

HEANEY & MILL *Lunch*

whilst you wait

bread & cultured butter

bread & butter of the day (V) (VGA) (GFA)

6.00

beetroot hummus

dukkah, dill oil, cumin flatbread (V) (VGA) (GFA)

7.00

crispy olives

nduja mayo, lemon (VG) (GF)

7.00

small plates

duck liver parfait

rhubarb chutney & fresh focaccia (GFA)

8.00

wild garlic & pea velouté

blistered marrowfat peas (VG) (GF) (N)

9.00

pork jowl croquette

braised roscoff onion, pickled mustard seeds, apple puree

10.00

spiced tuna

grade A sashimi tuna, ajo blanco, avocado, pickled shallots, sliced grapes, chive oil & croutons (GFA) (P) (N)

12.00

grilled prawns & chorizo

garlic & chilli oil, avocado puree, feta cheese, house bread (GFA)

12.00

main courses

chicken caesar salad

grilled honey glazed chicken, bacon, gem lettuce, parmesan, sesame croutons & caesar dressing (GFA)

18.00

tomato ala vodka pappardelle

basil pesto, aged parmesan, black olive crumb (V) add chicken / prawns £4

19.00

spiced cauliflower steak

smoked onion soubise, rocket pesto, pickled heritage carrot, smoked cheese custard (V) (VGA) (GFA)

22.00

seared trout

fragrant thai green sauce, tempura mussels, butter poached prawns, pickled fennel & edamame (GFA) (P)

23.00

Gloucestershire pork belly

house made black pudding, choucroute, pomme purée, apple purée, pork jus

20.00

Yorkshire duck breast

chicken & horseradish veloute, crispy enoki mushrooms, turnip puree, creme fraiche & barbecued leek (GF)

26.00

spatchcock chicken to share

lemon & tarragon dry rub, butter bean cassoulet (GFA)

42.00

HEANEY & MILL

Lunch

sandwiches

all served with fries & side salad

beetroot hummus sandwich	13.00
roasted red pepper tapenade, gem lettuce, red onion, garlic pesto & aioli, foccacia bun (VG) (GFA)	
smoked salmon bagel	14.00
rocket, horseradish creme fraiche, capers, avocado (GFA) (P)	
halloumi hash	14.00
hash browns & grilled cheese with pesto, sriracha mayo & salad in a toasted sesame brioche (V) (GFA)	
nam jiym chicken burger	15.00
gochujang glaze, Asian slaw, spiced satay sauce, pickles, in homemade toasted sesame brioche bun (N)	
H&M BLT	14.00
thick cut cured back bacon, beef heritage tomato, gem lettuce, caesar dressing, shokupan bread (GFA)	
fennel sausage focaccia	16.00
red pepper tapenade, wild garlic pesto, smoked cheese, house focaccia bun (GFA)	
H&M burger	17.00
8oz premium beef burger in homemade sesame brioche, smoked applewood cheese, gherkin, classic garnish add bacon +£2	

from the grill

all steaks served with fries, worcestershire panko onion rings, tomato, mushroom & cafe de paris butter (GFA)

Add garlic prawns - 7.00

rib eye 10oz	30.00
fillet 8oz	32.00
to share	
chateaubriand 20oz	70.00

sides

roasted root veg, honey mustard (V) (VGA)	6.50
grilled tenderstem broccoli with wild garlic butter (V) (VGA) (GF)	6.50
fries (GFA) (VG)	6.00
truffle mayo & parmesan fries (GFA)	7.00
truffle mash (V) (VGA) (GF)	7.00
chicory salad, citrus dressing & walnuts (N) (VG) (GF)	7.00

sauces

peppercorn sauce	4.00
bordelaise (GF)	4.00
béarnaise (GF) (V)	4.00