

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 of the day

Roast topside of beef with Yorkshire pudding, baby carrots, parsnip, mash & roast potatoes & local ale jus 8.95
Our beef is cooked medium rare, please ask for your preference on cooking

Roast loin of pork with herb and apple stuffing, mash & roast potatoes and local ale jus 7.95

Roast leg of lamb with mash & roast potatoes and local ale jus 8.95

Prime cut steak* of the day with tomato, baked mushrooms, red onion marmalade & big chips 16.95
A choice of sauces: Green peppercorn, béarnaise, diane or pepper sauce, local ale jus 1.00

Pan-fried chicken breast served on a bed of sauteed mushrooms & shallots, and potato rosti
with red wine jus 13.95

Catch* of the day 13.95

Crispy bubble & squeak with spring greens, poached egg and hollandaise sauce (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***

*Please ask about our fish and steak of the day

— PUDDINGS COLLECTION —

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

