



vg = Vegan
gf = Gluten-free
df = Dairy-free
v = Vegetarian

T H E M I L L
S O N N I N G

STARTERS
(£8 EACH)

Soup of the Day (v, vg, df)

Prawn cocktail with pickled celery & tomato concassé

Chicken liver & Cognac Parfait, apple & ale chutney & Melba toast

MAIN COURSES

Steak, mushroom & ale pie with mashed potato, roasted carrot & tenderstem broccoli (Vegetarian option available (v))

Roasted free-range chicken supreme, goat's cheese & mozzarella potato gratin, fine green beans & red wine jus (gf)

Pan-fried sea bass, potato & herb cake, sauté spinach & sauce bouillabaisse (gf)

Grilled goat's cheese & heritage beetroot salad (v), toasted pine nuts, balsamic reduction & herb oil (gf)
(Vegan option available (vg))

DESSERTS

Death by Meringue, "blood-spattered" dish served with mixed berry compote & Chantilly cream (Dairy-free option available (df))

White chocolate & Morello cherry mousse (gf)

Brioche Bread and butter pudding served with custard
Cheeseboard (£2.75 supplement)

Vanilla Ice Cream (gf)

Mango Sorbet (vg, gf, df)

Teas and coffees available for purchase - please ask your server

A discretionary service charge of £3.50 per person will be added to your bill in appreciation of the team who look after you during your visit. If you would prefer not to include it, just let us know and we'll be happy to remove it.