served with creamy mash potato, vegetable medley and gravy	19.50
<b>Homecooked Ham, Egg &amp; Chips</b> gf thick cut home cooked smoked ham, 2 fried eggs, chunky chips and peas	16.50
<b>Thai Red Vegetable Curry</b> gf vg Fine beans, cauliflower, sugar snaps, red peppers & pak choi with steamed white rice	17.50
<b>add Chicken</b>	3.50
<b>add King Prawns</b>	4.50
<b>Hand Battered Boneless and Skinless Cod Fillet</b> gf served with chunky chips, garden peas and homemade tartare sauce	19.00
<b>Pork Mince &amp; Black Pudding Lasagne</b> topped with mature cheddar and mozzarella, served with side salad and skinny fries	18.00
<b>Thai flavoured Cod &amp; Prawn Fishcakes</b> gf Drizzled with sweet chilli sauce, Asian slaw & skinny fries	17.50
<b>Creamy Mixed Mushroom &amp; Baby Potato Stroganoff</b> gf vg served with steamed white rice and buttered fine beans	17.50
<b>Mill House Salad</b> gf vg Gem lettuce, baby leaves, cucumber, peppers, red onions, chickpeas, sundried tomatoes and mixed mediterranean olives	13.50
<b>add</b>	
<b>Buffalo Mozzarella</b> v	4.50
<b>Cajun Chicken Strips</b>	5.00
<b>Rump Steak strips &amp; crumbled Stilton</b>	6.50

**Grilled Smoked Bacon Chop gf** 21.00  
Served with creamy mash, charred hispi cabbage & wholegrain mustard sauce

**12oz Grilled Rump Steak gf** 28.00  
Served with chunky chips, mushrooms, tomato, peas & peppercorn sauce

## BURGERS

All Burgers are served in a brioche bun with baby gem, tomato, sliced gherkins & pickled pink onions with side of skinny fries and spicy tomato chutney pot.

**Mill Burger gf\*** 17.00  
**Beef Pattie**  
add  
**Monteray Jack Cheese** 1.00  
**Monteray Jack Cheese and Smoked Streaky Bacon** 2.00

**Cajun Chicken Breast Burger gf\*** 18.50  
With Monteray Jack Cheese and Smoked Streaky Bacon

**Beyond Meat Vegan Burger gf vg** 16.50  
served with vegan cheese in vegan brioche bun

## SMALLER APPETITE MEALS

**6oz Grilled Rump Steak** with skinny fries, peas & peppercorn sause **gf** 16.00

**Homecooked Smoked Ham, Egg,** skinny fries and peas **gf** 13.00

**Breaded Plaice Fillet** with skinny fries, peas and homemade tartare sauce 13.00

**2 Butchers Sausages,** creamy mash, sweet onion gravy & peas 13.00

**Spicy Mini Crab Cakes,** Asian slaw & skinny fries 13.00

## CHILDREN'S MEALS

9.50

served with skinny fries or baby potatoes and peas, beans or salad  
Includes a scoop of vanilla ice cream **vg\*** with chocolate or raspberry sauce

**Wholetail Breaded Scampi**

**Battered Chicken Bites**

**Chipolata Sausages gf or Vegan Sausages gf vg**

**Small House Salad topped with ham or cheese gf**

## SIDES

<b>Skinny Fries/Chunky Chips</b>	<b>5.00</b>	<b>Jumbo Battered Onion Rings</b>	<b>6.00</b>
<b>Cheesy Fries/Chips</b>	<b>6.00</b>	<b>Buttered Vegetable Medley</b>	<b>4.50</b>
<b>Garlic Baguette</b>	<b>5.00</b>	<b>Buttered Fine Beans</b>	<b>4.50</b>
<b>Cheesy Garlic Baguette</b>	<b>6.00</b>	<b>Bread &amp; Butter (2 slices)</b>	<b>3.00</b>
<b>Mixed Salad</b>	<b>4.50</b>		

## PLEASE SEE BLACKBOARDS FOR OUR SPECIALS AND DESSERT SELECTION

**gf – gluten free gf\* - gluten free option available v – vegetarian vg – vegan vg\* – vegan option available**

If you require information regarding the presence of allergens in any of our food or drink please ask. Whilst a dish may not contain a specific allergen, due to the wide range of ingredients used in our kitchen, foods may be at risk of cross contamination by other ingredients.

Items on this menu may contain nuts.

All salads & salad garnishes are served dressed with homemade classic vinaigrette dressing or balsamic glaze or olive oil, or a combination of, unless requested without or on the side