



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) served with rustic baguette and butter	7.50
Mixed Marinated Olives gf vg	5.50
Rustic Baguette gf* v with olive oil and balsamic vinegar	4.50

SMALL PLATES

Golden Whitebait with homemade tartare sauce	7.50 each or 4 for 25.00
Pigs in Blankets with cranberry sauce gf	
Tempura Battered King Prawns with sweet chilli dip	
Lightly Dusted Squid with lemon mayonnaise	
Halloumi Fries with sweet chilli dip gf v	
Battered Chicken Chunks coated with Korean BBQ sauce and sesame seeds	
Vegetable Spring Rolls with plum sauce and pickled carrots vg	
Breaded Plaice Goujons with homemade tartare sauce	

MAINS

Homemade Deep Filled Pie of the Day (see blackboard) served with creamy mash potato, vegetable medley and gravy	18.00
Homecooked Ham, Egg & Chips gf thick cut home cooked smoked ham, 2 fried eggs, chunky chips and peas	16.00
Roasted Vegetable & Sweet Potato Balti gf* vg served with steamed rice and naan bread	15.00
Hand Battered Boneless and Skinless Cod Fillet gf* served with chunky chips, garden peas and homemade tartare sauce	17.50
Cottage Pie gf beef steak mince, cooked with carrots, onions & peas, topped with horseradish mash, served with vegetable medley & jug of gravy	16.50
Smoked Cod, Bacon & Brie Fishcakes served with skinny fries and dressed side salad	17.00
Pork Goulash gf tender pork strips cooked in a creamy smoked paprika sauce served with steamed rice and buttered fine beans	16.50
Mill House Salad gf vg Gem lettuce, baby leaves, cucumber, peppers, red onions, chickpeas, sundried tomatoes, olives and a vinaigrette dressing add Grilled Halloumi v	12.50
Cajun Chicken Strips	3.50
Rump Steak strips & crumbled Stilton	4.50
	6.00

Mill Burger gf* served in brioche bun with gem lettuce, tomato & sliced gherkins, with skinny fries, coleslaw and pot of tomato chutney add	16.00
Monteray Jack Cheese	1.00
Monteray Jack Cheese and Streaky Bacon	2.00
Beyond Meat Vegan Burger gf vg served with vegan cheese in vegan brioche bun, with gem lettuce, tomato, sliced gherkin, with skinny fries, coleslaw and a pot of vegan mayonnaise	16.00
10oz Gammon Steak gf Served with pineapple and/or egg, skinny fries and peas	18.00
12oz Grilled Rump Steak gf with plum tomato, portobello flat mushroom & chunky chips and peas and chimichurri butter	25.00

SMALLER APPETITE MEALS

6oz Grilled Rump Steak with skinny fries, peas & chimichurri butter gf	15.00
5oz Gammon Steak with pineapple or egg, skinny fries and peas gf	12.00
Breaded Plaice Fillet with skinny fries, peas and homemade tartare sauce	13.00
Smoked Cod, Bacon & Brie Fishcake , skinny fries and dressed salad garnish	12.00

CHILDREN'S MEALS

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

Jumbo Fish Fingers

Scampi

Battered Chicken Bites

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

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

9.00

SIDES

Skinny Fries/Chunky Chips	5.00	Jumbo Battered Onion Rings	6.00
Cheesy Fries/Chips	6.00	Mixed Salad and a Vinaigrette Dressing	4.50
Garlic Baguette	4.50	Vegetable Medley	4.50
Cheesy Garlic Baguette	5.50	Bread & Butter (2 slices)	3.00
Coleslaw	4.50		

**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.