



SUNDAY MENU

STARTERS

MILL homemade soup of the day served with French crusty bread

Smoked Salmon & Pickled Cucumber Salad with a Lemon & Dill Dressing

Ham Hock Terrine served with a red onion chutney

Cheddar cheese and leek tart on a bed of beetroot salad

Refreshing lemon sorbet drizzled with a gin & tonic syrup and orange segments



MAINS

All served with a crescent of seasonal vegetables and potatoes

Roast topside of beef presented with a Yorkshire pudding

Roast pork loin served with traditional stuffing and apple sauce.

Oven baked hake finished with a tomato & roasted pepper sauce

Nut roast served with a vegetable jus.

Gammon Steak with a wholegrain mustard sauce

1 Course £14

2 Courses £20

ALLERGIES We kindly Request that you inform a member of serving staff in advance of ordering if you have any food allergies.