



SMALL PLATES			OLD MILL FAVOURITES		
CRISPY CAULIFLOWER 8 Crispy Cauliflower finished with Sweet Chilli Glaze, Lime and Coriander Mayonnaise and Toasted Sesame Seeds (V)	CHICKEN LIVER AND COGNAC PÂTÉ 9 Smooth Chicken Liver and Cognac Pâté served with Fruit Chutney and Toasted Bloomer		SLOW BRAISED LAMB HENRY 25 Tender Slow Braised Lamb Henry served with Minted Crushed New Potatoes, Buttered Greens and Rich Red Wine and Redcurrant Jus (GF)	8OZ SIRLOIN STEAK 25 Chargrilled Sirloin Steak served with Roasted Tomato, Hand Cut Chips and Dressed Gem Lettuce Salad with Caesar Dressing (GF)	
WARM GOAT'S CHEESE TARTLET 8.5 Warm Goats Cheese Tartlet served with Dressed Beetroot, Red Onion Jam and Balsamic Dressing (V)	BLACK PUDDING AND CHORIZO POTATO HASH 8.5 Crispy Potato Hash with Black Pudding and Chorizo, finished with Paprika and Garlic, Free-Range Fried Egg and Hot Honey Dressing		BEER BATTERED FISH & CHIPS 18 Crispy Beer Battered Fish served with Hand Cut Chips, Mushy Peas, Tartar Sauce and Fresh Lemon (DF, GFA)	BUTCHERS' HALF POUND BEEF BURGER 18 Juicy Half Pound Beef Burger in Toasted Brioche Bun with Pickles and Burger Relish, served with Fries, Gem Lettuce Salad and Caesar Dressing Add as Extra: SMOKED STREAKY BACON 2 MELTED CHEDDAR 2 STILTON 4	
SPICY TEMPURA KING PRAWNS 9 Crispy Tempura King Prawns served with Wasabi Mayonnaise and Mizuna Salad Leaves (GFA)	SALT AND PEPPER 9		BREADED HALLOUMI BURGER 17.5 Crispy Breaded Halloumi Burger in Toasted Brioche Bun with Guacamole and Burger Relish, served with Fries, Gem Lettuce Salad and Caesar Dressing (V) Add as Extra: SMOKED STREAKY BACON 2		
CHEF'S SOUP OF THE DAY 8 Seasonal Homemade Soup served with Warm Granary Bread Roll and Butter (V, VE, DFA, GFA)	CHICKEN THIGHS Crispy Salt and Pepper Chicken Thighs served with Garlic Aioli, Crispy Peppers and Spring Onions				
LARGE PLATES			DESSERTS		
BUTTERFLIED CHICKEN BREAST 21 Butterflied Chicken Breast served with Fricassee of Summer Vegetables, Buttered New Potatoes and Lemon and Thyme Reduction (GF)	HERB CRUSTED SALMON FILLET 23 Herb Crusted Salmon Fillet served with Crushed Buttered New Potatoes, Garden Peas, Broad Beans and Sugar Snaps, finished with Pea and Tarragon Velouté		RICH CHOCOLATE TRUFFLE BROWNIE TORTE 9 Rich Chocolate Brownie Torte with Smooth Chocolate Truffle, Biscuit Base and Vanilla Ice Cream (V, VEA, DFA, GF)	WARM BELGIAN WAFFLE 8 Warm Belgian Waffle served with Caramelised Banana, Toffee Sauce and Honeycomb Ice Cream (V)	
PAPPARDELLE 16 Pappardelle Pasta with Sautéed Mushrooms, Summer Greens and Light Tarragon Cream finished with Saffron and Lemon Zest (V) Add as Extra: CHICKEN BREAST 5 KING PRAWNS 5	CLASSIC CAESAR SALAD 13 Classic Caesar Salad with Baby Gem Lettuce, Parmesan Shavings, Garlic and Herb Croutons and Creamy Caesar Dressing Add as Extra: CHICKEN FILLET 5 KING PRAWNS 5 SALMON FILLET 11		FRUIT SORBET SELECTION 7.5 Refreshing Selection of Seasonal Fruit Sorbets (V, VE, GF, DF)	STICKY TOFFEE PUDDING 8.5 Classic Sticky Toffee Pudding served with Butterscotch Sauce and Vanilla Ice Cream (V)	
RED THAI COCONUT CURRY 16 Fragrant Red Thai Coconut Curry with Red Chilli and Lime served with Jasmine Rice and Papadums (V, VE, DF) Add as Extra: CHICKEN 5 KING PRAWNS 5			BRITISH CHEESEBOARD 9 FOR 1 16 FOR 2 Smoked Apple Cheddar, Brie & Stilton Cheese served with Chutney & Crackers	CHOUX PROFITEROLES 7.5 Light Choux Profiteroles filled with Chantilly Cream and finished with Chocolate Sauce (V)	
				SELECTION OF ICE CREAMS 8 Selection of Classic Real Dairy Ice Creams (V, VEA, GF)	
SIDES & SAUCES			CHILDREN		
BLUE CHEESE SAUCE (GF) 5.5	SUMMER VEGETABLES (V, VE, DF, GF) 5.5		1 COURSE £7	2 COURSE £9.5	3 COURSE £11.5
PEPPERCORN SAUCE (GF) 4.5	ONION RINGS (V, DF) 4.5		SOUP OF THE DAY	GARLIC BREAD WITH CHEESE	
RICH ROAST GRAVY (GF, DF) 4.5	GARLIC BREAD (V) 4.5		BUTCHER'S SAUSAGE, CHIPS & GARDEN PEAS	CRISPY CHICKEN BITES, FRIES & BAKED BEANS	BATTERED FISH GOUJONS, FRIES & GARDEN PEAS
HAND CUT CHIPS 5	CHEESY GARLIC BREAD 6.5		CHOCOLATE FUDGE CAKE	DUO OF DAIRY ICE CREAM	
SEASONED FRIES (GFA) 4.5	HONEY DRESSED SALAD (V, DF, GF) 5.5		Our dishes are made in a kitchen where allergens are present. If you have an allergy or intolerance, please inform a member of staff before you order. V = VEGETARIAN DF = DAIRY FREE GF = GLUTEN FREE VE = VEGAN GFA = GLUTEN FREE ALTERNATIVE DFA = DAIRY FREE ALTERNATIVE		
BUTTERED NEW POTATOES (V, GF) 4					