

Glass of Mulled Wine?

DECEMBER



SANDWICHES *available mid-week lunches and 12-5pm Saturday*

Roasted fig, cranberry poached pear, toasted walnuts, grilled goat's cheese open sandwich, home cut chips (v)	£7.95
Our famous doorstep fish finger sandwich, tartare sauce, white or brown farmhouse, home cut chips	£8.95
Hot rare roast 35 day aged steak, mushrooms & Stilton, ciabatta, home cut chips	£9.95
Roast turkey, cranberry sauce, parma ham, stuffing & rocket ciabatta, home cut chips	£9.50
Honey & mustard roasted pigs in blanket, fried duck egg, toasted sesame seed bun, home cut chips	£8.95

STARTERS, SHARERS & LIGHT LUNCH

Small/large

Curried sweet potato & ginger soup, vegetable crisps, sour dough & yoghurt butter (v,ga)	£5.50
Warm Wymeswold sourdough, rapeseed oil, balsamic, pumpkin seed & sage butter (v)	£3.75pp
Crispy breaded Somerset brie, cranberry poached pear, walnut & rocket salad (v)	£6.95
Gressingham duck liver & Cointreau pâté, orange marmalade, brioche toasts (ga)	£7.25
Hot smoked mackerel fillet, horseradish potato salad, curried orange dressing (g)	£6.50
British mussels, chorizo & chickpea, spicy tomato sauce, crusty bread (ga) <i>(main course with skinny fries)</i>	£7.25/£14.25
Heritage beets, pickled shallots, honey roasted figs, burnt apple purée (v,g) <i>(main with buttered new potatoes)</i>	£6.50/£13.00
Pan-fried wood pigeon breast, local black pudding, baby beets, red wine reduction <i>(main with creamy mash)</i>	£6.95/£13.75
Pan-fried scallops, butternut squash purée, bacon, maple syrup brussel sprouts (g) <i>(main with sauté potatoes)</i>	£9.50/£19.00

'things to share.....'

'Taste of The Mill' platter: a selection of starters and classics in miniature <i>(minimum two people to share)</i>	£8.75pp
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DECEMBER MAINS

Smoked haddock, bubble & squeak cake, tenderstem broccoli, fried duck egg, mustard hollandaise (ga)	£14.95
Five bean vegetable chilli, spicy sweet potato wedges, citrus sour cream (v,g)	£11.95
Proper turkey curry, mini onion bhajis, spiced fries, coriander crème fraîche (ga)	£13.25
Roast chicken breast, wild mushroom, leek & potato gnocchi, truffle cream	£14.50
Honey roast Barbary duck breast, spiced red cabbage, sweetcorn potato rosti, redcurrant jus (g)	£17.95
Our Famous Chateaubriand (35 day aged) to share, gratin baby potatoes, green beans, pepper sauce (g)	£23.00pp
Pan-fried scallops, butternut squash purée, bacon, maple syrup brussel sprouts (g) <i>(main with sauté potatoes)</i>	£9.50/£19.00
Market's best <i>please see our chalkboard. Showcasing the season's best meats & vegetables...</i>	£M/P
Catch of the day ... <i>please see our chalkboard</i>	£M/P
Vegetarian dish of the week... <i>please see our chalkboard</i>	£M/P

KITCHEN CLASSICS & GRILLS

Fish & Chips: sustainably caught, beer battered fish, garden pea purée, home cut chips, chunky tartare	£12.25
Scampi in a basket, home cut chips, chunky tartare	£10.95
Honey & mustard roast ham, chips, duck egg, homemade pineapple chutney (ga)	£12.95
Pie of the week ... <i>please see our chalkboard... our pies may take up to 20 minutes as they don't go near a microwave</i>	£M/P
British mussels, chorizo & chickpea, spicy tomato sauce, crusty bread (ga) <i>(main course with skinny fries)</i>	£7.25/£14.25
8oz Ribeye steak (35 day aged, Hereford), Café de Paris butter, skinny fries, rocket & pine nut salad (ga)	£20.00
24oz T-bone (35 day aged), home cut chips, pub dried tomato, onion ring, peppercorn sauce (ga)	£27.95
'Windy' burger, seeded brioche bun, leaves, tomato, 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

all £3.25

Tenderstem broccoli	Baby potatoes	Our 'Pigs in blankets' (£3.50)
Home cut chips	Creamed sprouts & bacon	Onion rings
Roast carrots & honey	Chips & cheese (£3.75)	Braised red cabbage

DESSERTS

This is just a sample..... please ask to see our full dessert menu

Steamed Christmas pudding, rum syrup, mince pie ice cream	£5.95
Sticky clementine & ginger pudding, clementine toffee sauce, chantilly cream	£5.95