



MENU

EXAMPLE MENU ONLY, MENUS ARE SUBJECT TO CHANGE

MILL Homemade Soup of the Day

Served with crusty bread.

Ham Hock Terrine

Confit of balsamic onion chutney and sourdough croute.

Panko King Prawns

Presented with sweet chilli dipping sauce.

Warm Goats cheese and beetroot salad

Topped with candied walnuts.

Lemon Sorbet

Presented with orange segments and drizzled with gin syrup.



All served with a crescent of seasonal vegetables and potatoes

Slow braised feather blade of beef

Horseradish duchess potatoes and red wine jus.

Oven baked chicken breast wrapped in bacon

Served with a thyme and shallot sauce.

Herb Crusted Fillet of Hake

Presented with a tomato and roasted pepper sauce.

Pumpkin Tortellini

Served with a sage butter sauce.

Bacon Chop

Topped with a Welsh rarebit.



Sticky Toffee Pudding

Served with custard.

Belgian Sugar Waffle

Served with salted caramel ice cream and finished with a toffee sauce.

White Chocolate and Raspberry Brulee

Tarte au Citron

Presented with Chantilly Cream

Cheese and Biscuits

A selection of cheese and savoury biscuits served with fruit chutney.