

SMALL PLATES

TOMATO & BASIL SOUP*
oven baked bread & butter
7

BUTTERNUT SQUASH & CHILLI*
oven baked bread & butter
7

HALLOUMI FRIES°
sweet chilli
8

SALT & PEPPER SQUID
baby leaves, lemon & dill crème fraiche
8.5

PRAWN COCKTAIL
gem lettuce, prawns, boozy marie rose
8

CHEESE SOUFFLE°
mature cheddar, chive & English mustard soufflé,
red onion chutney, sourdough chards
10.5

WILD BOAR PÂTÉ
plum & brandy jelly, beer chutney, toasted brioche
8.5

BEEF BRISKET BITES
cheese fondue, sticky BBQ sauce
11

JACKFRUIT WINGS*
spring onion, chilli, guacamole
10

SWEET PLATES

STICKY TOFFEE PUDDING°
toffee sauce, vanilla ice cream
7

CHOCOLATE TRUFFLE TART*
'ice cream'
7

LEMON & RASPBERRY PARFAIT°
coulis, raspberry sorbet
8

TOFFEE & HONEYCOMB CHEESECAKE°
toffee sauce, salted caramel ice cream
7

CHOCOLATE FONDANT°
white chocolate ice cream
8

STRAWBERRY & CLOTTED CREAM CHEESECAKE°
jammy dee ice cream
7

SELECTION OF WALLINGS ICE CREAM°
please ask for today's flavours
2 per scoop

M E N U

M E N U S E R V E D D A I L Y

MON-SAT 12-9PM | SUN - BANK HOLS 12-8PM

Service: Press your table buzzer if available and we'll come to you ...

MAIN PLATES

FULL RACK OF PORK RIBS
sticky sauce, Cajun wedges, charred greens
22

FISH & CHIPS
haddock, Lancaster Blonde beer batter, chips,
mushy peas, tartar sauce
16

STEAK & ALE PIE
mashed potatoes or chips, charred greens, beef jus
17

CAULIFLOWER SPINACH & BALTI PIE*
chips, charred greens, spiced tomato ragu
16

MILL BURGER
two beef patties, bacon, cheese, hash brown, tomato,
gem lettuce, beer chutney, cheese sauce dipper, fries
18

PLANT BURGER*
falafel & spinach patty, smoked 'cheese' tahini mayo,
tomato, gem lettuce, padron peppers, fries
16

LAMB SHANK
champ mash, peas, red currant gravy, roasted carrot
24

KOFTA KEBABS*
naan bread, green leaves, zucchini dip, paprika fries
17

Food allergies and/or intolerances: please let us know of any and all food allergies/intolerances when placing your order, even if they do not seem relevant to the dish you are ordering. We prepare all food in areas where allergens are handled so cannot guarantee there will be no cross-contamination. If you would like to see our allergen menu, wish to discuss the ingredients we use or whether we can make substitutions to dishes please ask a member of staff.

PLANT BASED* VEGETARIAN°

LUNCH

**JACKET POTATO OR BAGUETTE (MALTED WHEAT OR WHITE)
WITH A CHOICE OF FILLING & SIDE SALAD**

tuna & sweetcorn mayo
8

egg mayo°
7

coronation chick pea*
7

bbq pulled pork
9

prawn marie rose
8

hoisin 'duck'*
9

SIDE PLATES

OLIVES*
5

PADRON PEPPERS*
5.5

TRIO OF IRISH SODA BREADS & BUTTERS°
salted, truffle, chilli
8

'CHEESE' GOUJONS*
6

BEETROOT FALAFEL*
tahini mayo
6

CHIPS°
5

FRIES°
5

MASH°
5

VEG BOWL*
4.5

HOUSE SALAD*
4.5

KIDS 9.5

CHOOSE A MAIN & DESSERT

CHICKEN GOUJONS
fries, beans

JACKET POTATO°
cheese, beans

MINI FISH & CHIPS
peas

'WINGS' & FRIES*
peas

STICKY TOFFEE PUDDING°
caramel sauce, vanilla ice cream

CHOCOLATE BROWNIE°
vanilla ice cream

SORBET SELECTION*
raspberry, lemon, orange

ICE CREAM SUNDAE°
ice cream, toffee sauce,
marshmallow, brownie bits

SUNDAY ROAST FROM 15

JOIN US EVERY SUNDAY FOR A CHOICE OF DISHES ON THE SPECIALS BOARD

BOOK A TABLE OR TURN UP ON THE DAY!