



THE MILL
HOTEL

2 COURSES FOR £18.00

STARTERS

SOUP OF THE DAY

Please ask a member of the team for allergen & dietary requirements

CHICKEN LIVER & BRANDY PARFAIT

spiced fruit chutney, brioche crostini 462 kcal G,E,M,SO

HOT SMOKED SALMON

dill, crème fraiche, pickled fennel, crispy herbs 294 kcal M,F

HAM HOCK & PEA TERRINE

celeriac remoulade, crispy chicken skin, sourdough crostini 331 kcal G,E,C,MU

MAINS

CALVES LIVER

crispy bacon, mustard mash, seasonal veg, onion gravy 616 kcal M,MU,SO

ROASTED PORK BELLY

apple mash, tenderstem broccoli, cider jus, crispy fried carrots 936 kcal M,SO,G

SWEET POTATO, COCONUT & LENTIL DAHL

Laila rice, poppadoms, Geeta's mango chutney 528 kcal

OVEN ROASTED HAKE

potato terrine, roasted butternut squash, brown shrimp butter 856 kcal M,F,CR

DESSERTS

WARM STICKY TOFFEE PUDDING

toffee sauce & vanilla ice cream 999 kcal G,E,M

CRUMBLE OF THE DAY

Please ask a member of the team for allergen & dietary requirements

CHEESECAKE OF THE DAY 7.95

Please ask a member of the team for allergen & dietary requirements

SELECTION OF ICE CREAMS & SORBETS

please ask server for selection M,E,S

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.

All tables will be subject to a discretionary service charge of 12.5%

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
HOTEL

JANUARY MENU

Available Monday - Friday