



Midwinter

SANDWICHES

available 12-5pm Monday - Saturday

All sandwiches are served with a mini cup of soup

Chargrilled courgette, goat's cheese & basil pesto, open sandwich, home cut chips, white or brown farmhouse (v,ga)	£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
Cajun chicken, garlic & herb mayo, baby gem, seeded brioche bun, home cut chips (ga)	£9.50
Bacon, brie, cranberry & rocket toasted ciabatta, home cut chips (ga)	£9.00

STARTERS & LIGHT LUNCH

Small/large

Homemade soup of the day, local breads (v,ga)	£5.25
Warm local breads, rapeseed oil & balsamic, roasted garlic (v)	£3.75pp
Grilled lamb koftas, tomato & red onion salad, tzatziki (ga) <i>(as a main with pitta & spiced fries)</i>	£6.75/£13.50
Beetroot & dill-cured salmon, celeriac & apple remoulade, rye bread crisp, lemon oil (g)	£7.00
Grilled halloumi & Mediterranean vegetable stack, tomato & chilli salsa (v,g) <i>(available as a main with new potatoes)</i>	£6.50/£13.00
British mussels, Thai red curry & coconut broth, toasted sour dough (ga) <i>(main with skinny fries)</i>	£7.25/£14.50
Aubergine & spinach dahl filo wellington, mild curry sauce (vegan) <i>(main with new potatoes)</i>	£6.50/£13.00
Hoisin duck leg ballotine, cucumber & spring onion salad, crispy prawn crackers (ga)	£6.75
Pan fried scallops, sauté black pudding, apple purée, crispy bacon (ga) <i>(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;
Hoisin duck leg ballotine,(ga); Grilled halloumi & Mediterranean vegetable stack (v) £9pp

MIDWINTER MAINS

Beetroot tart tatin, goat's cheese mousse, pickled beetroot, apple & watercress salad (v)	£12.50
Pan fried Sea Bream fillet, chorizo, cockle & tomato stew, charred baby gem, buttered new potatoes (g)	£15.00
Lemon thyme roasted chicken breast, charred chicory, fondant potato, sauce vierge (g)	£14.00
Braised beef brisket, horseradish creamed potatoes, buttered savoy, bourguignon sauce (g)	£15.50
Oven baked gambas, paprika & garlic butter, dressed salad, toasted focaccia (ga)	£16.00
Pan fried duck breast, tarragon rosti, honey roasted carrots, carrot purée, orange jus (g)	£17.50
Pan fried scallops, sauté black pudding, apple purée, crispy bacon (ga) <i>(main with new potatoes)</i>	£10.00/£20.00
Market's best <i>please see our specials. Showcasing the season's best meats & vegetables...</i>	£M/P
Ratatouille stuffed aubergine, toasted almonds, basil pesto, new potatoes (vegan,g)	£12.00

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 new potatoes, chard tenderstem broccoli, Chimichurri (mixed herb & chilli) sauce (g)	£21.00
8oz Ribeye steak (35 day aged, Hereford), garlic roasted field mushroom, pub dried tomato, pepper sauce, skinny fries (ga)	£21.00

KITCHEN CLASSICS

Fish & Chips: sustainably caught, beer battered fish, garden pea purée, home cut chips, chunky tartare	£13.00
British mussels, Thai red curry & coconut broth, toasted sour dough (ga) <i>(main with skinny fries)</i>	£7.25/£14.50
Scampi in a basket, home cut chips, chunky tartare	£11.25
Honey & mustard roast ham, chips, duck egg, homemade pineapple chutney (ga)	£13.00
Today's pie ... <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 Black pudding £2.00</i>	

SIDES

New potatoes	Seasonal greens	Skinny Fries/Home cut chips	£3.25
Peas & bacon	Onion rings	Gratin potatoes	
Cheesy chips	Rocket & Old Winchester cheese salad		£3.75
English side salad	Fried courgette, grated parmesan		£3.50

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



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

WHAT'S OCCURRING

Spanish food & wine night:

Friday 1st February.

Hosted by the lovely Phil Brodie from Hallgarten wines. £42.50pp

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