



DOWNSTAIRS AT THE MILL

AVAILABLE FROM 7AM - 7PM

Before 12

Spicy nduja omelette, Pecorino, herbs 11.00

Hot smoked trout, scrambled free range eggs 10.50

Lavenham bacon, avocado, truffle eggs, pesto 10.50

Vine tomatoes, malt toast, feta, olive oil 7.50

12-10pm

S N A C K S

The Mills scone with Bigod cheese and poacher butter 8.00

Crispy polenta, garlic aioli, olive oil 6.50

Cod bhajis, lime and coriander 8.00

A plate of gravadlax, cornichons, lemon 8.50

Sea salted crisps 3.00

5 spced nuts 4.00

Almonds, thyme, maple syrup 4.25

Italian olives, Montgomery cheddar 4.00

Crispy pig's ears, paprika salt 4.25

S I D E S

Truffle and parmesan chips 4.50

Tomato, basil, feta salad 4.50

Mills bread, Poacher butter, smoked sea salt 4.00

Sandwiches and Light lunches

S A N D W I C H E S

(All our sandwiches are served with crisps and kohlrabi slaw on white or Norfolk crunch granary bloomer bread)

Smoked salmon, cucumber, lemon, gem lettuce 9.00

Salted beef pastrami, horseradish, gherkin 9.50

Suffolk ham, tomato relish, wild rocket 8.50

Suffolk Gold cheddar, chutney, wild rocket 8.50

L I G H T L U N C H E S

Seasonal soup, Mill's bread, Poacher butter, smoked sea salt 8.00

Dingley Dell sausage roll, gherkin, onion jam 9.75

Haggis sausage roll, ale pickled onions, HP gravy 9.50

Lamb kofta, yogurt, dukkah, coriander 9.50

Suffolk chicken, avocado, gem lettuce, seeds, escabeche oil 16.00

Moules Mariniere & Mill's bread 11.00

Seafood plate - Skewered monkfish, Mersea oysters, smoked salmon gravadlax, hot smoked trout, Mill's bread, garlic aioli, lemon 18.00

Charcuterie board - Coppa ham, Parma ham, Bresaola, Baron Bigod, olives, wild rocket, Mill's bread 18.00

S W E E T

Almond financier cake, blackberry jam and clotted cream 7.50

Fig frangipane tart 8.00

Chocolate and almond brownie, salted toffee, vanilla ice cream 8.50

Bowl of mini brownies 4.50

Please ask a member of our team with regards to any allergen or dietary requirements.