

## THE MILL SMALL PLATES | 3 FOR £15

MARINATED OLIVES 255 kcal	⊕ ⊕ ⊕	4.95
SALT AND PEPPER SQUID 443 kcal sriracha mayonnaise, coriander	G,E,MO,MU,S	8.25
SPRING PEA & LEMON HOUMMUS 415 kcal	⊕	5.95
sourdough pitta bread	G,SE,P,N	
DUCK SPRING ROLLS 291 kcal thai Asian salad, chilli dressing	G,P,MO,SE,S,N	6.95
ONION BHAJI 527 kcal	⊕ ⊕	6.95
coriander & pickled ginger mayonnaise	SO,MU,SE,N	
BUTTERMILK CHICKEN THIGH BITES choice of <i>Bourbon BBQ</i> 498 kcal or <i>Buffalo sauce</i> 491 kcal	G,S,F,P	6.95

## SANDWICHES & SALADS (SERVED 12PM- 5PM)

Sandwiches served with side salad and crisps, upgrade to fries for 2.00

NEW YORK BAGEL 731 kcal salt beef, swiss cheese, sauerkraut & Frenchie's mustard	G,MU,SO,M,E	8.45
CROQUE MONSIEUR 745 kcal	⊕	7.95
Suffolk ham, cheddar cheese and béchamel sauce	SO,G,E,M,MU	
SMOKED SALMON BAGEL 497 kcal lemon & dill crème fraiche, rocket	G,M,F,SE	10.95
EGG & WATERCRESS 792 kcal	G,E,S ⊕ ⊕	7.00
SMASHED AVOCADO BAGEL 433 kcal	⊕ ⊕	6.95
tomato, mixed seeds, rocket, red pepper	G	
FISH FINGER SANDWICH 581 kcal cod fingers, baby gem, tartare sauce	G,E,M,F,SO	8.95
BACON, LETTUCE & TOMATO 1140 kcal	G,S,E ⊕	8.50
CAESAR SALAD 519 kcal anchovies, garlic & herb croutons, parmesan shavings & anchovy dressing	F,G,M,E	7.95
Add chicken & bacon 227 kcal £3.95   Add smoked salmon 263 kcal F £4.50		
SPRING PEA & EDAMAME BURRATA SALAD 435 kcal	⊕ ⊕	11.95
preserved confit lemon, basil pesto, mint, chilli & herb crumb	M	







## SIDES

SEASONED FRIES 342 kcal	⊕ ⊕ ⊕	4.00
HAND CUT CHUNKY CHIPS 253 kcal	⊕ ⊕ ⊕	4.00
SWEET POTATO FRIES 297 kcal	⊕ ⊕ ⊕	5.00
ONION RINGS 168 kcal	SO,G	4.00
SPRING HOUSE SALAD 127 kcal	SO ⊕ ⊕ ⊕	4.00
SEASONAL VEGETABLES 196 kcal	M ⊕ ⊕ ⊕	4.00












## THE MILL HOTEL

### STARTERS


<b>ROASTED TOMATO &amp; RED PEPPER SOUP</b> 397 kcal   	6.95
basil oil, warm bread & butter <b>G,SO,E</b>	
<b>SMOKED SALMON PATE</b> 355 kcal	9.95
fennel & confit lemon salad, lemon gel, brioche crostini <b>F,M,MU,G</b>	
<b>TEMPURA BROCCOLI</b> 430 kcal  	5.95
kimchi slaw <b>G,MU</b>	
<b>THAI CHICKEN SKEWERS</b> 375 kcal	9.45
peanut & lime dressing, Asian salad <b>S,G,P,SE,N</b>	
<b>PRAWN COCKTAIL</b> 251 kcal 	8.95
Marie Rose Sauce, pickled cucumber sourdough crostini <b>G,E,F,CR,SE,SO</b>	
<b>CONFIT DUCK BON BON</b> 555 kcal	9.95
plum & beetroot ketchup, sorrel, crispy duck skin <b>G,SO,E</b>	

### THE MILLS CLASSICS

<b>NETHERGATE BEER BATTERED FISH OF THE DAY</b> 689 kcal	15.00
hand cut chips, minted pea puree & tartare sauce <b>G,E,F,SO</b>	
<b>THE MILL HOUSE BURGER</b> 1351 kcal	16.95
British excellence beef burger, cheese, onion relish, roasted garlic mayo, baby gem, red onion & tomato, brioche bun & skinny fries <b>G,E,M,S,SO</b>	
<b>MOVING MOUNTAINS BURGER</b> 1256 kcal 	13.95
kimchi slaw, baby gem, pickled onion, vegan mayonnaise, vegan brioche bun, skinny fries <b>G,MU,S,N</b>	
<b>PAN FRIED CHICKEN SUPREME</b> 1441 kcal 	19.95
fondant potato, sweetcorn puree, charred sweetcorn, crispy chicken skin, chicken jus <b>M</b>	
<b>CRISPY STICKY PORK</b> 814 kcal 	15.95
in a soy, oyster & sesame sauce served with spring onion & Laila basmati rice <b>MO,SE,N,P</b>	
<b>WILD SEABASS</b> 753 kcal 	21.95
thai mussel curry, tenderstem broccoli, pad thai rice noodles <b>F,MO,P</b>	
<b>21-DAY MATURED 10OZ RIBEYE STEAK</b> 973 kcal 	29.00
roasted beef tomato and flat mushroom, rocket and parmesan salad & chunky chips <b>E,M,SO</b> add peppercorn 83 kcal <b>M,SO</b>   add béarnaise 186 kcal <b>M,E</b>   add blue cheese 91 kcal <b>M</b> for 2.00	
<b>SEARED LAMB RUMP</b> 962 kcal 	22.95
lamb shoulder bon bon, fondant potato, pea puree, asparagus, spring vegetables, redcurrant jus <b>G,E,M,SO</b>	
<b>RISOTTO PRIMAVERA</b> 830 kcal   	13.95
spring vegetables, vegan parmesan <b>C,SO</b>   Add Chicken for £3.00	

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

 Veggie on request

 Vegan on request

 Non gluten on request