

STARTERS / SMALL MEALS

ROASTED TOMATO SOUP 6.50 
Pesto, warm foccacia C/G

BREADED WHITEBAIT 7.50
Garlic mayonnaise G/F/E/S

GRILLED EAST COAST MACKEREL 7.50
Pickled vegetables, horseradish cream M/F

WARM BEETROOT & GOATS CHEESE SALAD 7.50
Orange & House dressing MU/M/S

PRESSED LOCAL PORK BELLY 9.00 
Celeriac remoulade, black pudding crumb mustard mayonnaise C/E/MU/L/G

TERYAKI BEEF SALAD 10.00
Honey and soy dressing, crushed peanuts C/N/MU/SE/S

SUFFOLK CHARCUTERIE PLATTER (FOR TWO) 16.00 
Suffolk Salamis, Suffolk chorizo, Our Suffolk ham, artisan bread, olives, pickles, Suffolk brie G/MO/N/L/E/M

SMOKEHOUSE FISH PLATTER (FOR TWO) 17.00 
Pinneys smoked mackerel & salmon with our house smoked prawns, artisan bread, olives, pickles F/G/MO/N/L/E/M

a taste of Asia

FOR TWO

All six of our Asian Tapas, served with Laila Rice G/CR/E/F/M/MU/SO 30.00

GRAZING ASIAN TAPAS

STICKY PORK BELLY 5.00
Pickled veg S/C/SE

SALMON TERYAKI 5.00
Hot and sour cucumber F/S/SE

KING PRAWN TEMPURA 5.50
Sweet chilli G/CR/MU/C/S/L

TEMPURA VEGETABLES 4.00
Sweet chilli dip G/L/S

CHICKEN SATAY 5.00
Peanut curry sauce N/C/S/SE

SWEET POTATO LAKSA 6.00
Laila rice C/MU/S/SE

SANDWICHES

Served 12-3pm - All served with veg crisps & house salad

SOUP & SANDWICH COMBO 12.00 
Roasted tomato soup & a pulled pork ciabatta G/L/SO/S

OUR FISH FINGER CIABATTA 9.50
Beer battered fish, tartare sauce F/G/L/S

THE MILL BLT 8.50 
Suffolk bacon, lettuce, tomato on toasted ciabatta, aioli G/L/S/E

GRILLED TOMATO & MOZZARELLA 9.50 
On toasted ciabatta with pesto dressing C/M/S/G/L

CORONATION CHICKEN 8.00 
Your choice of white or granary bloomer G/L/S/C/E

SUFFOLK BRIE & LANE FARM HAM 9.50 
On an English muffin, onion chutney G/L/S/M

MAINS

ESSEX REARED LAMB RUMP 17.00
Ratte potato, gem lettuce, pickled shimeji mushrooms, anchovy & mint dressing C/M/SO/F

SUFFOLK PORK CELEBRATION PLATTER (FOR TWO) 34.00
Roasted tenderloin, slow cooked pork belly, pork cheek, squash puree, roasted new potato, tenderstem broccoli, jus C/G/M/SO

MILL HOUSE BURGER 14.50
Toasted pretzel bun, mature cheddar, relish, pickles, slaw, fries G/E/F/M/SE/S/SO
ADD BBQ PULLED PORK 2.00

MOVING MOUNTAINS BBQ VEGAN BURGER 12.50 
Toasted pretzel bun, pickles, fries G/MU

BOMBAY VEGETABLE CURRY 13.50 
Steamed Laila rice & onion bhaji G/E/M/SE/S/SO

PAN FRIED COD LOIN 15.50
Bombay cauliflower, curried mussels C/G/M/SO/MO

FISH & CHIPS 14.00
Nethergate beer batter, chucky chips, tartare sauce, crushed peas G/E/F/M/MU/SO

LOCAL MARKET FISH (market price)
lemon and caper butter sauce, seasonal matched vegetables (please ask your server for details) G/M/SO/F

LOCALLY GRAZED & SOURCED PRIME RIBEYE STEAK 8oz 25.00
Confit tomato, flat mushroom, watercress, handcut chips, peppercorn sauce S/M/C

SIDES

PEAS A LA FRANCAIS 3.00

CHIPS s 3.00

NEW SEASON POTATO'S 3.00

COLESLAW E 3.00

SKINNY FRIES s 3.00

STEAMED RICE 3.00

SPROUTING BROCCOLI 4.00

DESSERTS

STICKY TOFFEE PUDDING 7.00
Butterscotch sauce, Judes vegan vanilla ice cream M/G/L/E

BAKLAVA 8.00
Pistachio ice cream N/G/M/L/E

CHOCOLATE & ORANGE MOUSSE 7.50
Burnt orange, shortbread M/E

ETON MESS MILL STYLE 6.50
Fresh fruit, meringue, fresh cream all messed together M/E

TIRAMISU 7.00
Coffee gel & coffee cream G/M/E/SO/S

LOCAL CHEESES 9.00
Selection of East Anglian cheeses, crackers, chutney & grapes M/G/L/C

ALLERGEN POLICY

For further allergen information please speak to a member of our team. Our suppliers & kitchen handle numerous ingredients & allergens. Whilst we have strict controls in place to reduce the risk of contamination, it is not always possible for us to guarantee that our dishes will be allergen free.

C celery	N nuts
MU mustard	G gluten
F fish	L lupin
CR crustaceans	E eggs
SO sulphur dioxide	S soya
MO molluscs	M milk
SE sesame seeds	P peanut

 Veggie on request

 Vegan on request

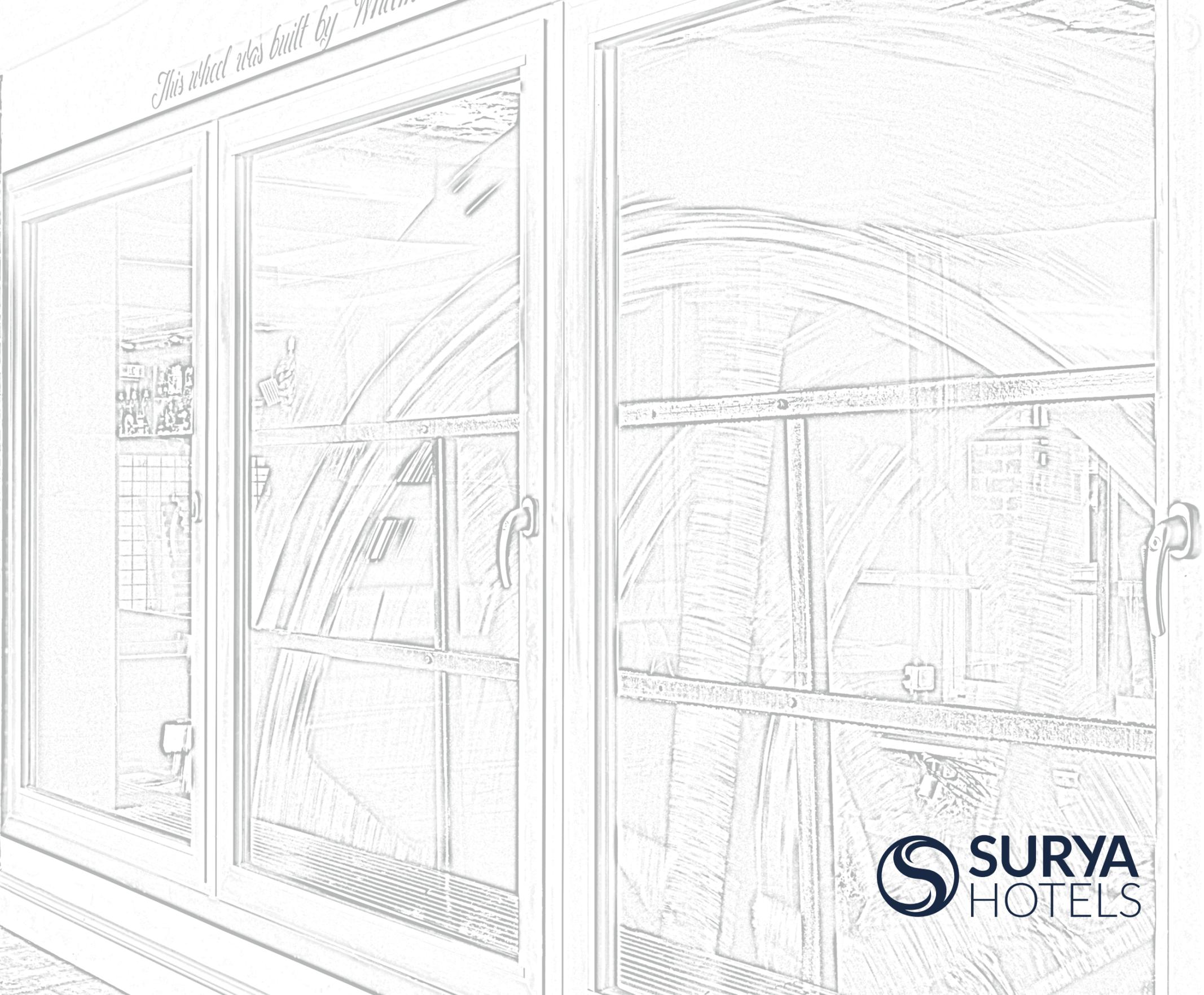
 Gluten free on request

 Hot & spicy



THE MILL
HOTEL

This wheel was built by Whitmore & Binyon - 1889



 **SURYA**
HOTELS