THE OLD MILL

LUNCH MENU

2 Courses 20 | 3 Courses 25
Available Monday to Friday | Midday to 5pm

STARTERS

Soup of the Day (v) (ve*)
Woodland Mushrooms (v) on focaccia, garlic & parsley
Pressed Ham-Hock piccalilli, toast
Smoked Haddock Rarebit pickled shallots

MAINS

Parmesan Chicken Schnitzel fries, free-range egg
Cider Battered Haddock & Chips tartare, curry sauce
House Cured Ham fried free-range egg, hand-cut chips
Roasted Squash & Lentil Cottage Pie (ve) seasonal greens
Chicken Caesar Salad grilled chicken, baby gem lettuce, Parmesan, anchovies, dressing

DESSERT

Crème Brûlée shortbread
Blackberry & Apple Crumble custard
Chocolate Brownie vanilla ice cream
2-Ice Cream Scoops

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

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WRAPS

House Cured Ham, cheddar cheese, lettuce & pickle **11.5**

Cider battered haddock lettuce, tartare **11.5**

Korean Cauliflower cucumber, coriander salad & mango chutney **10.5**

THE BENEDICTS

All served on an English muffin

Classic Eggs Benedict house ham, poached eggs, hollandaise **11**

Eggs Florentine (v) warm wilted spinach, poached eggs, hollandaise **10.5**

Eggs Royale smoked salmon, poached eggs, hollandaise **14**

BRUNCH

Smoked Salmon & Scrambled Eggs on sourdough **13.5**

Smashed Avocado, Poached Eggs & Tomatoes on sourdough **12.5**

(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.