

Sunday Menu

Welcome to the Mill Wheel...

Head Chef - Richard Billington

To start...

Mixed olives with balsamic dip and crusty bread	3.75
Chefs freshly prepared soup of the day	3.50
Thai style fishcake served with mixed leaves and a sweet chilli dipping sauce	4.25
Smooth potted chicken liver paté served with toasted bread and fruit chutney	4.25
Sautéed black pudding and dried bacon served with a poached egg and banana shallots dressing	4.25
Rosette of Galia melon with Parma ham & raspberry coulis	3.25
Sea salt and rosemary baked focaccia topped with Portobello mushrooms and Welsh rarebit	4.15
Baby prawns and smoked salmon Marie rose with cos lettuce and apple salad	4.15

Mains collection...

Roast topside of beef with Yorkshire pudding, roast potatoes and red wine jus	8.95
<i>Our beef is cooked medium rare, please ask for your preference on cooking</i>	
Roast leg of pork with herbs and apple stuffing, roast potatoes and café au lait sauce	7.95
Roast leg of lamb with rosemary and garlic new potatoes and mint port jus	10.95
Prime cut sirloin or fillet steak with tomato and baked mushrooms with red onion marmalade, big chips	
	Sirloin 16.60 Fillet 19.95
<i>A choice of sauces:</i> Green peppercorn, béarnaise, diane or pepper sauce, red wine jus	1.00
Chicken breast stuffed with bacon and Brie, sautéed potatoes and creamy tarragon sauce	10.95
Venison and all spices sausages with creamed mash and red wine thyme jus	8.50
Pave of salmon with sautéed pak choi, crushed potatoes and horseradish cream sauce	10.95
Pan fried sea bass topped with an almond crust served with crispy new potatoes, wilted spinach and beurre blanc	10.95
Crispy bubble and squeak with parsnip puree, sautéed leeks, poached egg and hollandaise sauce (v)	8.95
Roast tomato & dolcelatte cheese tarte tatin with basil pesto, buttered baby onion and balsamic reduction (v)	8.95

Unless otherwise stated, main dishes are served with fresh vegetables

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

Puddings collection...

Baileys bread and butter pudding with custard or cream	4.25
Sticky toffee pudding with butterscotch sauce	4.25
Vanilla crème brûlée with shortbread biscuit	4.25
Syrup sponge served with custard	4.25
Lemon meringue nests with raspberry chantilly cream and red fruits compote and vanilla ice-cream	4.25
Selection of local farmhouse ice-creams and sorbets	3.50
Cheese and biscuits served with grapes and walnuts	4.95

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

