

Lunch & Bar Menu

Head Chef - Richard Billington

The Mill Wheel
Bar and Restaurant 

This menu is available throughout April & May 2010 in the bar and restaurant...

Mon-Thur 12pm-2.30pm & (6pm-9.15pm - Bar only) & Fri & Sat 12pm-2.30pm

Our special restaurant menu is available on Mon - Sat 6pm-9.30pm & Sunday Menu 12pm-8.30pm

Starters & Small Plates...

Mixed olives - Served with balsamic & olive oil dip and freshly baked bread	3.95
Soup of the day - Chefs homemade soup served with a crusty bread roll	3.75
Tapas plate for two - Chorizo, salchichon, Macheco cheese, balsamic dip, served with crusty bread	3.95
Goats cheese cake - A savoury cheese cake on a walnut base served with beetroot puree and a mixed leaf salad	4.75
Local sautéed black pudding with dry cured bacon, poached egg, shallots dressing and a red wine jus	4.75
Haddock Smokey - Smoked haddock in a creamy cheese, spring onion and tomato sauce served with toasted bread	4.95
Hubble Bubble - Bubble and Squeak topped with bacon, poached egg and hollandaise sauce	4.75
Stilton & Walnut Pâté - Served with crème fraîche, port jelly & melba toast	4.50
Classic Prawn Cocktail - Prawns in a Marie rose dressing and smoked salmon served with an apple and mixed leaf salad	4.75

Light Bites... Lunches Only

All served with a garnish of homemade chips (unless stated)

Crispy bacon, juicy tomato and crisp iceberg lettuce served in a warm baguette	5.95
A double layered club sandwich of bacon lettuce, tomato, chicken & cheese	5.95
Classic open top croque monsieur with home roasted ham, mature cheddar cheese and Dijon mustard	5.95
Smoked salmon & cream cheese croque monsieur topped with chives and Parmesan cheese	5.95
Crispy bacon with melted Brie and sweet cranberry on a toasted baguette	4.95
Roast beef and caramelised onion served on a toasted baguette	4.95
Roast Pork & stuffing served on a toasted baguette	4.95
Mature cheddar cheese and pickle sandwich	4.95
Mackerel on toast with a warm potato salad	5.95

Sides...

Bowl of homemade chips	2.40	Mixed salad	1.90
Fresh vegetables	1.90	New potatoes	2.20

Mains...

2 for 1

Order 2 main meals & get the lowest price main meal FREE

Available Mon-Fri 12pm-2.30pm & 6pm-7.30pm & Sat 12pm-6pm

Home-made beef burger topped with crispy bacon and mature cheddar, served with salad, hand cut chips and onion relish	9.95
Local beer battered fillet of fish* & chips, with mushy peas and homemade tartar sauce	10.50
Eight hour braised shin of beef with horseradish and thyme mash, parsnip puree and local beer jus	13.95
Honey & bread-crumbed grilled ham with a double fried egg, cranberry sauce and chunky chips	9.95
Home-made pie topped with short-crust pastry, hand cut chips and garden peas	9.95
Locally made venison and sun-dried tomato sausages with creamy mash, leeks and red wine gravy topped with red onion marmalade	10.95
Chicken & tarragon pasta with a creamy garlic and onion sauce, served with garlic bread	9.95
Wild mushroom & pea risotto with a parmesan crisp (v)	10.95
Crispy bubble & squeak with wilted spinach, poached egg and hollandaise sauce (v)	10.95
28 Day mature 8oz sirloin or fillet steak with big chips baked field mushroom, roast tomato, red onion marmalade	Sirloin 16.95 Fillet 22.50
Add a homemade sauce to your steak	1.95
Choose from pepper, Diane, Béarnaise sauce or red wine jus	

*Please ask about our fish of the day

Salads...

The Mill Wheel ploughman's	6.35
Smoked salmon, prawn & poached egg	6.95
Classic chicken Caesar	6.95

Puddings...

Tiramisu	4.75
Classic lemon tart with melon sorbet	4.75
Chocolate tart with hokey pokey ice cream	4.75
Rhubarb crème brulee with short bread biscuit	4.75
Sticky Toffee pudding	4.75
Bread & Butter pudding	4.75
Ice creams	3.70
Sorbet	3.70
Cheese and biscuits	5.95

Want lunch in a hurry?

Ring 01283 550335 with your lunch order by 11.30am and we will have lunch ready shortly after you arrive.

SUNDRY INFO

Prices are inclusive of VAT. Service charge is not added to your bill

The 2for1 offer is only valid on the main course selection, and cannot be used in conjunction with any other offer.

Subject to availability The Mill Wheel Limited reserves the right to withdraw the 2for1 offer at anytime and without notice.

Some dishes may contain nuts. Please be sure to inform your server of any allergies.

Restaurant Menu

Welcome to the Mill Wheel...



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Mains collection...

2 for **1**

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Please ask about our chef's specials

Meat dishes

28 Day mature 8oz sirloin, rump or fillet steak with big chips baked field mushroom, roast tomato, red onion marmalade
Sirloin 16.95 Rump 16.95 Fillet 22.50

A choice of sauces: Green peppercorn, béarnaise, Diane or pepper sauce, red wine jus 1.95

Roasted lamb shank and a potato cake bed with a minted jus 17.95

Pan fried loin of pork with apple puree, braised belly pork all served on a potato and Bacon cake with a madeira jus 15.50

Eight hour braised shin of beef with horseradish & thyme mash, parsnip puree and local beer jus 13.95

Slow roasted loin of venison & 12 hour braised shoulder of venison served with creamy root vegetable mash, plum puree and port jus 15.95

Poultry dishes

Roast chicken breast stuffed with brie and bacon served with dauphinoise potato, pak choi and tarragon sauce 13.95

Roasted Gressingham duck breast on a potato rosti base served with beetroot puree and madeira jus 14.95

Fish dishes

Fish medley comprising of a mini fish pie topped with mash, fish cake, tiger prawn and cod wrapped in Parma ham, served with a champagne sauce 15.95

Vegetarian

Wild Mushroom and pea risotto topped with a parmesan crisp (v) 10.95

Crispy bubble and squeak with wilted spinach, poached egg and hollandaise sauce (v) 10.95

Unless otherwise stated, main dishes are served with fresh vegetables

All meals are freshly prepared, please allow 30 minutes for your main course

Sides collection...

Bowl of chips	2.40	Extra vegetables	2.40
Sautéed new potatoes	2.40	Tomato and olive salad	2.20
Creamy mashed potato	1.95	Mixed salad	1.90