

Try a glass of
our
Mulled Wine
£4.50

CHRISTMAS EVE

Subject to minor changes depending on availability of produce
Menu available 12-9pm



STARTERS, SHARERS & LIGHT LUNCH

Small/large

Spiced parsnip & apple soup, chive cream, cinnamon & honey butter, sour dough bread (v,ga)	£5.75
Local game terrine, pub pickles, ciabatta crisps (ga)	£7.00
Curried butternut squash croquettes, sage & onion purée, crispy sage (v) <i>(main course with winter greens)</i>	£6.50/£13.00
British mussels, tomato, baby spinach & saffron purée, crusty bread (ga) <i>(main course with skinny fries)</i>	£7.25/£14.50
Lincolnshire sausage & streaky bacon sausage roll, apple & cider chutney, watercress	£6.50
Hot smoked salmon, chicory, heritage beetroot & horseradish crème fraiche (g)	£7.00
Pan-fried scallops, parsnip purée, parsnip crisps, pomegranate dressing (g) <i>(main course with new potatoes)</i>	£10.00/£20.00
'things to share.....'	
'Taste of The Mill' platter: <i>(minimum two people to share)</i>	£9.00pp
<i>Soups; Crispy whitebait; Honey & mustard roast ham; Beer battered fish; Sausage roll; Curried squash croquettes (v)</i>	
Baked thyme & garlic-studded Camembert to share, pub pesto, onion marmalade, ciabatta toast (v,ga)	£6.50pp

CHRISTMAS EVE MAINS

Winter vegetable & chestnut stew, sage crust, roasted new potatoes, crispy kale (v,g)	£13.50
Baked Hake fillet, chorizo, smoked paprika, tomato & butterbean stew, crusty bread (ga)	£15.50
Stuffed turkey breast wrapped in Parma ham, creamed sprouts & bacon, honey roasted carrots, beef dripping roast potatoes, pig in blanket, gravy	£17.00
Roast chicken breast, tarragon potato rosti, mushroom fricassée, sprout tops (g)	£14.50
Thick cut honey roast ham, parsley mash, sticky red cabbage, roasting juices (g)	£16.00
Slow cooked blade of beef, celeriac mash potato, honey roasted carrots, braising juices (g)	£16.00
Our Famous Chateaubriand (35 day aged) to share, gratin baby potatoes, green beans, pepper sauce (g)	£23.50pp
Pan-fried scallops, parsnip purée, parsnip crisps, pomegranate dressing (g) <i>(main course with new potatoes)</i>	£10.00/£20.00
Season's best <i>please see our specials. Showcasing the season's best meats & vegetables...</i>	£M/P
Vegetarian dish of the week... <i>please see our specials</i>	£M/P

KITCHEN CLASSICS & GRILLS

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
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, tomato, baby spinach & saffron sauce, crusty bread (ga) <i>(main course with skinny fries)</i>	£7.25/£14.50
8oz Ribeye (35 day, Hereford), peppercorn sauce, skinny fries, pub dried tomato, rocket & red onion salad (ga)	£21.00
20oz Sirloin on the bone (35 day aged), home cut chips, pub dried tomato, onion ring, Stilton sauce (ga)	£28.00
'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

£3.25 unless stated otherwise

Garlic green beans	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
Rocket & parmesan salad (£3.75)		

DESSERTS

Steamed Christmas pudding, brandy syrup, spiced ginger ice cream	£6.00
White chocolate & Baileys baked cheesecake, coffee ice cream (g)	£6.50
Sticky toffee figgy pudding, toffee sauce, Cornish clotted cream	£6.25
Dark chocolate & hazelnut tart, chocolate orange ice cream	£6.25
Today's dessert... please ask	£M/P
A selection (3 scoops) of sorbets & Jude's ice creams (v,g)	£5.25
British artisan cheeses. <i>Choose three or have all five from...</i>	£6.50/£9.50
<i>Cropwell Bishop Stilton, Tunworth, Lincolnshire Poacher, Berkswell sheep's, Kidderton Ash goat's</i>	

Fresh fish, unsurprisingly, may contain bones. Dishes may contain nuts or nut traces. We do use wheat products in our kitchens, please ask if you have any allergies.
We're only human, if we make a mistake please tell us. Pies will be made with love, and puddings may contain calories. Weights are shown uncooked.
Our staff receive 100% of any tips & service is not included. (v) Suitable for vegetarians. (g) gluten free. (ga) gluten adaptable