



SMALL PLATES

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
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
SPICY TEMPURA KING PRAWNS 9 Crispy Tempura King Prawns served with Wasabi Mayonnaise and Mizuna Salad Leaves (GFA)	SALT AND PEPPER 9 CHICKEN THIGHS Crispy Salt and Pepper Chicken Thighs served with Garlic Aioli, Crispy Peppers and Spring Onions
CHEF'S SOUP OF THE DAY 8 Seasonal Homemade Soup served with Warm Granary Bread Roll and Butter (V, VE, DFA, GFA)	

OLD MILL FAVOURITES

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)
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
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	

LARGE PLATES

CHARGRILLED CHICKEN BREAST 21 Chargrilled 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
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
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	

DESSERTS

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)
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)
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)

CHILDREN

SOUP OF THE DAY 3.5 Served with a Warm Bread Roll (V,VE,GFA)	GARLIC BREAD 2.5 Add Cheese for an extra £1 (DF)
CHICKEN NUGGETS 5.5 Served with Fries and Garden Peas/Beans (DF)	FISH GOUJONS 5.5 Served with Fries and Garden Peas/Beans
PROFITEROLES 3.5 Served with Chantilly Cream	ICE CREAM 3.5 Scoop of Vanilla, Chocolate & Strawberry (GF)

SIDES & SAUCES

BLUE CHEESE SAUCE (GF) 5.5	SUMMER VEGETABLES (V, VE, DF, GF) 5.5
PEPPERCORN SAUCE (GF) 4.5	ONION RINGS (V, DF) 4.5
RICH ROAST GRAVY (GF, DF) 4.5	GARLIC BREAD (V) 4.5
HAND CUT CHIPS 5	CHEESY GARLIC BREAD 6.5
SEASONED FRIES (GFA) 4.5	HONEY DRESSED SALAD (V, DF, GF) 5.5
BUTTERED NEW POTATOES (V, GF) 4	

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