

Welcome to the Mill Wheel

— TO START —

Mixed olives served with balsamic & olive oil dip and freshly baked bread 3.95

Chefs home-made soup served with a crusty bread roll (v) 3.75

Tiger prawns in tempura batter with sweet chilli sauce served on a bed of Thai noodles 4.95

Homemade game terrine wrapped in bacon served on a slice of toasted bloomer
drizzled with an orange dressing 4.95

Pan-fried pigeon breast served on a bed of kale with bacon, brandy and herb lentils
and red wine jus 4.95

Homemade smoked haddock fish cake topped with a poached egg and
hollandaise sauce 4.95

Goats' cheese, apple, beetroot and rocket salad served with a beetroot, red wine vinegar
and crème fraîche dressing (v) 4.95

— MAINS COLLECTION —

Please ask about our chef's specials

Pan fried venison with carrot puree, potato cake, spinach, Madeira jus with braised
venison shoulder 15.95

Loin of pork on a bed of spinach served with an apple and fennel savoury pudding and roast
belly pork, beetroot puree with a red wine jus 14.95

Pan-fried lamb with butternut squash puree served on a bed of wilted spinach, potato and pea
mash, pan fried lambs liver and blackberry jus 15.95

Oven roasted brill on the bone served with celery, apples and cider 14.95

2 for 1

Order 2 main meals from this section & get the lowest price main meal FREE

Available Mon-Fri 12pm-2.30pm & 6pm-7.30pm (Fri until 7pm) & Sat 12pm-3pm

28 Day mature 8oz sirloin or ribeye steak with baked field mushrooms,
roasted tomato, big chips, and peas 16.95

Gammon steak with pineapple, duck egg, tomato, baked field mushrooms,
big chips and peas 11.95

Pan-fried chicken breast on colcannon cakes served with curly kale, mushrooms & shallots
and a kale & red wine jus 13.95

Apple, Stilton & walnut risotto (v) 10.95

Homemade leek and goats cheese lasagne served with big chips and salad (v) 10.95

Unless otherwise stated, main dishes are served with fresh seasonal vegetables or side salad
All meals are freshly prepared, please allow 30 minutes for your main course

— SIDES COLLECTION —

Bowl of chips 2.40

New potatoes 2.40

Creamy mashed potato 1.95

Extra vegetables 2.40

Tomato and olive salad 2.20

Mixed salad 1.90



www.themillwheel.co.uk Tel: 01283 550335

Available Mon-Sat throughout September 2010

Head Chef - Richard Billington

The Mill Wheel Menu

PUDDINGS

Meringue nest filled with passion fruit and cream drizzled with raspberry sauce 4.75

Orange crème brûlée 4.95

Vanilla cheesecake served with blackberry compote 4.95

Chocolate fondant served with ice-cream and raspberry sauce 4.75

Homemade apple mousse topped with calvados cream apple crisps and pear reduction 4.95

Sticky toffee pudding with toffee sauce 4.75

Bread & butter pudding with crème anglaise 4.75

Selection of Ice creams 3.70

Sorbet 3.70

Stilton, cheddar and red leicester served with a selection of biscuits and homemade red onion chutney 5.95

How about a selection of port with your cheese & biscuits

House Port 2.50 Taylors Vintage 2.90

DRINKS

Filter Coffee 1.50 Espresso 1.95 Latte 1.95 Cappuccino 1.95

Floater Coffee 2.00 Café Mocha 2.25

Liqueur coffee (*please ask for our selection*) 4.85 Extra Shot, Whipped Cream or Flavour 0.30

English breakfast tea 1.50 Speciality Tea & Herbal Infusions 1.50 Hot Chocolate 2.25

AWARDS & RECOMMENDATIONS

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



SUNDRY INFO

Service charge is not added to your bill (*Excludes parties of ten and over*)

The 2 for 1 offer is only valid on selected main courses, 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. Game is hunted locally, meat may contain a pellet.

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

- Lamb - David Thornley
- Game - Robert White
- Fish - M&J Seafood
- Fruit & veg - RJ Harrison