



T H E M I L L

S O N N I N G

MARCH - MAY 2023 MENU

MAINS

Beef Shin and Ale Pie (DF)
Parmesan and Fennel Crust Baked Sea Trout
Moroccan Chicken Tagine (GF) (DF)
Roast Vegetable Quiche

SIDES

Olive Oil and Parsley Crushed Steamed Potatoes (GF) (DF)
Spring Greens and Caraway Seeds (GF) (DF)
Honey Roasted Chantenay Carrots with Parsley (GF) (DF)
Basmati Rice Pilaf
Vegetarian Gravy (GF) (DF)
Mixed Leaves with French Vinaigrette (GF) (DF)
Chichory and Beans Salad with Tahini Dressing (GF) (DF)

DESSERTS

Treacle Tart with Pouring Cream
Ginger and Chocolate Olive Oil Cake and Ice Cream
Rhubarb Eton Mess with Pistachios (GF)
A Selection of Local Cheeses, Grapes, Celery, Chutney and
Biscuits (GF optional)

GF = Gluten Free, DF = Dairy Free
For any allergen or vegan information please
call (0118) 969 8000 or ask your waiter.