

Bistro Menu

Rustic Bread Selection For 2 to share

Baked in-house and served straight from the oven with delicious flavoured butters.

Olive & Rosemary Bread with sundried tomato butter V £5

Wold Top Ale Bread with roast beef butter £5

Cheese & Onion Bread with sage butter V £5

Intros & Starters

Marinated Queen Olives with Sundried Tomatoes & Feta V GF £5

Crispy Salt & Pepper Whitebait served with sweet chilli mayo and salad £6

Kitchens Soup of The Day with farmhouse bread £5

Sautéed Woodland Mushrooms on toasted sourdough topped with deep fried duck egg and balsamic reduction V £6.50

Pan Fried Cod & Chorizo Fishcakes served with a mango and lime salad and Miso Mayonnaise £7

Whitby Landed 'Crab on Toast' in a cream cheese sauce topped with melted cheese & diced tomato £8

Smoked Salmon Eggs Benedict on toasted brioche with Hollandaise sauce £7.50

'Mills' Prawn Cocktail with Greenland prawns layered with a brandy laced Marie Rose sauce topped with avocado mousse and panko crusted tiger prawn served with buttered granary bread £7

Spicy Mussels Arrabiata in a spicy tomato, garlic and white wine sauce served with olive & rosemary bread £7.50/£15

Potted Ham Hock topped with a pea jelly and parmesan straw £7

Hearty Salads

Rare Roast British Beef with mixed leaves, new potatoes, green beans, roasted baby beets and horseradish dressing GF £12

Smoked Chicken with crisp lettuce, red onion, mango, avocado, pine nuts and citrus dressing GF £13

Hot Smoked Salmon with a new potato, spring onion & wholegrain mustard salad, green beans and boiled egg £15

Poached Williams Pear roasted walnuts, Mrs Bells blue cheese with a maple vinaigrette V GF £12

Mains

Seasonal Pie

Served with chubby chips, seasonal veg and pan gravy £13

'Fish & Chips'

Whitby Haddock in Wold Top Ale batter, minted mushy peas, hand cut chubby chips and proper tartar sauce £12

Chicken Stroganoff

In a classic brandy, cream, mushroom and mustard sauce served with steamed rice £14

Lasagne Al Forno

Served with a side salad £11

Moroccan Style Vegetable Tagine V

Served with saffron scented cous cous, greek yoghurt and grilled flat bread £13

Fish Pie

Cooked in a tarragon cream sauce with a leek and Wensleydale top served with seasonal veg £14

Tiger Prawn Linguini

Cooked with garlic, herbs, sundried tomatoes and cream finished with pesto £12

Roast Vegetable Strudel V

Finished with Milanese sauce and sautéed potatoes £13

Crab Thermidor

With a classic thermidor sauce, finished with a gruyere and parmesan glaze and served with skinny French fries £16

**£2 surcharge when dining from set menu or promotions*

Breaded Escalope of Chicken

Topped with smoked ham and Swiss cheese served with spaghetti Milanese £16

Spicy Aubergine Linguini

Griddled aubergine with a spicy tomato, garlic, chilli & herb sauce

£15

Fishermans Plate

Crispy salt & chilli whitebait, cod & chorizo fish cakes and Greenland prawn cocktail

Served with skinny Fries, celeriac remoulade and salad £16

From The Grill

Mills Surf & Turf

5oz chargrilled fillet steak cooked to your liking, half lobster and pan fried tiger prawns topped with garlic butter and rock salt served with skinny French fries and lemon dressed samphire £36

Prime Beef Burger

With melted mozzarella and beef tomato served with celeriac remoulade, onion rings and French fries £13

Cajun Chicken Burger

With beef tomato, lettuce and mayo served with salsa, crème fraiche, onion rings and French fries £13

BBQ Pulled Pork Bun

With apple slaw on a brioche bun, onion rings and French fries £13

Steaks

Sirloin 10oz GF	£20
Rib Eye 10oz GF	£23
Fillet 8oz GF	£25
Côtes de Boeuf 22oz GF	£36

All our steaks are 28 day aged and served with hand cut chubby chips, half roasted globe of garlic, vine roast cherry tomatoes, leek & parsnip crisps and a sauce of your choosing:

Peppercorn, Diane, Yorkshire Blue or Béarnaise

Sides

- Hand Cut Chubby Chips V GF £3.50
- Skinny French Fries V GF £3.50
- Sweet Potato Wedges With Chorizo GF £3.50
- Buttered Seasonal Vegetables V GF £3.50
- Creamed Cabbage With Smoked Bacon GF £3.50
- Spring Onion & Mascarpone Crushed Potatoes V GF £3.50
- House Mixed Salad V GF £3.50
- Greek Salad With olives and feta cheese V GF £3.50
- Crispy Onion Rings V £3.50
- Gambas Ajillo Tiger prawns in garlic, chilli, herbs and sherry £7.50
- Garlic Flatbread V £3.50

Sweets

The 'Mills' Famous Baked Rice Pudding With apricot compôte and brandy snap cigar £6.50

Toffee & Apple Mess Meringue, apple compôte, caramel brittle, fresh apple, whipped cream and toffee sauce £6.50

Profiteroles Filled with amaretto cream and finished with a hazelnut chocolate sauce £6.50

Rhubarb Crumble Served with custard £6.50

Coconut & Lime Cheesecake Served with pineapple ice-cream and granola pieces £6.50

Hull Fair in Miniature ♥ All the fun of the fair on one plate!

Nougat, candy floss, cinder toffee, brandy snap cigar filled with roast chestnut cream, toffee apple, pomegranate jellies, 'fried donut', 'the big wheel', 'coconut shy' and 'hook-a-duck' £12

Assiette of The 'Mills' Desserts in Miniature ♥ For 2 people £16

Luxury Ice-Cream ♥ ♥ vanilla, strawberry, chocolate, caramelita, rum 'n' raisin, mint choc chip £2.20 per scoop

Signature Sundae ♥ Enough For 2

Vanilla & caramelita ice-cream, crème anglaise, cinder toffee, chocolate brownie pieces, chocolate sauce & cream £10

Tasting Cheeseboard ♥

House selection of 4 cheeses served with rhubarb & orange chutney, mixed crackers, fruit loaf, celery & muscat grapes £10

Dessert Wine

Late Harvest Gewürztraminer Santa Rita Chile

Muscat de Frontignan France

Donato degli Antinori Italy

Gls £5.80

Btl 500ml £24

Gls £6.50

Btl 375ml £21

Gls £5

Btl 750ml £28

Liqueur Coffee

Jamaican w/Dark Rum £6

Seville w/Cointreau £6

French w/Brandy £6

Calypso w/Tia Maria £6

Irish w/Whiskey £6

Italian w/Amaretto £6

Baileys Latte £6



Indicates surcharge when dining from set menus or promotional offers



2 scoops when dining from set menus or promotional offers. Additional scoops will be charged at the 'per scoop' price