

Restaurant Menu

Welcome to the Mill Wheel...



Available Mon-Sat throughout March & April 2010

Head Chef - Richard Billington

To start...

Mixed olives with balsamic dip and crusty bread	3.75
Home-made soup with a warm bread roll	3.95
Local sautéed black pudding with dry cured bacon, poached egg and shallots dressing	4.50
Smoked salmon and dill mousse wrapped in leeks with melba toast and capers vierge	4.50
Sea salt and rosemary baked focaccia topped with roasted chestnut mushrooms and Welsh rarebit drizzled with rosemary oil	4.25
Sauteed king prawns in white wine with a soft herb and butter sauce served with garlic bread	4.50
Ham and parsley terrine with a broad bean and raisin dressing	4.25
Leek and potato pancake served with grilled tomato and dolcelatte cheese and basil & pesto	4.25

Mains collection...

2 for 1

Order two main meals and get the lowest price main meal FREE

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

Meat dishes

Prime cut sirloin or fillet steak with tomato and baked mushrooms with red onion marmalade, big chips	
	Sirloin 16.60 Fillet 19.95
A choice of sauces: Green peppercorn, béarnaise, Diane or pepper sauce, red wine jus	1.00
Eight hour braised shin of beef served with horseradish & herb mash, parsnip puree and pedigree beer jus	13.70
Cumin and beer marinated rump steak with buttered pak choi and fondant potatoes, finished with bacon and brandy sauce	16.60
Pan-fried loin of pork with caramelised onion and sage, braised belly pork, baked potato cake and Madeira jus	15.50
Pan-fried one bone rack of lamb, Lancashire hot pot and braised shoulder of lamb served with mash, peas and lamb jus	17.95
Roast loin of venison with potato rosti, beetroot and sautéed Savoy cabbage finished with bordelaise sauce	15.75

Poultry dishes

Roast chicken breast stuffed with brie and bacon served with dauphinoise potatoes, caramelised baby onions and tarragon sauce	12.95
Slow roasted Gressingham duck breast with glazed banana shallots, chorizo and potato Parmentier, wilted spinach, and port sauce	14.75

Fish dishes

Baked pave of salmon with mussels and peas, fricassee, crushed new potatoes & horseradish cream sauce	13.75
Grilled fillet of sea bass with a pine nut crust, served with crispy new potatoes, buttered baby leeks and beurre blanc	13.95

Vegetarian

Crispy bubble and squeak with poached egg, parsnip puree and hollandaise sauce	9.90
Wild mushrooms with spinach and goats cheese lasagne served with mixed salad and garlic croutons	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

Lunch & Bar Menu

Head Chef - Richard Billington

The
Mill Wheel
Bar and Restaurant 

This menu is available throughout March & April 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 with balsamic & olive oil dip and freshly baked bread	3.25
Homemade soup served with a bread roll	3.95
Thai style fishcake served with mixed leaves and a sweet chilli dipping sauce	3.95
Smooth potted chicken liver paté served with toasted bread and fruit chutney	4.25
Rosette of Gallia melon with Parma ham & raspberry coulis	3.25
Sautéed black pudding and dried bacon served with a poached egg and banana shallots dressing	4.15
Baby prawns and smoked salmon Marie rose with cos lettuce and apple salad	4.15
Sea salt and rosemary baked focaccia topped with Portobello mushrooms and Welsh rarebit	4.15
Warm marinated goats cheese with roast ratatouille and garden leaves drizzled with a herb dressing	4.20

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

Homemade beef burger with crispy bacon, mature cheddar, salad and hand cut chips and onion relish	9.50
Beer battered fillet of cod with chunky chips, mushy peas and tartar sauce	9.50
28 Day mature 8oz sirloin steak with big chips baked field mushroom, roast tomato, red onion marmalade, choice of Pepper, Diane, Béarnaise sauce or red wine jus	16.60
Eight hour braised shin of beef with horseradish mash, parsnip puree and Marston's Pedigree sauce	13.70
Roast chicken breast stuffed with brie & bacon served with dauphinoise potatoes, caramelised baby onions & tarragon sauce	12.95
Honey & breadcrumb grilled ham with a double fried egg, cranberry sauce and chunky chips	8.95
Pan fried sea bass with chive and potato pancake, wilted spinach and a dill tomato and caper dressing	10.95
Homemade pie topped with shortcrust pastry, hand cut chips and garden peas	9.50
Chefs freshly prepared fish pie with garden peas and a lemon vinaigrette tossed salad	9.95
Locally made venison and sun dried tomato sausages with roast root vegetable mash, leeks and red wine gravy	9.50
Roast tomato and dolcelatte cheese tarte tatin with basil pesto, buttered baby onion and balsamic reduction (v)	10.25
Crispy bubble and squeak with wilted spinach, poached egg and hollandaise sauce (v)	9.95

Sides...

New potatoes	Mashed potatoes	Chips
Fresh vegetables	Herb salad	

All 1.90

Sandwiches & Baguettes... Lunches Only

All served with crisps and salad

HOT - served in a baguette

Roast Pork with caramelised apple	4.25
Roast Beef with caramelised onion	4.50
Chicken & stuffing	4.25
Bacon, brie and cranberry sauce	4.25
Cold - made with fresh white or wholemeal bread	
Prawn & Marie Rose sauce	4.25
Beef & Horseradish	4.25
Smoked Salmon & Cream Cheese	4.25
Mature Cheddar & pickle	4.25
Coronation chicken	4.50
Home cooked ham with tomato and cucumber	4.25
Tuna with red onion and herb mayonnaise	4.25

Salads...

Mill Wheel ploughman's	5.95
Chicken Caesar salad	6.45
Smoked salmon, prawn & poached egg	6.50
Honey roast ham salad	5.50
Oven roasted vegetables with a feta cheese dressing and basil croute	5.20

Puddings...

Baileys bread & butter pudding with custard or cream	4.25
Sticky toffee pudding with butterscotch sauce	4.25
Syrup sponge served with custard	4.25
Vanilla crème brûlée with almond shortbread	4.25
Warm apple tart with honey & hazelnuts mascarpone and vanilla ice-cream	4.25
Light dark chocolate & Clementine mousse set in a chocolate cup with sable viennois and lime posset	4.50
Selection of Needwood ice creams	3.50
Selection of sorbets	3.50
Selection of cheese and biscuits, grapes, walnuts and home-made fruit chutney	5.85

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 2 for 1 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 2 for 1 offer at anytime and without notice. Some dishes may contain nuts. Please be sure to inform your server of any allergies.