THE OLD MILL

BAR SNACKS

Homemade Focaccia & Oils (ve) **6** add olives **+2** | add houmous **+2**
Marinated Greek Olives (ve) **6**
Braised Beef Croquettes horseradish mayonnaise **10.5**
Crispy Squid aioli **10**
Chicken Satay Skewers satay sauce **9.5**
Korean Fried Cauliflower (ve) **7**
Fillet Steak Slider chimichurri **13**
Sausage Roll HP sauce **8.5**

STARTERS

Soup of the Day (v) (ve*) **8.5**
Prawn Cocktail classic Marie rose sauce **13**
Venison & Game Terrine pickled blackberries, focaccia **10.5**
Grilled Pear (v) Stilton, watercress, pickled walnuts, mustard dressing **10.5**
Porcini & Wild Mushroom Parfait (ve) port glaze, toasted sourdough **9**
Kipper, Spinach, Bacon & New Potato Salad with a poached free-range egg (may contain small bones) **14**
Beef Dripping Mince on Sourdough parmesan **12**
Moules Marinière focaccia **12 | 19**
Classic Baked Camembert (v) garlic & rosemary, focaccia (to share) **18**
Seafood Platter trout mousse, prawn cocktail, marinated anchovies, smoked salmon, crispy squid, beetroot, celeriac relish, pickled cucumber, aioli & focaccia (to share) **35**

MAINS

Chalk Stream Trout Fillet new potatoes, samphire, white wine velouté, herb oil **21**
Braised Short-Rib bacon, creamy mash, roasted shallot & red wine jus **29**
Wild Mushroom Suet Pudding (ve) celeriac puree, braised greens & mushroom gravy **16.5**
Cider Braised Pressed Pork Belly butter bean cassoulet, sage, crispy leeks **22**
Cornish Orchards Cider Battered Haddock & Chips pea puree, tartare sauce & curry sauce **Small 14.5 | Regular 22**
Chicken Kiev buttery mash & greens **20**
Fish Pie with a Lobster Bisque seasonal greens **22** | Go light with a Mini Fish Pie **14.5**
Beef & Hampshire Smoked Pork Burger cheese, burger sauce, skin on fries **19.5** add bacon **+2**
Endive & Goat's Cheese Tarte-Tatin (v) (ve*) pear, walnut, watercress & cider dressing **16.5**
Roasted Sweet Pepper (ve) kale, quinoa, black beans, chicory, toasted seeds, mustard vinaigrette **16**
add vegan feta **+2** | add jumbo shrimp **+4**
8oz Ribeye Steak hassleback potato, whipped peppercorn & tarragon butter, tenderstem broccoli **37**
Add a sauce; peppercorn, bearnaise, red wine bordelaise, chimichurri **+3**
Chateaubriand To Share cherry tomatoes, herb grilled mushroom, chips, salad **95**

SIDES

Truffle & Parmesan Fries (v) **6** | Creamy Mash (v) **5** | Broccoli (v) (ve*) **6** | Butter Bean Stew (ve) **6**
Winter Leaf Salad (ve) **5** | Buttered Winter Greens (v) **5** | Beetroot, Blue Cheese Salad (v) (ve*) **6**

(v) Vegetarian (ve) Vegan (ve*) Vegan option available

All dishes are prepared in areas where cross contamination may occur. Menu descriptions aren't guaranteed to include all ingredients. Please advise if you have any allergens or intolerances before ordering. Scan the QR code for full allergens menu.

A discretionary 12.5% service charge will be added to your bill and fairly distributed amongst the team who prepared and served your meal and drinks. If you prefer to leave a different amount or to remove the gratuity, no problem - just ask your server.