

MENU

SERVED DAILY

SUNDAY - THURSDAY 12-8PM
FRIDAYS & SATURDAYS 12-9PM
BANK HOLIDAYS 12-8PM

SERVICE: PLEASE PLACE YOUR ORDER AT
THE BAR OR PRESS YOUR TABLE BUZZER &
WE'LL COME TO YOU!

PLANT BASED * VEGETARIAN*

NIBBLES

GARLIC & HERB OLIVES & SUNBLUSHED TOMATOES* 5

LOADED HARISSA HUMMUS* 5

sourdough croutes, crispy onions, sesame

BREAD BOARD* 12

chilli 'butter', garlic & herb 'butter', sea salted 'butter'

SMALL PLATES

LEEK & POTATO SOUP* 7

sourdough, parsley 'butter'

HALLOUMI FRIES° 8

chipotle mayo, house salad

SALT & PEPPER SQUID 10

asian slaw, garlic & tarragon aioli

BBQ CHICKEN WINGS 8

house salad

WHIPPED FETA* 7.5

pickled walnuts, salt baked beets, candied apple

TEMPURA KING PRAWNS 10

baby gem, marie rose, pickled cucumber

SHARING PLATES

BIG MEAL FOR ONE OR SHARER FOR TWO.
SERVED WITH BREAD, OILS & DIPS

FISHERMAN'S FEAST 32

tempura king prawns, salt & pepper squid,
Lancaster beer battered haddock goujons, smoked
salmon, house salad, marie rose sauce, tartare sauce

ULTIMATE FEAST 35

salt & pepper belly pork bites, bbq chicken wings,
halloumi fries, crispy Korean chicken strips,
Cartmel Valley sausages, garlic & rosemary olives,
sunblushed tomatoes, house salad

EARTH & TURF° 30

lemon & thyme salted gnocchi chips,
loaded harissa hummus, garlic & rosemary olives,
sunblushed tomatoes, tempura hen of the wood
mushrooms, halloumi fries, feta & beet salad, soy
glazed tenderstem

SIDES

TRIPLE COOKED CHIPS° | SALTED FRIES° 5
+ 1.5 upgrade to salt & pepper° OR truffle & parmesan°

WHIPPED POTATO° 5

SALAD BOWL* 4

VEG BOWL* 5

BIG PLATES

STEAK & LANCASTER ALE PIE 19

braised local shin of beef, Lancaster Red ale, parsley mash,
seasonal greens, red wine jus

PAN SEARED COD LOIN 24

shellfish chowder, cockles, mussels, charred leeks, asparagus

TEMPURA HEN OF WOOD MUSHROOM* 18

teriyaki noodles, sautéed baby corn, peppers, chilli oil

DUO OF PORK 24

confit pork belly, braised pork shoulder, savoy cabbage,
pancetta, caramelised parsnip purée, cider jus

THE MILL BURGER 19

7oz beef burger, toasted beer bun, Monterey Jack cheese,
bacon jam, beef tomato, lollo rosso lettuce, gherkin,
burger sauce, salted fries

8oz SIRLOIN STEAK 30

roasted vine tomatoes, confit portobello mushroom,
triple cooked chips + **your choice of sauce** -
peppercorn, garlic butter OR Diane sauce

WILD MUSHROOM GNOCCHI* 18

mushroom 'cream', sautéed spinach, crispy kale,
'parmesan', crispy onions

CARTMEL VALLEY TRIO OF SAUSAGES 19

cumberland, pheasant & honey mustard,
venison & cranberry, whipped potato,
sauteed vegetables, caramelised red onion gravy

FISH & CHIPS 18

Lancaster Blonde battered haddock, triple cooked chips,
mushy peas, tartare sauce, lemon wedge

PAN ROASTED BRITISH DUCK BREAST 24

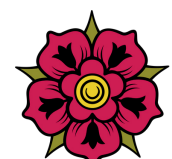
cannon potatoes, rainbow chard, cherry purée,
boozy cranberries, artichoke crisp, port jus

CHICKPEA THAI GREEN CURRY* 18

asparagus, artichoke, sugar snaps, basmati rice, garlic naan

WWW.MILL-AT-ULVERSTON.CO.UK    01229 581384

Food allergies and/or intolerances: please let us know of any and all food allergies/intolerances when placing your order, even if they do not seem relevant to the dish you are ordering. We prepare all food in areas where allergens are handled so cannot guarantee there will be no cross-contamination. If you would like to see our allergen menu, wish to discuss the ingredients we use or whether we can make substitutions to dishes please ask a member of staff.



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SANDWICHES | 12-5PM

SERVED ON SOURDOUGH BLOOMER
WITH HOUSE SALAD

KOREAN CHICKEN 9

crispy chicken breast, gochujang mayo, Asian slaw

SMOKED SALMON 9

dill & lemon cream cheese, pickled shallot

AVOCADO, 'CHEESE' & CHUTNEY* 9

grated smoked 'applewood', red onion chutney,
crispy chickpeas

HARISSA HUMMUS* 9

salt baked beets, pickled walnuts, garlic & tarragon aioli

+MUG OF SOUP* 2.5

PUDDINGS

STRAWBERRY MOUSSE* 8

lemon thyme crumb, lime gel, basil & lemon sorbet

WHITE CHOCOLATE CRÈME BRÛLÉE^o 7.5

raspberry shortbread

VANILLA CHEESECAKE* 8

poached rhubarb, rhubarb gel

STICKY TOFFEE PUDDING^o 7.5

butterscotch sauce, vanilla ice cream, honeycomb

BLACK FOREST SUNDAE^o 7.5

chocolate brownie pieces, whipped cream, cherry compote,
chocolate sauce, cherry ripple ice cream

ICE CREAM SELECTION^o 2 PER SCOOP

please ask for flavours

KIDS

ALL KIDS PLATES 7.5

SERVED WITH A CHOICE OF GARDEN PEAS, BEANS OR SALAD

CHEESE BURGER & FRIES

FISH & CHIPS

SAUSAGE & MASH

CHICKEN GOUJONS & FRIES

MUSHROOM & BROCCOLI GNOCCHI^o

SUNDAY ROASTS | 12-8PM AVAILABLE EVERY SUNDAY

WITH ROAST POTATOES, MAPLE GLAZED PARSNIPS,
SEASONAL GREENS, CARROT & SWEDE, WHIPPED POTATO,
YORKSHIRE PUDDING & PROPER GRAVY

ROAST SIRLOIN 18

LEG OF LAMB 18

CHICKEN SUPREME 18

NUT ROAST* 18

SPECIALS

CHECK OUT OUR SPECIALS BOARD OR ASK YOUR SERVER

CELEBRATIONS & PRIVATE HIRE



SCAN
THE QR
CODE TO
ENQUIRE

WHETHER YOU'RE LOOKING TO BOOK A
SURPRISE BIRTHDAY PARTY OR EVEN A
WEDDING, WE HAVE A VARIETY OF
SPACES, PACKAGES & PRICES
AVAILABLE TO SUIT
EVERY POCKET.

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