

# 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...

### Meat dishes

Prime cut sirloin or fillet steak with tomato and baked mushrooms with red onion marmalade, big chips	
	Sirloin 16.60 Fillet 22.95
<b>A choice of sauces:</b> 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

# Restaurant Menu

Continued...

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## Puddings...

Baileys bread and butter pudding with custard or cream	4.25
Syrup sponge served with custard	4.25
Sticky toffee pudding with butterscotch sauce	4.25
Vanilla crème brûlée with almond shortbread	4.25
Warm apple tart with honey and 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

*How about a selection of port with your cheese & biscuits*

House Port	2.50
Taylors Vintage	2.90

## Coffees and liqueur's...

Filter Coffee	1.50	Espresso	1.95
Latte	1.95	Cappuccino	1.95
Floater Coffee	2.00	Café Mocha	2.25
Liqueur coffee	4.85	Extra Shot, Whipped Cream or Flavour	0.30

*please ask for our selection*

<b>Tea</b>		<b>Speciality Tea &amp; Herbal Infusions</b>	
English breakfast	1.50		1.50

### Chocolate

Hot Chocolate	2.25
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## SUNDRY INFO

**Prices are inclusive of VAT. Service charge is not added to your bill** (Excludes parties of ten and over)

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.

Our menu was brought to you with the help of the following local suppliers:

- Lamb - David Thornley
- Game - Robert White
- Fish - Openshaws
- Beef - Scott Parker (Stanton beef)
- Fruit & veg - Oliver Kay

## Awards & recommendations...

- AA good food guide dining recommendation
- Short listed for the taste of Derbyshire 2007
- Top 10 B&B CAMRA Guide 2007
- 2nd in Real Ales CAMRA Guide 2007
- In the Top 50 B&B Daily Telegraph 2007

