

SMALL PLATES

TOMATO, RED PEPPER & PAPRIKA SOUP sourdough, plant butter	6.5
CHICKEN LIVER PÂTÉ red onion marmalade, cornichons, toast & butter	7

FRESH MUSSELS garlic white wine sauce, parsley, fresh bread	7.5
WILD MUSHROOMS ON TOAST^o miso & brown butter hollandaise, crispy hens' egg	7.5

MAINS

FISH & CHIPS Haddock in a Lancaster Brewery Blonde batter, hand cut chips, mushy peas, tartar sauce	16
STEAK & ALE PROPER HOMEMADE PIE local shin steak, wainwright real ale, beef jus mushy peas, market vegetables, hand cut chips OR mashed potato	17

CHICKEN, ROASTED PEPPER & CHORIZO PROPER HOMEMADE PIE paprika & garlic velouté mushy peas, market vegetables, hand cut chips OR mashed potato	16
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SMASH BURGER pretzel bun, gem lettuce, tomato, burger sauce, cheese	16
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MOVING MOUNTAINS BURGER* pretzel bun, gem lettuce, tomato, burger sauce, plant mozzarella	15
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SUN BLUSHED TOMATO RISOTTO* arborio rice, garlic & sun blushed tomato, passata, olive tapenade, 'parmesan' crisp	15
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GRILLED CAJUN CHICKEN SALAD garlic herb dressing, olives, tomatoes, cucumber, red onion, gem lettuce	15
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TRIO OF CARTMEL VALLEY SAUSAGES • pheasant, honey & mustard • pork, stilton & mango • Cumberland & black pudding champ mash, market vegetables & onion jus	16
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LUNCH

EGGS BENEDICT poached eggs, hollandaise, toasted muffin, + your choice of two... ham, bacon, avocado, spinach	11
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PLOUGHMAN'S PLATE ham, cheeses, pickles, chutney, cup of soup, fresh bread	11
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SANDWICHES served on a choice of white or brown bloomer or sourdough flatbread, with a side of tortilla crisps	
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BLT bacon, lettuce, tomato, mayo	9
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AVO CLUB* plant bacon, avocado, tomato, spinach	8
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HAM & CHEESE honey mustard ham, cumbrian cheese, salad, chutney	8
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FISH FINGER Lancaster Blonde beer battered fish goujons, tartar sauce, salad	9
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SIDES

BEER BATTERED ONION RINGS	3.5
GRANGE BAKERY GARLIC CIABATTA^o	3.5
HAND CUT CHIPS*	3.5
FRIES*	3.5
VEG BOWL*	3.5
ROCKET, SPINACH & PARMESAN SALAD	3.5

DESSERTS

STICKY TOFFEE PUDDING salted caramel sauce, vanilla ice cream	7
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ETON MESS fresh chantilly, meringue, seasonal berries, fruit sauce	7
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CHOCOLATE BROWNIE* chocolate sauce, plant ice cream	7
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KIDS MAIN + ICE CREAM

BUTTERMILK CHICKEN GOUJONS peas, fries	6.5
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CHEESEBURGER carrot & cucumber, fries	
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FISH GOUJONS peas, fries	
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RISOTTO ALLA PANNA* herby 'parmesan' flora cream, garlic ciabatta	
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MENU

plant based* vegetarian^o

MONDAY - SATURDAY 12-9PM |
SUNDAY & BANK HOLIDAYS 12-7PM

WALK-INS WELCOME | DAILY SPECIALS
DOG FRIENDLY

WE COOK EVERYTHING FRESH TO ORDER SO THERE MAY BE A WAIT DURING
BUSY PERIODS. WE'LL DO OUR BEST TO KEEP YOU INFORMED BUT REST
ASSURED, WE'LL BE WORKING AS FAST AS WE CAN AT ALL TIMES!

SERVICE: PRESS YOUR TABLE BUZZER IF AVAILABLE AND WE'LL COME TO YOU.
DON'T WORRY ABOUT TABLE NUMBERS - THERE AREN'T ANY!

ROAST DINNERS 14

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

BOOK A TABLE OR
TURN UP ON THE DAY!



LOOKING TO BOOK A PRIVATE
EVENT? SPEAK TO OUR TEAM TODAY!

MERRY & BRIGHT

THE MILL AT ULVERSTON



CHRISTMAS PARTIES

POSH 'PROPER' PIE & PEAS
£500 FOR 30 GUESTS
OPTIONAL EXTRAS
AVAILABLE

The Loft - Private hire

CHRISTMAS DAY

8-COURSES
£90 PER PERSON
£45 UNDER 12'S

Wednesday 25th December
2024*

FESTIVE MENU

2-COURSES £24.50 PER PERSON
3-COURSES £29.00 PER PERSON

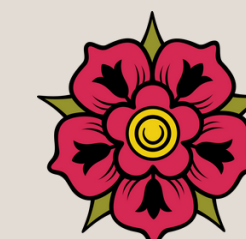
Available to book from
25th November - 30th
December*

*Please note pre-orders & non-refundable deposits are required for all Christmas events. Subject to availability, T&C's apply.

WALK-INS WELCOME | DAILY SPECIALS | DOG FRIENDLY

WWW.MILL-AT-ULVERSTON.CO.UK 01229 581384

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.



THE
MILL
AT ULVERSTON