

M E N U

HEAD TO THE BAR OR PRESS YOUR TABLE BUZZER & WE’LL COME TO YOU ...

SNACKS

GET ANY 3 FOR £10

olives* 5

padron peppers* 5

vegetable crisps* 4

selection of nuts* 4

hummus & bread° 5

LUNCH | 12-4.30PM

JACKET POTATO OR BAGUETTE (MALTED WHEAT OR WHITE) WITH A CHOICE OF FILLING & SIDE SALAD

tuna & sweetcorn 8

BBQ jackfruit* 7

chicken & bacon caeser 9

hoisin ‘duck’* 9

BBQ pulled pork 9

prawn & crab 9

CROQUE MADAME 9

layers of melted cheese, ham, fried egg, salad

FISH FINGER BUTTY 9

tartare sauce, baby gem, curry sauce, salad

PRAWN & CRAB SALAD 10

avocado, mixed leaves

SMALL PLATES

SOUP OF THE DAY* 7

oven baked bread & butter

HAM HOCK TERRINE 10

carrot puree, pickled carrots, pomegranate salsa, mini bread loaf

KOREAN CHICKEN 10

gochujang mayo, Asian slaw, lime & soy dressing, sesame seeds

CHEESE SOUFFLÉ° 10

mature cheddar, chive & English mustard soufflé, red onion chutney, sourdough chards

BEEF BRISKET BITES 11

cheese fondue, sticky BBQ sauce

LOADED HUMMUS BOARD* 9

chickpeas, sunblushed tomatoes, avocado, barbecued fennel, sourdough

SALT & PEPPER SQUID 9

fennel & carrot slaw, red pepper & buttermilk dressing

HOT SMOKED SALMON CAESAR SALAD 10

soft-boiled egg, croutons, parmesan, anchovies

SIDES

CHIPS | FRIES 5

+upgrade to salt & pepper 1.5

IRISH BREADS° 8

smoked paprika butter, wild garlic butter, salted butter

VEG BOWL* 4.5

SALAD BOWL* 5

MAC & CHEESE° 6

HALLOUMI FRIES° 8
sweet chilli dip

MON-SAT 12-9PM | SUN - BANK HOLS 12-8PM

MAIN PLATES

STEAK & ALE PIE 18

mash potato or chips, charred greens, gravy

SHEPHERD’S PIE 17

parmesan mash, sautéed greens

MUSHROOM BOURGUIGNON PIE* 17

chips, sautéed greens, gravy

‘THE MILL’ BURGER 18

two beef patties, bacon, cheese, gem lettuce, tomato, beer chutney, cheese sauce, fries

PLANT BURGER* 16

falafel & spinach patty, smoked ‘cheese’, hummus, tomato, gem lettuce, padron peppers, fries

PAN FRIED SEABASS 18

crushed purple potatoes, barbecued fennel, salsa verde

CHICKEN PENANG 17

Jasmine rice, spring onion, red chillies, coriander oil, naan bread

FISH & CHIPS 17

Lancaster blonde beer battered haddock, mushy peas, tartare sauce

FAKE ‘FISH’ & CHIPS* 17

smoked cajun tofu, mushy peas, tartare sauce

VEGETABLE THAI RED CURRY* 16

padron peppers, cherry tomatoes, red onion, courgette, Jasmine rice, naan bread

‘THE MILL’ CHIPPY TEA SHARER 29

fish goujons, battered chipolatas, mushy peas, tartare sauce, curry sauce, pickled egg, salt & pepper scraps, chips

PLANT BASED* VEGETARIAN°

PUDDINGS

STICKY TOFFEE PUDDING° 7

toffee sauce, vanilla ice cream

CHOCOLATE FONDANT° 8

white chocolate ice cream

BANOFFEE CHEESECAKE* 7

salted caramel ice cream, toffee sauce

LEMON BAKED ALASKA° 7

lemon curd, raspberries

CHEESE & BISCUITS 10

beer chutney, celery sticks

TOFFEE & APPLE CHEESECAKE° 7

almond crumb, vanilla ice cream

WALLING’S ICE CREAM°

2 PER SCOOP (CONE OR BOWL)

vanilla, chocolate, strawberry, white chocolate, salted caramel, sprinkles or popping candy

SORBET* 2 PER SCOOP

raspberry, lemon, orange

KIDS

KIDS’ MAINS

CHICKEN GOUJONS 7

fries, garden peas

MAC & CHEESE° 6.5

garlic bread

MINI CHEESE

BURGER & FRIES 7

MINI FISH & CHIPS 7

garden peas

JACKFRUIT WINGS* 6.5

fries

KIDS’ PUDS

STICKY TOFFEE PUDDING° 4.5

caramel sauce, vanilla ice cream

CHOCOLATE BROWNIE° 4.5

vanilla ice cream, chocolate sauce

WALLING’S ICE CREAM°

2 PER SCOOP (CONE OR BOWL)

vanilla, chocolate, strawberry, white chocolate, salted caramel, sprinkles or popping candy

SORBET* 2 PER SCOOP

raspberry, lemon, orange