

THE MILL



Starters

Homemade soup of the day with rustic bread - v	6.25
Port and blue cheese button mushrooms on rosemary and cranberry bread - v	6.75
Halloumi fries with sweet chilli and rocket - v	6.75
Fresh squid in a light batter and chilli sea salt served with mixed leaves and a wasabi mayonnaise	7.25
Chicken liver parfait with crostini and plum and apple chutney	7.50
Prawn and smoked salmon cocktail with a Bloody Mary dressing	8.00

To Share

Baked Camembert with garlic and herbs served with rustic bread and vegetable sticks - v	13.00
Mezze Board - with smoked aubergine, roasted peppers, feta cheese, falafels, houmous, roasted garlic, olives and toasted flatbread - v	15.00
Antipasti - selection of cured meats, Manchego cheese, olives, sun-blushed tomatoes, oil and balsamic vinegar with garlic bread	15.50

Mains

Home-cooked honey glazed ham with free-range eggs, slow roasted tomato and chips	12.50 / 8.00
Catch of the day coated in a crispy Wadworth beer batter with pea purée, lemon, chips and tartare sauce	13.50 / 8.00
Grilled halloumi and roasted pepper burger on a toasted bun with pesto, slaw, onion rings and chips - v	12.50
Grilled 6oz beef burger, smoked bacon and comté cheese on a toasted bun with pickled cucumber, chilli jam, onion rings and fries	13.75
Chargrilled swordfish with lemon and caper butter with buttered new potatoes and creamed spinach	14.00
Grilled free-range chicken breast in a creamy Dolcelatte sauce served with buttered new potatoes and green beans	14.00
Confit shredded duck, crispy Parma ham, spring onion, radish and pickled cucumber salad with a chilli and stem ginger dressing	14.00 / 8.50
Pulled lamb shank shepherd's pie with honey glazed carrots	14.50 / 8.00
8oz 28-day dry aged sirloin steak with chips, green beans, onion rings and grilled tomato	22.00
<i>Add garlic butter, peppercorn or Béarnaise sauce for 2.00</i>	
Pan-fried halloumi with a warm salad of chickpeas, flame roasted pepper, red onion, rocket and green beans with a lime and chilli dressing	12.50 / 8.00
<i>Add free-range grilled chicken breast for an extra 4.00</i>	

GLUTEN FREE - SOME DISHES CAN BE MADE AVAILABLE AS GLUTEN FREE ASK US FOR MORE DETAILS AND PLEASE MENTION THIS WHEN ORDERING

(v) = vegetarian option. (vg) = vegan option. All weights are approximate before cooking. All food is prepared in our kitchen where nuts, gluten and other allergens are present.

Processes and training are in place to ensure that gluten-free meals on our gluten free menu are gluten-free. Our menu descriptions do not include all ingredients.

IF YOU HAVE A FOOD ALLERGY PLEASE LET US KNOW BEFORE ORDERING.

Full allergen information is available upon request. Fish dishes may contain small bones. We aim to support local farmers and growers from the Assured Food Standards Association. 0617/1.



Sides

Creamed garlic spinach - v	3.50	Seasonal vegetables - v	3.50
Beer battered onion rings - v	3.50	Chips - v	3.50
Rustic garlic bread - v	3.75	Skinny fries - v	2.95
Rustic garlic bread with cheese - v	4.75	Sweet potato fries - v	4.00
		Green beans - v	3.75

Sandwiches

Please ask for today's bread selection and then choose from the fillings below

Grilled halloumi, spinach, roasted peppers and chilli jam - v	7.50
Brie, bacon and cranberry	7.00
Our own fish fingers with gem lettuce and tartare sauce	7.50
Chicken with crispy bacon, lettuce, tomato and Dijon mustard mayonnaise	7.50
Walter Rose sausage and red onion chutney	7.50

Puddings

All puddings 6.50

Steamed orange marmalade pudding, fruit compote and custard - v
Sticky toffee pudding with rich toffee sauce and vanilla ice-cream - v
Banoffee waffle - toasted Belgium waffle with sliced banana, toffee sauce and fresh cream served with vanilla ice-cream and chocolate shavings - v
Chocolate brownie with crushed walnuts, vanilla ice-cream and chocolate sauce - v
Affogato - vanilla ice-cream topped with an espresso and pistachio shortbread - v
Seasonal fruit crumble with a crunchy oat topping with custard - v
Choose 3 scoops from our ice-cream and sorbet selection, ask us for more details - v

A selection of British cheeses with assorted biscuits, apple, grapes, celery and chutney	9.00
--	------

Hot Drinks

Americano	3.00	Flat white	3.00
Cappuccino	3.00	Hot chocolate	3.25
Latte	3.00	Pot of tea	2.75
Espresso	2.25	Speciality tea	2.50
Double espresso	2.75		

Seasonal daily specials are always available ask us for more details

Putting on our Sunday Best...

We use only the best ingredients for our Sunday roasts - matured Angus and Hereford beef, outdoor reared Wiltshire pork and succulent free-range chicken all cooked to perfection. Yorkshire puddings and crispy roasted potatoes, along with seasonal vegetables and rich flavoursome gravy complete the perfect Sunday roast. Sit back and let us do all the hard work.