



SUNDAY LUNCH

STARTERS/SMALLS

Homemade Soup of the Day & bread *(vg, v, gfo)* **£6.00**

Chinese five spice squid with garlic mayo *(gf)* **£7.00**

Barbecue chicken wings *(gfo)* **£6.00**

Homemade Cajun hummus, flatbreads & olive oil *(v, vg)* **£6.00**

Nachos - homemade tortilla chips with melted Mozzarella **£6.00**
& Cheddar cheese, jalapenos served with guacamole, sour cream & salsa *(v)*

ROASTS **£16.00**

Topside of Beef cooked overnight

Slow cooked leg of Lamb

Overnight braised belly of Pork

Vegetarian Wellington sweet potato with mushroom, kale & shallots *(vg, gfo)*

All served with roast potatoes, roasted vegetables, kale, Yorkshire pudding & Mill gravy

Cauliflower cheese side **£3.50**

MAINS

Butcombe ale battered Fish & Chips tartar sauce & minted crushed peas

Mill Burger - 7oz beef burger smoked bacon, cheese & Mill relish

Falafel Burger - with halloumi, guacamole & salsa *(v, vg, gfo)*

Served with triple cooked chips & coleslaw



CHILDREN'S MENU

Children's Roast Lunch **£7.00**

Beef burger, French fries & coleslaw (*gfo*) **£6.00**

Fish goujons, French fries & garden peas (*gfo*) **£6.00**

Sausage mash with garden peas & gravy **£6.00**

Mac & Cheese **£5.00**

DESSERTS

Homemade chocolate brownie, with salted caramel & vanilla ice cream **£6.00**

Sticky Toffee pudding with toffee sauce & vanilla ice cream **£6.00**

Bread & Butter pudding & vanilla ice cream **£6.00**

Ice cream/Sorbet (per scoop) **£2.00**

Madagascan vanilla, chocolate, strawberry & salted caramel

Raspberry & Mango Sorbets (*gf*)

OUR FOOD

We take the provenance of our ingredients seriously and produce most of our dishes freshly in house. See the list in the restaurant of our local suppliers. Some of our dishes contain allergens

– please ask a member of staff for more details!

gfo – GLUTEN FREE OPTION *v* – VEGETARIAN *vg* – VEGAN

A 10% service charge is added to tables of over 4 people.