



AUTUMN/WINTER FOOD MENU

ORDER No 6223

NIBBLES

BLACK PUDDING & CHEESE CROQUETTES 6.95
With piccalilli

VEGAN BLACK PUDDING BON BONS 6.95 ^{Ve}
With piccalilli

CHEESE GARLIC BREAD 6.50 ^V

DEEP FRIED BRIE 6.50 ^V
With chilli jam

SOUTHERN FRIED CHICKEN WINGS 6.95 ^{GFO}

HADDOCK GOUJONS 6.50 ^{GFO}
Served with tartare sauce

ONION FRITTERS 5.95 ^{Ve}
Served with mango chutney & mint yoghurt

LOADED FRIES

BACON FRIES 8.50
Cheese sauce, crispy pancetta, crispy onions

★ ★ ★ ★ ★ ★ ★ ★ ★ ★ ★ ★ ★ ★

CARBONARA FRIES 8.50
Crispy pancetta, carbonara sauce & parmesan

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JALAPEÑO CHEESE FRIES 7.95 ^V
Cheese sauce, hot sauce & jalapeños

POUTINE FRIES 7.50 ^{GF}
Fries topped with cheese & covered with gravy

HALLOUMI FRIES 7.95 ^V
Served with sweet chilli

SIDES

FRIES 3.50 ^{Ve}

CHIPS 3.50 ^{Ve}

SLAW 2.50 ^V

HOUSE SALAD 3.60 ^{Ve}

GREEK SALAD 3.80 ^V

SAUERKRAUT 2.50 ^{Ve}

BUNS, BREADS & BURGERS

CRISPY CHICKEN BURGER 13.95
Buttermilk fried chicken breast, mayo, lettuce, bacon, cheese, fries ^{GFO}

BOWLAND BOAR BURGER 14.50 ^{GFO}
Pulled pork served on seeded brioche bun with gem lettuce, tomato & fries

BRATWURST 11.95
Served with sauerkraut, American mustard & fries

CHEESE & BACON BURGER 13.95
Served on a seeded brioche bun with burger sauce, gem lettuce, tomato & fries

MOVING MOUNTAINS VEGAN BURGER 13.50 ^{Ve}
Served on sourdough bun with vegan avocado mayonnaise, gem lettuce, tomato & fries

FISH FINGER BUTTY 11.95
Haddock goujons, served on a ciabatta with tartare sauce, gem lettuce & fries

NYC DELI SANDWICH 11.95
Pastrami, gherkin, lettuce, tomato & American mustard, served with fries

CLASSICS

STEAK PIE 10.50
Served with mushy peas, chips & gravy

CHEESE PIE 10.50 ^V
Served with mushy peas, chips & gravy

FISH & CHIPS 13.95 ^{GFO}
Served with mushy peas, chips & tartare sauce

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TERIYAKI CHICKEN SALAD FLAT BREAD 13.95
With chilli and lime dressing & chilli nuts

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CHICKEN IN A BASKET 13.95 ^{GFO}
Chicken thigh served with fries, slaw & side salad

LAMB KEBAB 14.95
Served with flatbread, salad, feta cheese, mint yoghurt & pomegranate seeds

KIDS' MENU

MAC & CHEESE 5.50 ^V
Simply served, classic

FISH & CHIPS 6.95 ^{GFO}
served with mushy peas

CHEESEBURGER 6.95 ^{GFO}
served with fries

CHICKEN BURGER 6.95 ^{GFO}
served with fries

BOWLAND DOG 5.95
served with fries

Sauces available, ketchup, BBQ & mayo



MAIN COURSE

from the KIDS' MENU above

SOFT DRINK

Fruit Shoot, lemonade, Coca Cola or fruit juice

DESSERT

Ice cream, kids' chocolate doughnuts or kids' chocolate sundae

9.50

DESSERTS

LANCASHIRE EGG CUSTARD 6.50 ^V
Served with blackberry sorbet

BAKED VANILLA CHEESECAKE 6.50 ^V
Served with fresh fruit & vanilla ice cream

NUTELLA MINI DOUGHNUTS 5.95 ^V
Sprinkled with cinnamon sugar

STICKY TOFFEE PUDDING 6.50 ^V
With ice cream

★ ★ ★ ★ ★ ★ ★ ★ ★ ★ ★ ★ ★ ★

GELATERIA

2 SCOOP 3.25 | 3 SCOOP 4.50

Our gelato ice cream is made on site here at the Mill, pick your favourite!

Vanilla | Chocolate | Bubblegum
Salted Caramel | Strawberry

★ ★ ★ ★ ★ ★ ★ ★ ★ ★ ★ ★ ★ ★

^V Vegetarian ^{Ve} Vegan ^{Ve} Vegan Option available, please let your server know ^{GF} Gluten Free ^{GFO} Gluten Free Option available, please let your server know

Please inform a member of staff if anyone in your party has a food allergy or intolerance before ordering. We can then advise you about our ingredients. Please note that as allergenic ingredients, including nuts, are present in our kitchen, we are not able to guarantee that any dish can be made 100% allergen free. Fish dishes may contain bones.



WHITES

125ML / 175ML / 250ML / BOTTLE

FLYING ZEBRA, CHENIN BLANC, SOUTH AFRICA

3.70 / 4.65 / 6.65 / 18.50

Fresh and light fruity white wine, with flavours of lemons and limes, very refreshing.

VILLA D'ELSA, PINOT GRIGIO, ITALY

3.90 / 4.90 / 6.95 / 20.50

Soft floral hints, citrus fruits and notes of apples and pears on the long refreshing finish.

TOOMA RIVER, CHARDONNAY BLANC, AUSTRALIA

4.20 / 5.70 / 7.95 / 22.95

Packed with grapefruit, lime and melon flavours, all bound up with a zesty, crisp citrus balance which cuts through to the finish.

LA COUR DES DAMES, SAUVIGNON BLANC, FRANCE

4.70 / 6.20 / 8.35 / 24.50

Intense scents of fruit mingled with typical Sauvignon aromas such as gooseberries, passion fruit, green tomatoes, wild strawberries and lemons.

LA JOYA GRAN RESERVA, VIOGNIER, CHILE

26.95

Notes of peaches, white flowers, and tropical fruit on the nose. Fresh palate with citrus and ripe pineapple notes. Medium bodied with balanced acidity and a persistent finish.

DARK HORSE, CHARDONNAY, USA

28.00

Oaked and full of big, ripe stone fruits. Vanilla and peach with lemony freshness.

GREYROCK MARLBOROUGH, SAUVIGNON BLANC, NEW ZEALAND

29.50

Full of ripe gooseberry and passionfruit, intense tropical fruit and lime flavours, with sweet grassy notes; the rich minerality of the vineyard soils come through the palate to give a rich lingering finish.

ROSÉ

125ML / 175ML / 250ML / BOTTLE

CA DEL LAGO, PINOT GRIGIO, ITALY

3.70 / 4.65 / 6.65 / 18.50

A light Pinot Grigio blush from northern Italy with refreshing cranberry and raspberry fruit and a lifted, zesty finish.

JEAN JULIEN, CINSAULT, FRANCE

4.25 / 5.90 / 7.95 / 23.50

Dry and fruity, summer raspberries, strawberries and a crisp clean finish. A great all rounder.

LA PROMENADE COTE DE PROVENCE, FRANCE

4.90 / 6.90 / 8.95 / 26.50

A beautiful expression of Provence rosé, refreshing, elegant and delectable wine with notes of citrus and red berries. The finish is round and flavourful.

FIZZ

GLASS/BOTTLE

IL CORTIGIANO PROSÉCCO

6.00 / 30.00

Dry style of Prosecco with lots of juicy fresh fruit flavours. Lemons, apples, pears and a smooth creamy bubbly finish.

CHIO PROSÉCCO

6.95 / 35.00

Refreshing and crisp, this wine is fantastic on its own or enjoy with some olives and cured meats.

BOWLAND BEER

4.00 PER PINT // 2.00 PER HALF

HEN HARRIER 4.0%

Soft citrus and peach flavours intertwined in this golden ale

PHEASANT PLUCKER 3.7%

Copper coloured bitter with rounded berry flavours

BOXER BLONDE 4.0%

Straw coloured ale that packs a gooseberry punch

BOWLAND GOLD 3.8%

Hoppy golden bitter filled with grapefruit flavours and aromas

BUMBLE 4.0%

Blonde Ale lightly hopped with double addition of honey

BUSTER IPA 4.5%

Well balanced IPA ale with tropical undertones

DEER STALKER 4.5%

Dark, rich stout full of dark fruit flavours balanced with a chocolatey finish obtained from the roasted malts

5.00 PER PINT // 2.50 PER HALF

BOWLAND BREWERY PILS 4.6%

Expertly crafted & effortlessly smooth, its sweetness balanced with a light bitterness, delicately hopped, clear & light, it's the epitome of a thirst-quenching pilsner lager.

For our latest guest cask ale and craft keg range,

scan the QR code to take you to our Untappd page



CHAMPAGNE

GUY LAFORGE BRUT 44.00

Made traditionally in Ay this classic house Champagne is fresh and approachable with lovely fruit character.

VEUVE CLICQUOT YELLOW LABEL NV 75.00

Full-bodied, rich and fruity with great elegance and a delightful long finish. A full, dry, rounded champagne of high quality.

REDS

125ML / 175ML / 250ML / BOTTLE

FINCA RAMOS, CABERNET SAUVIGNON MERLOT, CHILE

3.70 / 4.65 / 6.65 / 18.50

A perfectly balanced red with strong black fruits and structure coming from the Cabernet Sauvignon softened by the subtle red fruits and spice from the Merlot.

JEAN JULIEN, SHIRAZ, FRANCE

3.90 / 4.90 / 6.95 / 20.50

Soft black fruits and pepper spice, this medium bodied red is smooth and fruity with a good balance of tannins and structure.

FLYING ZEBRA, PINOTAGE, SOUTH AFRICA

4.20 / 5.70 / 7.95 / 22.95

Lots of red berry, plum and mineral flavours, together with the grapes characteristic gamey notes and hints of burned rubber and banana.

LA COUR DES DAMES, MALBEC, FRANCE

4.70 / 6.20 / 8.35 / 24.50

This Malbec is ruby-red coloured with red hues. Elegant, with a spicy and refined nose, it is soft and well-structured on the palate with fruity flavours and the tannins that bring elegant length.

MONOLOGO RIOJA CRIANZA, TEMPRANILLO, SPAIN

26.95

Redcurrant, sloes and cherries, coupled with notes of vanilla, pepper, toast, tobacco leaves and a light smokiness from its time in barrel.

RONGOPAI, PINOT NOIR, NEW ZEALAND

29.95

The bouquet shows earthy dark fruits and spicy strawberries with a touch of cedar. Flavours of raspberry and cherry lead the palate into some dark tarry notes with a hint of vanilla.

BOTTLED & CANNED BEER

PALE & IPA

LERVIG HOUSE PARTY 4% 4.30

BEAVERTOWN NECK OIL 4.3% 5.00

TINY REBEL CLWB TROPICANA 5.5% 5.30

BELGIAN

DELIRIUM TREMENS 8.5% 7.10

KWAK 8.4% 7.00

ORVAL 6.2% 6.10

WESTMALLE EXTRA 4.8% 5.40

CHIMAY ROUGE 7% 6.10

DUVEL 8.5% 6.80

FRUIT, LAMBIC & SAISON

FLORIS FRAMBOISE 3.6% 5.20

FRÜLI STRAWBERRY 4.1% 4.80

KRIEK BOON 4% 7.30

MONGOZO COCONUT 3.6% 5.30

SAISON DUPONT 6.5% 4.80

STOUT

SIREN BROKEN DREAM 6.5% 5.20

WILD BEER MILLIONAIRE 4.7% 5.20

LAGER

PAULANER MÜNCHNER HELL 4.9% 4.00

BUDVAR ORIGINAL 5% 4.50

CAMDEN HELLS 4.6% 4.95

GLUTEN FREE

MONGOZO PILSNER 5% 4.90

MAGIC ROCK FANTASMA 6.5% 5.60

LOW ALCOHOL

BAVARIA 0% 3.00

PAULANER HEFE-WEISSBIER

ALKOHOLFREI 0.5% 3.50

SPIRITS

double up for an extra £2

ERISTOFF VODKA 3.95

BOMBAY SAPPHIRE 4.20

BEEFEATER PINK 4.20

TANQUERAY 4.50

BROCKMANS 4.60

HENDRICK'S 4.80

WHITLEY NEILL RHUBARB & GINGER 4.55

WHITLEY NEILL PARMA VIOLET 4.55

BACARDI CARTA BLANCA 3.95

BACARDI SPICED 3.95

JACK DANIEL'S TENNESSEE WHISKEY 4.20

We also have a large range of liqueurs, aperitifs & single malts, please ask for more details.