

MAIN MENU



BAR SNACKS

Marinated Olives (vg)	5.00
Bombay Spiced Hummus (vg) Flatbread	6.75
Mini Chorizo Honey & maple	7.50
Thai Prawn Crackers Sweet chilli dip	5.00

GREAT BRITISH FAVOURITES

Ale Battered Fish & Chips Haddock, fat-cut chips, mushy peas, tartare sauce, lemon Add chip shop curry - 2.00	18.50
The Miller's Burger Prime beef patty, red pepper relish, baby gem, tomato, red onion, dill pickles, aged cheddar, 'slaw, thin-cut fries Add streaky bacon - 2.00	18.50
Bang Bang Burger (vgo) Crispy chicken thigh or Cauliflower (vg), spicy peanut sauce, baby gem, pickled red onion, 'slaw, thin-cut fries	19.50

Steak Frites Hampshire beef minute steak, thin-cut fries, peppercorn sauce	21.00
Proper Steak & Ale Pie Creamy mash, seasonal greens, gravy	21.00
Fresh Egg Linquine (v) Tenderstem, spring pea, leek, truffle & parmesan cream sauce	19.25
Catch of the Day Please ask your server for todays special	

GRAZING & SALAD

Thai Crispy Duck Salad Pickled cucumber & red onion, gem lettuce, thai dressing	18.50
Mediterranean Salad Feta, olive, watermelon, mint yoghurt	14.75
Caesar Salad Gem lettuce, anchovies, croutons, parmesan Add Halloumi, chicken or cured trout - 4.50	14.75
Charcuterie Board Cured meats, cheese, olives, tomatoes, crostini	18.75
Mezze Board (v) Halloumi, feta, olives, mint yoghurt	15.75

Nearly everything on our menu can be made **Gluten-free** on request, please ask your server if you require this

Perfect to start or sharing plates SMALL PLATES

Tomato, Chilli & Cucumber Gazpacho Sourdough	7.75
Salt & Pepper Squid Garlic aioli	9.50
Cured Chalkstream Trout Beetroot, watercress, dill emulsion	12.75
Bang Bang Cauliflower (vg) Texan corn salsa	8.50
Cornflake Chicken Thighs Mango glaze & peanut satay	10.75
Crispy Pork Belly Soy & ginger glaze	11.50
Grilled Halloumi (v) Tomato, basil, mint, parsley	8.95

BRUNCH Before 3pm

Add Thin-cut fries to any for 2.50	
Smashed Avocado (v)(vgo) Sourdough toast, poached free range eggs, tomato & red onion salsa	11.50
Butcher's Sausage Ciabatta Caramelised red onion	11.50
Ale Battered Fish Finger Ciabatta Baby gem, tartare	10.75
Portobello Mushrooms on Toast (v)(vgo) Black garlic tarragon	10.75
Aged Cheddar Ciabatta (v) Chilli jam, heritage tomatoes	9.75
Roast Hampshire Beef Ciabatta Rocket, horseradish	11.75
American Style Pancakes Choose: - Crème fraiche & summer berry compote - Smoked bacon & maple syrup - Nutella & banana	9.95

UPGRADE YOUR BRUNCH

Upgrade any brunch dish - 20.00
and get bottomless **Mimosas** or **Prosecco**
*For 90 minutes, only available in the restaurant

(V) = Vegetarian / (vg) = Vegan / (vgo) = Vegan Optional

SIDES

Ale Battered Onion Rings (vg)	6.00	Aged Cheddar Cheesy Chips (v)	7.50
Thin-cut Fries (vg)	5.00	Tomato, Basil & Red Onion Salad (vg)	5.00
Rosemary & Sea Salt Chips (vg)	6.00	Seasonal Greens (vgo)	5.00



THE OLD MILL

SALISBURY

FANCY SOMETHING SWEET?

SWEET TOOTH

Sticky Toffee Pudding 9.50
Treacle caramel, vanilla ice cream

Basque Cheesecake 9.50
Vanilla, berry compote

Orange & Passionfruit Posset 8.50
Shortbread

Chocolate Delice (vgo) 8.50
Honeycomb, raspberry sorbet

Selection of Ice Creams & Sorbets 6.00 / 7.50
Choose any Two / Three scoops
Caramel - Pistachio - Chocolate - Strawberry - Vanilla
Mango (vg) - Lime & Coconut (vg) - Raspberry (vg)

Cheese Board 12.95
Selection of English cheese, celery, grapes, chutney, crackers

LIQUID PUDDINGS

The Ferrero 11.50
a velvety blend of Grey Goose vodka, Frangelico, rich chocolate and fresh cream, delivering everything you love about a Ferrero Rocher in one luxurious glass

Crunchie Bar 9.25
Chocolate liqueur and vodka shaken with honeycomb syrup for a silky, golden cocktail packed with that unmistakable Crunchie sweetness.

Tiramisu Martini 10.00
A decadent Italian-inspired serve with Kahlúa, Marsala, vodka and cream; rich coffee notes, soft sweetness, and all the comfort of the classic dessert.

Irish Coffee 7.50
A warming classic blending our rich roasted coffee with smooth Irish whiskey topped with cream.

We also have a wide selection of **hot drinks**

Scan me to order to your table



Part of

TASTE THE
WORLD
HOSPITALITY WITH A DIFFERENCE