



Menu

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

Homemade Soup of the Day gf* v (see blackboard) 8.00
served with rustic baguette and butter

Mediterranean Olive Mix gf vg 6.00

Rustic Baguette gf* v 5.00
with olive oil and balsamic vinegar

SMALL PLATES

Golden Whitebait with homemade tartare sauce 9.00 each or 4 for 32.00

Jumbo Pigs in Blankets with honey drizzle gf

Butterfly Breaded King Prawns with sweet chilli dip

Halloumi Fries with sweet chilli dip gf v

Salt & Pepper Squid with sriracha mayo

Battered Chicken Chunks with confit garlic mayo

Vegetable Spring Rolls with pickled pink onions & pickled carrots vg

Panko coated Brie Wedges with cranberry sauce v

MAINS

Homemade Pie of the Day (see blackboard) 21.00
served with creamy mash potato or chunky chips, buttered greens and gravy

Homecooked Ham, Egg & Chips gf 14.50 / 18.50
home cooked smoked ham, fried egg, chunky chips and peas

Vegetable Balti gf vg 18.50
Sweet potato, fine beans, cauliflower & sugar snaps, served with steamed white rice & poppadoms

Lamb Kofta 18.50
Served on flatbread with tzatziki and garnish of gem lettuce, sundried tomato cucumber & olives

Steak Mince Chilli gf* 18.00
Served with steamed white rice & tortilla chips

Mushroom & Leek Pie vg 17.50
Served with baby potatoes, red cabbage & vegan gravy

Butchers Cumberland Sausages & Mash 14.00 / 18.00
served with caramelised onions, gravy & peas

Mill House Salad gf vg 14.50
Gem lettuce, baby leaves, cucumber, peppers, red onions, chickpeas,
sundried tomatoes and mixed mediterranean olives

add Halloumi Sticks gf v 5.50

Crispy Chicken Milanese gf 6.00

Rump Steak strips & crumbled Stilton gf 7.50

Crispy Chicken Milanese gf 21.00
Topped with fried egg and served with skinny fries and a rocket & parmesan salad

Grilled Rump Steak gf 12oz	30.00
6oz	18.00
D Cut Gammon Steak, egg & pineapple gf 12oz	21.00
6oz	16.00
Pork T-Bone gf 16oz	22.00
All served with chunky chips, mushrooms, tomato & peas	
Sauces: Peppercorn or Red Wine & Stilton	2.75

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 Beef Burger gf*	18.50
Mill Crispy Chicken Milanese Burger gf*	19.00
add Monteray Jack Cheese	1.00
Smoked Streaky Bacon	1.50
Double Moving Mountains Burger vg	18.50
served with vegan applewood cheese in vegan brioche bun	

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

Skinny Fries/Chunky Chips	5.00	Jumbo Battered Onion Rings	6.00
Cheesy Fries/Chips	6.00	Buttered Mixed Greens	4.50
Garlic Baguette	5.00	Buttered Fine Beans	5.50
Cheesy Garlic Baguette	6.00	Bread & Butter (2 slices)	3.00
Mill House Side Salad	6.50		
Rocket & Parmesan Side Salad	6.50		

**PLEASE SEE BLACKBOARDS FOR OUR DAILY 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