



THE MILL
HOTEL

2 COURSES FOR £18.00

STARTERS

SOUP OF THE DAY

warm bread & butter SO,G,M

(please speak with a member of the team for allergen information)

TEMPURA BROCCOLI

kimchi slaw SO,G

WHITEBAIT

lemon aioli & salad garnish F,M

BREADED BRIE

chilli chutney & salad garnish G,M

MAINS

CRISPY STICKY PORK

soy, oyster & sesame sauce MO,SE,N,P

TERIYAKI SALMON

stir fried vegetables & noodles G,E,F,SE,S,SO

MOVING MOUNTAINS BURGER

kimchi slaw, baby gem, vegan mayo, brioche & skinny fries G

RISOTTO PRIMAVERA

spring vegetables, vegan parmesan

DESSERTS

MILL HOUSE CRUMBLE

vanilla custard M

MIXED BERRY & VANILLA PANNACOTTA

topped with granola E,G

STICKY TOFFEE PUDDING

dulce de leche sauce & vanilla ice cream E,M,SO

SELECTION OF ICE CREAM OR SORBET

please ask the team for flavours E,M

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. The recommended daily calorie intake is 2,000 calories a day for women and 2,500 for men.

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

 Vegan on request

 Vegetarian on request

 Gluten free on request



THE MILL
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MARCH MENU
AVAILABLE MONDAY - THURSDAY

