



THE MILL
HOTEL

SANDWICHES | 12:00 - 17:00
all sandwiches are served with a side salad | Upgrade to fries for £2.00

THE MILL CLUB SANDWICH 12.95

chicken, crispy bacon & egg mayonnaise with baby gem & tomato, served with fries
1531 kcal M,S,G

HONEY ROAST HAM & MUSTARD 9.45

honey roasted ham with wholegrain mustard mayonnaise 762 kcal G,E,MU,S,SO

NEW YORK BAGEL 9.95

pastrami, Emmental cheese, mustard, sauerkraut, gherkins 522 kcal G,MU,SO

CHICKEN, MOZZARELLA & PESTO CIABATTA 10.95

chicken breast, sliced mozzarella & pesto mayonnaise 1074 kcal G,N,P,E,M,S,SO,MU

EGG MAYONNAISE & CRESS SANDWICH 8.95

creamy egg mayonnaise with fresh cress 712 kcal G,E,MU,S,SO

CLASSIC PRAWN SANDWICH 12.45

Marie Rose sauce, gem lettuce & cucumber 465 kcal G,E,CR,C,S,SO,MU

FALAFEL & HOUMOUS WRAP 8.95

red pepper houmous with roasted red onion, burnt peppers, sriracha mayonnaise & salad 628 kcal G,MU,SE,S,SO

FOR THE TABLE

ARTISAN BREAD SELECTION FOR TWO 9.95

Café de Paris G,M,N,P,SO,SE,F,MU | Gremolata butter M | Sundried tomato M 435 kcal **VO,GFO**

MARINATED OLIVES 4.25

selection of pitted olives, sundried tomato & garlic 326 kcal **VEO,VO,GFO**

PADRON PEPPERS 5.95

fried peppers with balsamic vinegar & sea salt 115 kcal SO,G **VEO,VO**

TO START

THE MILL PRAWN COCKTAIL 10.45

layered avocado tian with Marie Rose sauce, served with crisp cucumber & lettuce & toasted sourdough 384 kcal G,E,CR,SO **GFO**

GRILLED BUTTER CHICKEN 9.95

chargrilled marinated chicken thighs in a spiced tomato sauce, minted yoghurt dressing, mango gel & chivda 452 kcal M,N,P **GFO**

COUNTRY HAM HOCK TERRINE 9.95

pressed terrine with cornichons, served with mustard emulsion, pickled vegetables & crostini 603 kcal MU,E,SO,G **GFO**

CONFIT GARLIC WILD MUSHROOMS 9.95

sautéed wild mushrooms served on crusty grilled sourdough with rocket & radish salad 388 kcal G,S **VEO,VO,GFO**

SMALL PLATES

GAMBAS PIL PIL 7.25

prawns, sautéed in chilli, garlic oil served with sourdough 306 kcal G,CR **GFO**

BUTTERMILK CHICKEN THIGH BITES 6.95

choice of sauce Bourbon BBQ 498 kcal G,S,F,N,P | Buffalo sauce 567 kcal G,S,F,N,P

SALT & PEPPER SQUID 6.95

with aioli 354 kcal G,E,MO,M,S

DUCK SPRING ROLLS 6.95

Asian salad & sweet chilli dressing 330 kcal G,SE,S,N,P

RED PEPPER HOUMOUS 6.95

flatbread, crispy chickpeas & topped with mixed seeds 675 kcal G,SE,N,P,S **VE,V,GF**

VEGETABLE GYOZA 6.95

Hoisin sauce & pickled ginger 234 kcal G,SE,S,SO,N,P **VEO,VO**

CRISPY SWEET CHILLI BEEF 6.95

spring onions & sweet chilli 385 kcal G

BBQ MUSHROOM TACOS 6.95

pulled shiitake mushrooms in a barbecue sauce with chilli, spring onion & Sriracha mayonnaise 🌶️ 193 kcal G,MU,S **VEO,VO**

3 FOR
£17.50

TO FOLLOW

BEER BATTERED HADDOCK FILLET 18.45

crisp battered fillet, served with chunky chips, crushed minted peas & tartare sauce 652 kcal M,G,E,F,SO | Add curry sauce £1.50

CRISPY STICKY PORK 18.25

glazed in sweet chilli & oyster sauce, served with spring onion, pak choi, peppers & Laila rice 862 kcal MO,SE,N,P

PAN FRIED SEABASS 23.95

pan-fried fillet with herb-crushed potatoes, white wine & saffron cream, served with sautéed tenderstem broccoli 847 kcal F,M,SO **GFO**

STEAK & GUINNESS PIE 19.95

slow-braised short rib of beef in a rich stout gravy with golden puff pastry, creamy mash & buttered greens 1318 kcal G,E,M,C

ROASTED CAULIFLOWER & PANEER CURRY 16.95

gently spiced curry, served with Laila rice, garlic & coriander naan 1087 kcal G,M **VO,GFO** | **Vegan?** Swap paneer to Tofu 1142 kcal G,S **VE**

FROM THE GRILL

THE MILL BURGER 18.95

smoked maple bacon jam, Monterey Jack cheese & confit garlic mayonnaise, with gem lettuce, red onion & tomato on a toasted maple-seeded bun, served with seasoned fries 1265 kcal G,E,SO,S

28 DAY AGED 8OZ RIBEYE STEAK 32.95

grilled to order, served with chunky chips, grilled beef tomato, slow-roasted flat mushroom & rocket & parmesan salad 724 kcal M,SO,G | Add a sauce: Peppercorn 83 kcal M,SO £2.00 | Béarnaise 186 kcal M,E £2.00

CHICKEN SUPREME 19.95

chargrilled supreme, served with fondant potato, sweetcorn purée, grilled spring onions & charred corn & a roasted red pepper sauce 1022 kcal M,SO **GFO**

SIDES

FRIES 4.25

342 kcal G

TRIPLE COOKED CHUNKY CHIPS 4.25

281 kcal G **VE,V**

BUTTERED VEGETABLES 3.95

283 kcal M **VO,GFO**

BEER BATTERED ONION RINGS 4.45

209 kcal G,SO **VO**

HOUSE SIDE SALAD 3.95

150 kcal SO **VEO,VO,GFO**

TRUFFLE & PARMESAN FRIES 5.95

540 kcal M,E,G

PLEASE ASK OUR TEAM FOR OUR CHEFS SPECIALS & MORE INFORMATION ON AFTERNOON TEA AND SUNDAY LUNCHES.

DESSERTS

CHOCOLATE BROWNIE 8.95
rich chocolate sauce & vanilla ice cream 1212 kcal M,S
VEO,VO,GFO

STICKY TOFFEE PUDDING 8.95
warm toffee sauce & vanilla ice cream 929 kcal G,N,E,M **VO**

ICE CREAM & SORBET SELECTION 6.95
please ask our team for todays selection M,E,S **VEO,VO,GFO**

BRITISH CHEESE BOARD 11.45
Binham blue, baron bigod, black bomber, celery, grapes,
chutney, crackers 840 kcal G,M,C,SO **VO**

HOT DRINKS

AMERICANO

FLAT WHITE

LATTE

CAPPUCCINO

HOT CHOCOLATE

AFTER DINNER DRINKS

ESPRESSO MARTINI

PORNSTAR MARTINI

NEGRONI

ROC PORT

BAILEYS

HENNESSY VS

LIQUOR COFFEE:
AMARETTO | JAMESONS | TIA MARIA |
COINTREAU | BAILEYS

Please ask our team for full cocktail & drinks menu

All tables will be subject to a discretionary service charge of 12.5%

Our suppliers & kitchens handle numerous ingredients & allergens. Whilst we have strict controls in place to reduce the risk of contamination, unfortunately, it is not possible for us to guarantee that our dishes will be allergen free. The recommended daily calorie intake is 2,000 calories a day for women and 2,500 for men.

Allergen Key: **C** celery, **G** gluten, **F** fish, **CR** crustaceans, **E** eggs, **MO** molluscs, **M** milk, **SE** sesame seeds, **N** nuts, **MU** mustard, **P** peanut, **SO** sulphur dioxide, **L** lupin, **S** soya

VEO Vegan on request | **VO** Vegetarian on request | **GFO** Non Gluten on request

