

The Mill House

Beaujolais Nouveau November 19th 2026

Starters

French onion soup with gruyere cheese croute, warm seeded roll *526 kcal*

Deep fried Brie, apple and cider chutney (v, gf) *379 kcal*

Chicken liver pâté, onion marmalade, toasted bloomer (gfa) *567 kcal*

Mains

Slow roasted duck leg, a l'orange, sautéed potatoes, garlic and onion, green vegetables (gf) *916 kcal*

Braised feather of beef bourguignon, Dijon mash, buttered greens (gf) *855 kcal*

Panfried seabass fillet Calabrian spiced mussel, clam, squid ragu, linguine pasta *533 kcal*

Pudding

Caramelised apple tart tatin, vanilla ice cream, Calvados toffee sauce (v) *624 kcal*

Crème brûlée, shortbread (v, gf) *869 kcal*

Cheese, biscuits, quince, carrot and apricot chutney, grapes and celery, select from below (v) *476 kcal*

Suppl. £3/pers.

Brie de Meaux (gf) *69 kcal* / Fourme d'Ambert (gf) *72 kcal* /

24 month aged Artisan Comte (gf) *125 kcal*

Additional Menu Information

Please speak to a member of crew if you have any food allergies or intolerances before ordering. For calories and allergen information please scan this QR or ask a crew member for assistance.

Gluten Free - Where we offer gluten free dishes, controls are in place to ensure that dishes contain no more than 20 parts per million gluten.

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

The Mill House - www.millhouse-hook.co.uk - 01256 702 953