



SUNDAY MENU

STARTERS

MILL homemade soup of the day served with French crusty bread

Ham hock terrine presented with piccalilli, pea shoots and sourdough croute.

Panko crumbed goat's cheese on a bed of frizzy salad and a chilli jam

Creamy garlic mushrooms served on a toasted garlic ciabatta.

Fan of Seasonal Melon presented with a fruit of the forest coulis.



MAINS

All served with a crescent of seasonal vegetables and potatoes

Slow braised feather blade of beef served with a red wine gravy and Yorkshire pudding.

Roast loin of pork presented with an apple and date stuffing and gravy.

Roast supreme of chicken topped with a Diane sauce.

Poached fillet of salmon served with a white wine and watercress cream sauce.

Nut and cranberry roast presented with a vegetarian jus.

2 Courses £25 | 3 Courses £30

ALLERGIES We kindly Request that you inform a member of serving staff in advance of ordering if you have any food allergies.