

The Mill House ~ Sunday Menu

~ Sunday 14th April 2024 ~

Starters

- Leek and potato soup**, warm sourdough bread (v, gfa) 643kcal 7.65
Chicken liver pâté, fig chutney, toasted bloomer (gfa) 618kcal 8.45
Chickpea falafels, burnt lemon labneh, roast courgette, broad beans (v) 341kcal 7.45
Miso glazed belly pork, edamame bean purée, roast shiitake, pickled jalapeño, toasted sesame (gf) 328kcal 8.95
Beef shin tortelloni, squash purée, wild mushrooms, truffle 369kcal 9.95
Teriyaki and sesame salmon, pickled radish, cucumber salad, tamari and ginger dressing (gf) 280kcal 9.95
Deep fried brie, rhubarb and apple salad (v, gf) 504kcal 8.45

Nibbles

- Nocellara olives (vg, gf) 221kcal 4.95
Halloumi fries, chipotle mayonnaise (v, gf) 659kcal 7.25
Red pepper, tomato hummus, pitta crisps (vg) 516kcal 5.95
Crispy squid, sweet chilli mango 422kcal 7.45
Warm breads, olive oil, balsamic vinegar (vg) 719kcal 6.75
BBQ chicken wings (gf) 758kcal 7.45
Sweet chilli king prawns, ciabatta 744kcal 7.95
Vegetable parcels, chilli mango dip (vg) 278kcal 6.95

Sunday Roasts

- Roast beef (served pink)**, with Yorkshire pudding (gfa) 1184kcal 22.95
Roast porchetta, (slow roasted belly) sage and apple stuffing, apple sauce (gf) 1271kcal 22.45
Mixed roast beef (served pink), porchetta (slow roasted belly), all the trimmings 1444kcal 25.95
Half roast chicken, sage and apple stuffing, sausage wrapped in bacon (gf) 1480kcal 21.95
Roast shoulder of lamb, rosemary red wine gravy (gf) 1150kcal 25.95

All roasts are served with seasonal veg, roast potatoes and gravy

Sunday sides

- Pigs in blankets, gravy (gf) 380kcal 5.95
Pork and apple stuffing (gf) 698kcal 4.95

Mains

- Crispy beef salad**, sweet chilli sauce, roasted cashew nuts (gf) 779kcal 17.45
Mushroom bourguignon pie, red wine gravy, sauteed greens (vg, gf) 1082kcal 16.95
Deep fried cod in beer batter, chips, mushy peas, tartare sauce (gf) 1257kcal 17.45
Tandoori halloumi burger, carrot and red onion bhaji, mango chutney, slaw and fries (v) 1407kcal 16.95
Smoked haddock and salmon fishcakes, tomato, spring onion salad (gf) 851kcal 16.95
Pork, leek and Snowdonia Red Storm cheese sausages, buttered mashed potatoes, onion gravy (gf) 957kcal 16.95
Chicken, ham and leek pie, buttered mash, green vegetables, white wine and tarragon sauce (gf) 1333kcal 16.95
Fish pie, salmon, smoked haddock, king prawns, boiled egg, French style peas (gf) 1111kcal 18.95
Sweet potato, aubergine and spinach Malaysian curry, coconut rice, pak choi (vg, gf) 731kcal 17.95
Steak burger, beer onions, grilled pancetta, Monterey Jack, spiced tomato mayonnaise, fries 1391kcal 16.95

Adults need around 2000 kcal a day.

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Sides

Chunky chips (vg, gf) *535kcal* 4.55

Fries (vg, gf) *377kcal* 4.55

Garlic bread (v) *426kcal* 4.95

Garlic bread, cheese (v) *621kcal* 5.35

Mixed salad (vg, gf) *99kcal* 4.65

Tenderstem, chilli butter and toasted almonds (v, gf) *147kcal* 4.95

Puddings

Hot waffle, caramelised banana, toffee sauce, honeycomb ice cream (v) *796kcal* 7.95

Triple chocolate brownie, chocolate sauce, vanilla ice cream (v, gf) *958kcal* 7.95

Blackberry and sticky apple sponge, vanilla custard (v) *570kcal* 7.95

Rich dark chocolate cheesecake, raspberry sorbet (v) *614kcal* 8.95

Crème brûlée, shortbread (v, gf) *789kcal* 7.95

Vegan tiramisu (vg, gf) *421kcal* 7.95

Sticky toffee pudding, toffee sauce, vanilla ice cream (v, gf) *752kcal* 7.95

Cheeseboard

A selection of British farmhouse cheese, biscuits, chutney, celery *1191kcal* 14.95

Our Cheeses: Spenwood ewe, Westcombe cheddar, Oxford Blue, Wookey Hole

Ice Cream & Sorbet

One scoop (vg, gf) 2.50

Two scoops (vg, gf) 5.00

Three scoops (vg, gf) 7.50

Ice cream:

Vanilla (v, gf) *127kcal* , Chocolate (v, gf) *127kcal* , Strawberry (v, gf) *122kcal* , Raspberry Ripple (v, gf) *128kcal* , Marmalade (v, gf) *118kcal* ,

Cookie dough (v) *119kcal* , Mocha Coffee (v, gf) *140kcal* , Banoffee (v, gf) *134kcal* , Sorbet: , Lemon Sorbet (vg, gf) *74kcal* ,

Mango Sorbet (vg, gf) *62kcal* , Blackcurrant Sorbet (vg, gf) *68kcal* , Raspberry Sorbet (vg, gf) *68kcal* ,

Gin and Tonic Sorbet (vg, gf) *73kcal*

Small Pudding and a Hot Drink 8.45

Choose a mini version of our puddings with a tea or coffee of your choice

Mini crème brûlée, shortbread (v, gf)

Triple chocolate brownie, vanilla ice cream, chocolate sauce (v, gf)

Waffle, honeycomb ice cream, toffee sauce (v)

Sticky toffee pudding, vanilla ice cream (v, gf)

Hot Drinks

Americano (vg, gf) *0kcal* 4.25

Cappuccino (v, gf) *127kcal* 4.45

Latte (v, gf) *128kcal* 4.45

Flat white (v, gf) *47kcal* 4.45

Espresso (vg, gf) *0kcal* 3.95

Double espresso (vg, gf) *0kcal* 4.25

Selection of tea (v, gf) *24kcal* 3.95

Hot chocolate (v, gf) *298kcal* 4.95

Irish coffee (v, gf) *135kcal* 8.95

Adults need around 2000 kcal a day. We always advise you to speak to a member of staff if you have any food allergies or intolerance. We are happy to provide you with the allergen guidelines to support you in making your own menu choice; however we cannot recommend or tell you what is suitable for you to eat or drink. We declare the main fourteen allergens, but we are unable to give information on allergens outside of this. Where we offer gluten free dishes, controls are in place to ensure that dishes contain less than 20ppm gluten. There may be a risk of cross contamination during the processing stage of the ingredients by our suppliers and in our busy kitchen. This means that we can never guarantee a dish is completely free from any allergens or specific ingredients.

v - vegetarian, vg - vegan, gf - gluten free, gfa - gluten free adaptable, just ask.