

BAR MENU



WHILE YOU PERUSE

Padron Peppers Maldon Salt (vg)	6.50
Thai Prawn Crackers Sweet Chilli Dip	5.50

SMALL PLATES

Soup of the Day Crusty Bread	7.25
Bang Bang Cauliflower Spicy Peanut, Black Sesame, Corn Salsa (vg)	9.75
Crispy Pork Belly Hot Honey, Pickled Red Onion	13.25
Cornflake Chicken Peanut Satay, Mango Glaze, Sesame	12.75
Tiger Prawns Lemon, Chilli, Garlic Butter, Flat Bread	13.75
Crispy Chilli Squid Lemon, Coriander	7.00
Duck Croquette Hoisin, Pickles, Fresh Cucumber	12.50
Onion Bhaji Balti, Mint Chutney, Coriander	9.75
Scallops XO Sauce, Coconut	9.50

CLASSICS

Ale Battered Fish & Chips Triple Cooked Chips, Crushed Peas, Tartare Sauce	19.00
The Mill Short Rib Burger Thin-Cut Fries, Cave Aged Cheddar, Bacon Jam, 'Slaw	19.25
Teriyaki Duck Breast Miso, Pak Choi, Pickled Mouri	19.75
Butchers Bangers & Mash Creamy Mash, Seasonal Greens	16.50
Beyond Nature Burger Triple Cooked Chips, Vegan Cheese, Red Pepper Relish, Lettuce (vg)	18.50
Pie of the Day Creamy Mash, Seasonal Veg, Proper Gravy	19.50
Sweet Potato & Goat's Cheese Pie Creamy Mash, Seasonal Veg, Proper Gravy (v)	19.00

SIDES

Triple Cooked Chips (vg)	5.00
Thin-Cut Fries (vg)	4.50
Truffle Mac n' Cheese	8.50

The entirety of this menu can be made **Gluten Free** upon request - Please inform your server upon ordering | Smaller portions can also be made for smaller appetites, Please ask your server

V = Vegetarian | VG = Vegan | Please Inform A Member Of Staff If You Have Any Allergies Or Dietary Requirements.
We Are Happy To Assist With Any Queries Regarding Allergens In Our Dishes.