

# THE MILL



## GLUTEN FREE MENU

### Starters

Homemade soup of the day with toasted bread - v	6.25
Port and blue cheese button mushrooms on toasted bread - v	6.75
Chicken liver parfait with toasted bread and plum and apple chutney	7.50
Prawn and smoked salmon cocktail with a Bloody Mary dressing	8.00
Halloumi fries with sweet chilli and rocket - v	6.75

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### To Share

Baked Camembert with garlic and herbs served with toasted bread and vegetable sticks - v	13.00
Antipasti - selection of cured meats, Manchego cheese, olives, sun-blushed tomatoes, oil and balsamic vinegar with garlic bread	15.50

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### 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
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>	

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

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## 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

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## Puddings

*All puddings 6.50*

- Sticky toffee pudding with rich toffee sauce and vanilla ice-cream - v
- Chocolate brownie with crushed walnuts, vanilla ice-cream and chocolate sauce - v
- Affogato - vanilla ice-cream topped with an espresso - v
- Choose 3 scoops from our ice-cream and sorbet selection, ask us for more details - v

A selection of British cheeses with oat biscuits, apple, grapes, celery and chutney	9.00
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## 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		

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***Seasonal daily specials are always available ask us for more details***