



FOOD MENU

NIBBLES

CHEESE GARLIC BREAD 6.50 ^V

DEEP FRIED BRIE 6.75 ^V
Chilli jam

CRISPY SQUID 7.50
Jalapeño tartare

★ ★ ★ ★ ★ ★ ★ ★ ★ ★ ★ ★ ★ ★

MAPLE GLAZED SOFT BABY CHORIZO 7.25

★ ★ ★ ★ ★ ★ ★ ★ ★ ★ ★ ★ ★ ★

HADDOCK GOUJONS 7.25 ^{GFO}
Tartar sauce

HALLOUMI FRIES 6.75 ^V
Sweet chilli

CHICKEN WINGS 7.25 ^{GFO}
Sriracha or BBQ

NACHOS 6.25 ^{VBO}
Cheese sauce, guacamole, jalapeños, sour cream & salsa
add pulled pork 2.00

BEETROOT FALAFEL 5.95 ^{Ve}
Mint yoghurt

LOADED FRIES

JALAPEÑO CHEESE FRIES 7.95
Topped with cheese sauce, hot sauce & jalapeños

PULLED PORK FRIES 8.75
Topped with pulled pork & cheddar cheese

★ ★ ★ ★ ★ ★ ★ ★ ★ ★ ★ ★ ★ ★

POUTINE FRIES 6.50
Topped with cheese & covered with gravy

★ ★ ★ ★ ★ ★ ★ ★ ★ ★ ★ ★ ★ ★

BACON FRIES 8.50
Topped with cheese sauce, crispy bacon, crispy onions & baconnaise

CHEESEBURGER FRIES 8.75
Topped with cheese sauce, ground beef, bacon bits & burger sauce

SIDES

FRIES 3.75 ^{Ve} CHIPS 3.75 ^{Ve}

SLAW 3.50 ^V HOUSE SALAD 3.80 ^{Ve}

GREEK SALAD 3.80 ^V

SAUERKRAUT 3.50 ^{Ve}

BUNS, BREADS & BURGERS

CHEESE & BACON BEEF BURGER 14.95 ^{GFO}
Served on a brioche bun with burger sauce, gem lettuce & tomato with fries

SOUTHERN FRIED CHICKEN BURGER 14.95 ^{GFO}
Brioche burger bun with bacon, cheese, mayonnaise, gem lettuce & tomato with fries

HALLOUMI BURGER 13.95 ^{GFO} ^V
Brioche burger bun with mayonnaise, gem lettuce & tomato served with fries

FISH FINGER BUTTY 12.95 ^{GFO}
Haddock goujons on a brioche burger bun with tartar sauce & gem lettuce served with fries

MOVING MOUNTAINS BURGER 14.50 ^{Ve}
Vegan burger on a sourdough bun with avocado vegan mayo, gem lettuce & tomato served with fries

BEEF BURGER TOPPED WITH PULLED PORK 15.50 ^{GFO}
Brioche burger bun with cheese, BBQ sauce, gem lettuce & tomato served with fries

CLASSICS

ROY PORTER PIE 11.50
Option of steak & ale, chicken & mushroom, cheese & onion ^V
Served with chips, mushy peas & gravy

CAJUN CHICKEN SALAD 10.95
Coleslaw & sour cream

RUMP STEAK 15.95
Piri Piri rump steak, fries & salad

TERIYAKI CHICKEN FLATBREAD 14.50
Crispy leaf salad, teriyaki glazed chicken & prawn crackers

LAMB KEBAB £14.95
Served on a flat bread with Greek salad

FISH & CHIPS £14.50 ^{GFO}
With mushy peas & tartar sauce

KIDS' MENU

SAUSAGE & CHIPS 6.95
Served with beans

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

CHEESEBURGER 6.95 ^{GFO}
Served with fries

CHICKEN BURGER 6.95
Served with fries

* HALLOUMI BURGER 6.95 ^V ^{GFO}
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 sundae or kids mini doughnuts

9.50

DESSERTS

SYRUP SPONGE 7.25 ^V
Served with vanilla ice cream

NEW YORK CHEESECAKE 7.25 ^V
Served with fresh fruit & vanilla ice cream

WAFFLES 7.25 ^{VBO}
Toffee sauce & vanilla ice cream

ICE CREAM SUNDAE 6.75
Salted caramel & chocolate

MINI DOUGHNUTS 6.50
Served with cinnamon sugar

SORBETS ^{Ve}
2 SCOOP £3.50 | 3 SCOOP £4.75
Raspberry | Lemon | Mango

★ ★ ★ ★ ★ ★ ★ ★ ★ ★ ★ ★ ★ ★

GELATERIA ^V
2 SCOOP £3.50 | 3 SCOOP £4.75

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 ^{VBO} 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.

ORDER No 6223



WHITES

125ML / 175ML / 250ML / BOTTLE

FLYING ZEBRA, CHENIN BLANC, SOUTH AFRICA

3.90 / 4.85 / 6.85 / 19.50

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

VILLA D'ELSA, PINOT GRIGIO, ITALY

4.10 / 5.10 / 7.15 / 22.50

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

TOOMA RIVER, CHARDONNAY BLANC, AUSTRALIA

4.40 / 5.90 / 8.15 / 23.95

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

4.80 / 6.30 / 8.45 / 24.95

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

27.95

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

29.00

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

GREYROCK MARLBOROUGH, SAUVIGNON BLANC, NEW ZEALAND

6.10 / 7.40 / 11.50 / 31.50

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

3.90 / 4.85 / 6.85 / 19.50

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

YELLOW ROCK WHITE ZINFANDEL, USA

4.10 / 5.10 / 7.15 / 22.50

Hints of wild strawberries, a sweet but not sickly sweet zinfandel which is very easy going.

LA PROMENADE COTE DE PROVENCE, FRANCE

5.10 / 7.10 / 9.20 / 27.50

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 PROSECCO

6.50 / 32.50

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

CHIO ROSÉ PROSECCO

7.50 / 39.00

Delicate pink, fine perlage, fresh fruity, floral, creamy and persistent. Suitable as an aperitif along with being vegan friendly.

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

COMTESSE DE GENLIS BRUT 49.00

In the mouth this sparkling wine is a powerful with a nice vivacity and a fine and pleasant bubble.

LAURENT-PERRIER LA CUVÉE 79.00

La cuvée comes from the purest grape juice and comes with an extreme delicacy and palate-pleasing freshness through lengthy cellar-ageing.

REDS

125ML / 175ML / 250ML / BOTTLE

FINCA RAMOS, CABERNET SAUVIGNON

MERLOT, CHILE 3.90 / 4.85 / 6.85 / 19.50

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

4.10 / 5.10 / 7.15 / 22.50

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

SOLAR VIEJO RIOJA TEMPRANILLO

4.40 / 5.90 / 8.15 / 23.95

Balanced with good acidity, we love this refreshing Rioja as it is approachable, versatile and delicious.

LA COUR DES DAMES, MALBEC, FRANCE

4.80 / 6.30 / 8.45 / 24.95

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

27.95

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

30.95

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

BELGIAN

ORVAL 6.2% 6.20

ST BERNADUS PATER 6 6.7% 5.50

TRAPPIST ROCHEFORT 6 7.5% 7.25

WESTMALLE TRIPEL 9.5% 8.90

DUCHESS DE BOURGOGNE 6.2% 6.30

CHIMAY GOLD 4.8% 6.50

ST FEULLIEN BLONDE 7.5% 7.25

ST FEULLIEN QUADRUPEL 11% 9.90

DUVEL 8.5% 7.90

FRUIT, LAMBIC & SAISON

SAISON DUPONT 6.5% 5.80

MONGOZO COCONUT 3.6% 6.20

TIMMERMANS KRIEK 4% 6.00

TIMMERMANS PECHE 4% 6.00

FLORIS FRAMBOISE 3.6% 6.00

FRULI STRAWBERRY 4.1% 5.65

STOUT

SIREN BROKEN DREAM 6.5% 5.20

WILD BEER MILLIONAIRE 4.7% 5.20

LAGER

AYINGER LAGER HELL 4.9% 4.25

FLENSBURGER PILSNER 4.8% 4.95

VEDETT BLONDE 5% 5.00

BUDVAR 5% 4.60

GLUTEN FREE

MONGOZO PILSNER 5% 5.80

MAGIC ROCK SAUCERY 3.9% 4.60

LOW ALCOHOL

BAVARIA 0% 3.00

SCHNEIDER WEISSE ALKOHOLFREI 0.5% 4.00

SPIRITS

double up for an extra £2

ERISTOFF VODKA 3.95

BOWLAND GIN 4.50

BOMBAY SAPPHIRE 4.20

BEEFEATER PINK 4.20

BROCKMANS 4.60

HENDRICK'S 4.80

WHITLEY NEILL RHUBARB & GINGER 4.55

WHITLEY NEILL PARMA VIOLET 4.55

WHITLEY NEILL BLOOD ORANGE 4.55

WHITLEY NEILL RASPBERRY 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.