



THE MILL
HOTEL

BBQ MENU

served Friday, Saturday and Sunday's (weather dependant) on our terrace 12:00 to 20:00

SMALL FROM OUR BBQ

ASIAN STYLE GRILLED CHICKEN SATAY 5.00
peanut sauce, Asian style slaw N/E/S

GRILLED ASIAN STYLE KING PRAWNS 8.00
chilli dipping sauce MO/F/SO

VEGETARIAN SALTED AUBERGINE KEBAB VE 7.00
Baba ganoush, spiced fruit cous cous MG/SO

BIG FROM OUR BBQ

*All served with cool lemon & herb potato salad & mixed Leaf salad with herb dressing
(or vegan potato salad as appropriate)*

6OZ MILL SPECIALITY SEASONED BEEF BURGER 12.50
pretzel bun, Emmenthal cheese, coleslaw G/E/M

MOVING MOUNTAINS BBQ VEGAN BURGER 12.50
pretzel bun, vegan coleslaw G/MU/E/M

CAJUN CHICKEN BURGER 12.50
pretzel bun, Emmenthal cheese, coleslaw G/E/SE/S/M

THE MILL DIRTY DOG 12.50
mustard, garlic mayo, onions in a brioche bun G/E/MU

THE MILL VEGAN DIRTY DOG 12.50
mustard, garlic mayo, onions in a vegan brioche bun roll G/E/MU

6OZ BEEF TERIYAKI BAVETTE STEAK 10.00
Asian veg salad, crushed peanuts G/N/S/SO

DESSERTS

STICKY TOFFEE PUDDING 7.00
Judes vanilla Ice cream, butterscotch sauce M/G/L/E

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

DARK CHOCOLATE & ORANGE MOUSSE 7.50
shortbread biscuit, burnt orange M/E/G

ETON MESS 6.50
Seasonal fruit, cream & crushed meringue M/E

TIRAMISU 7.00
coffee gel, coffee cream G/M/E/SO/S

LOCAL CHEESES 9.00
crackers, grapes & chutney M/G/L/C

Allergen Key

C celery
F fish
E eggs
M milk
N nuts
P peanut
L lupin

G gluten
CR crustaceans
MO molluscs
SE sesame seeds
MU mustard
SO sulphur dioxide
S soya



Veggie on request



Vegan on request



Gluten free on request



Hot & spicy

Please speak with your server if you require vegan or gluten free

Our suppliers & kitchens handle numerous ingredients & allergens. Whilst we have strict controls in place to reduce the risk of contamination, unfortunately, it is not possible for us to guarantee that our dishes will be allergen free.



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