

The Mill

TWO COURSES £16

THREE COURSE £20

Starters

Freshly made soup of the day **V**

Rhubarb risotto crumble, served with a black pepper and parmesan tuille **V**

Mini sourdough pizza, topped with mozerella and sun blushed tomatoes **V**

Pressed shoulder of lamb, coated in panko breadcrumbs, with beetroot and butternut squash

Star anise and red chilli marinated beef, served with pak choi and oyster mushrooms

Mains

Oven roasted breast of chicken served with goats cheese and basil mash and a slow roasted tomato and garlic jus **GF**

Twice cooked belly of pork, with Savoy cabbage, wild mushrooms and smoked bacon finished with red wine jus and garlic mash **GF**

Butternut squash and cumin risotto, laced with baby spinach and toasted pine nuts **V/GF**

Five spice medallions of sirloin steak, with sweet and sour peppers and egg fried rice **GF**
£4 supplement on course offer

Seared fillets of sea bass served with sweet potato bubble and squeak and tarragon infused tomato cream **GF**

Some of our dishes may contain ingredients not stated in the description, please make your server aware of any allergies

Side Orders

Black peppercorn sauce, red wine gravy, blue cheese sauce £2.50 each

Homemade chips £2.50 **V**

Mixed salad £2.25 **V** Garlic bread £2.45 **V**

V—Vegetarian

Sweet potato fries £3.25 **V**

Seasonal vegetables £2.65 **V / GF**

GF— Gluten free

Garlic bread with cheese £2.95 **V**

Homemade battered onion rings £2.65 **V**