



Menu



THE MILL RESTAURANT

MENU AVAILABLE SUNDAY 12 – 3:30PM

SUNDAY LUNCH MENU

TO START

SOUP OF THE DAY (V)

HOMEMADE SOUP SERVED WITH WHEATEN BREAD

GOATS' CHEESE CROSTINI (V)

WHIPPED GOATS' CHEESE, BASIL PESTO, GINGERBREAD, TOASTED WALNUTS

SALTED CHILLI CHICKEN

CRISPY GARLIC CHICKEN STRIPS, GARLIC AND CHILLI SAUCE & BABY LEAF SALAD

BREADED MUSHROOMS (V)

BREADED MUSHROOMS STUFFED WITH CHIVE CREAM CHEESE, GARLIC MAYONNAISE

CLASSIC PRAWN COCKTAIL

PRAWN MARIE ROSE, GEM LETTUCE, WHEATEN

FOR MAIN

TURKEY & HAM

ROAST TURKEY & BAKED HAM, COCKTAIL SAUSAGES, HERB STUFFING & HOME-MADE GRAVY

TRADITIONAL ROAST BEEF

SLOW ROAST BEEF, HOMEMADE YORKSHIRE PUDDING & ROAST GRAVY

STUFFED CHICKEN

CHICKEN BREAST, SAGE & ONION STUFFING, MUSHROOM SAUCE

SEABASS

ROAST SEABASS, CRUSHED NEW POTATOES, PRAWNS, CAPERS & CHORIZO

GOATS CHEESE RISOTTO (V)

CREAMY GOATS CHEESE RISOTTO, PEA & MINT, DRESSED LEAVES

ALL SERVED WITH SEASONAL VEGETABLES AND POTATOES

TO FINISH

CHOCOLATE BROWNIE

SALTED CHOCOLATE SAUCE, VANILLA ICE CREAM, WHITE CHOCOLATE SOIL

CHEESECAKE

VANILLA CHEESECAKE, CHOCOLATE BISCUIT, RASPBERRY & VANILLA COMPOTE

POSSET

LEMON POSSET, RASPBERRY & VANILLA COMPOTE, HOMEMADE SHORTBREAD

ADULT'S ICE CREAM

VANILLA ICE CREAM, BUTTERSCOTCH SAUCE & HONEYCOMB

2 COURSES £16.95

3 COURSES £20.95

(includes tea & coffee)

Ask server for Soup of the Day and about our lunch time specials

PLEASE LET YOUR SERVER KNOW OF ANY ALLERGENS OR INTOLERANCES