



Our trusted suppliers:

Meat: Ray Camplejohn, been in the business 60 years. Syston

Vegetables: Stuart @ the Veg Factor, Veg sourced locally & daily trips to Covent garden. Barrow upon soar

Cheese: Tim @ the Melton Cheese Board. Melton Mowbray

Ice creams: Jude's, Winchester

Local bakery. Bloomsbury, Grantham

Fish: M&J Seafood, the best possible fish. Birmingham

TRADITIONAL SUNDAY MENU

(ON SUNDAY FUNNILY ENOUGH)

Two courses £18.50

Three courses £22.50

12-6pm

GARDEN ROOM & TERRACE

Our Garden room is perfect for smaller family gatherings, parties and meetings... please ask

WINDY STEAKS

Deals... steals...

steaks of the flamin' century

Steak Night: Tuesdays 5.30-9.30pm

CHRISTMAS: Early bookings

Book your Christmas Party for

29th Nov - 7th December

before 31st October

and receive 20% off your food bill.
(All guests must dine from the party menu)

FOOD SERVICE TIMES

Monday 12-2.30pm, 5:30-9.30pm

Tuesday 12-2.30pm, 5:30-9:30pm

Wednesday 12-2.30pm, 5:30-9:30pm

Thursday 12-2.30pm, 5:30-9:30pm

Friday 12-9:30pm

Saturday 12-9.30pm

Sunday 12-6pm

Autumn

SANDWICHES

available 12-5pm Monday - Saturday

All sandwiches are served with a mini cup of soup

Piri piri spiced vegetable wrap, slaw, home cut chips (v)	£8.50
Our famous home made fish finger sandwich, tartare sauce, white or brown farmhouse, home cut chips	£9.50
Hot rare roast 35 day aged steak, mushrooms & Stilton, ciabatta, home cut chips (ga)	£10.00
Crispy chicken breast, honey mustard mayonnaise, baby gem, ciabatta, home cut chips	£9.50
Shredded ham hock & piccalilli, white or brown farmhouse, home cut chips	£9.00

STARTERS & LIGHT LUNCH

Small/large

Homemade soup of the day, local breads (v,ga)	£5.25
Warm local breads, roasted garlic, balsamic & rapeseed oil (v)	£3.80pp
Oxtail croquette, parsnip purée, apple & watercress salad	£7.00
Pan fried mackerel fillet, beetroot & fennel slaw, dill oil (g)	£6.75
Butternut squash, sage & goat's cheese arancini, squash purée, crispy sage (v) <i>(available as a main with new potatoes)</i>	£6.50/£13.00
British mussels, paprika, chorizo, lemon & tomato sauce, sourdough (ga) <i>(main with skinny fries)</i>	£7.25/£14.50
Rosemary & garlic studded Camembert for two, pub chutney, local breads (v,ga)	£6.50pp
Rabbit & pheasant terrine, pickled vegetables, savoury cereal & apple purée (ga)	£6.75
Pan fried scallops, saag aloo, spiced cauliflower purée (g) <i>(as a main with new potatoes)</i>	£10.00/£20.00

Our Famous 'Taste of The Mill' platter

A selection of starters and classics in miniature *(minimum two people to share):*

Soups & breads; Crispy whitebait; Honey & mustard roast ham (ga); Beer battered fish; Rabbit & pheasant terrine (ga); Butternut squash, sage & goat's cheese arancini (v) £8.75pp

AUTUMN MAINS

Chestnut mushroom filo wellington, creamed potatoes, celeriac purée, roasted baby parsnips (v)	£12.50
Whole roasted plaice, lemon caper butter, charred baby gem, buttered new potatoes (g)	£15.00
Pan roasted chicken supreme, celeriac fondant, creamed cabbage & bacon, madeira jus (g)	£14.00
Braised beef brisket, horseradish creamed potatoes, buttered savoy, bourguignon sauce (g)	£15.50
Devon crab gratin, skinny fries, tartare sauce, dressed salad (ga)	£16.00
Roasted pork belly, sage mash potato, honey glazed parsnips & carrots, caramelised apple purée, cider jus (g)	£15.50
Pan fried scallops, saag aloo, spiced cauliflower purée, new potatoes (g)	£20.00
Market's best <i>please see our specials. Showcasing the season's best meats & vegetables...</i>	£M/P
Vegan dish of the week... <i>please see our specials</i>	£M/P

SHARERS & STEAKS FROM THE GRILL

Our famous 35 day aged (Hereford, 14oz) Chateaubriand for two to share, gratin baby potatoes, green beans, pepper sauce (g)	£23.50pp
8oz Sirloin steak (35 day aged, Hereford), garlic roasted mushroom, pub dried tomato, skinny fries, pepper sauce (ga)	£21.00
8oz Ribeye steak (35 day aged, Hereford), garlic roasted field mushroom, pub dried tomato, pepper sauce, home cut chips (ga)	£21.00

KITCHEN CLASSICS

Fish & Chips: sustainably caught, beer battered fish, garden pea purée, home cut chips, chunky tartare	£13.00
Scampi in a basket, home cut chips, chunky tartare	£11.25
Honey & mustard roast ham, chips, duck egg, homemade pineapple chutney (ga)	£13.00
Pie of the week ... <i>please ask... our pies may take up to 20 minutes as they don't go near a microwave</i>	£M/P
'Windy' burger, seeded brioche bun, leaves, gherkin, tomato relish, slaw, onion rings, chunky chips	£11.25
<i>Add: Fried egg £1.00 Cheddar £0.75 Bacon £1.00 Cheddar & bacon £1.50 Stilton £1.50 Shredded Ham £2.00</i>	

SIDES

Baby potatoes	Buttered English greens	Skinny Fries/Home cut chips	£3.00
Peas & bacon	Onion rings		
Cheesy chips	Rocket & Old Winchester cheese salad		£3.50
English side salad			£3.25

Please ask for full allergy information. Dishes may contain nuts or nut traces. Fresh fish, unsurprisingly, may contain bones.

Pies will be made with love and puddings may contain calories. Weights are shown uncooked.

We're only human, if we make a mistake please take time to tell us, we can help you, trip advisor can't!

Our staff receive 100% of any tips. Service is not included. (v) Suitable for vegetarians. (g) gluten free. (ga) gluten adaptable