



Sunday Menu

Available 12 to 6pm on Sunday

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**

ROASTS **gf***

*A selection of at least 3 Meats will be available (until they are gone)
all served with roast potatoes, seasonal vegetables, yorkshire pudding and gravy*

Standard Roast (1 Meat) 19.00

Standard Roast (2 Meats) 20.00

Large Roast (Larger Portion and Up To 3 Meats) 24.00

Vegetable Roast Slice **vg** 18.50

Small Roast (1 Meat or Nut Roast **vg**) 15.00

Children's Roast (1 Meat) 12.00

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

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

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
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