

HEANEY & MILL *Dinner*

nibbles

crispy olives `nduja mayo, lemon (V) (VG)	8.00
homemade bread butter & bread of the day (V)	6.00
beetroot hummus dukkah, dill oil, house bread (V) (VGA) (GFA)	7.00

starters

moroccan lamb belly 12 hour slow roast spiced lamb, za'atar pommes anna raita, preserved lemon salsa, tomato and cumin gel, pickled turnip (GF)	13.00
burrata chaat tamarind chutney, mint raita, bombay mix, toasted sourdough (V) (VGA) (N)	11.00
seared tuna & prawn toast the latest take on our H&M classic - grade A sashimi tuna, avocado crema, prawn toast, furikake (P)	13.00
confit duck & wild mushroom spring roll served with mushroom ketchup & daikon slaw	11.00
chorizo roja Argentinian spiced sausage, chimichurri, house made sriracha (GF)	11.00
squid fennel herb slaw, charred lemon, aioli (P)	11.00
seasonal tomato salad heritage tomatoes dressed in caper & shallot vinegarette, olive, blood orange, whipped ricotta, toasted house bread (V) (VGA) (GFA)	10.00
pan roasted scallops shellfish & miso sauce, black pudding XO, pickled chilli, butter poached celeriac	14.00

Dietary key: (N) - Contains nuts | (P) - Pescatarian | (V) - Vegetarian | (VA) - Vegetarian Available | (VG) - Vegan
(VGA) - Available Vegan | (GF) - Gluten Free | (GFA) - Available Gluten Free
Please speak to your server to advise them of any further dietary or allergen requirements

main courses

lamb rump	24.00
chorizo & butternut risotto, feta cheese and fresh pomegranate & coriander (GF)	
shellfish risotto	20.00
feuille de mare, tomato confit, samphire, crispy kale (P) (GFA)	
baked plaice	23.00
nduja beurre noisette, monks beard, caponata (GF)	
roasted cod	26.00
salt and vinegar pomme anna, pea puree, warm tartare sauce, spring peas, oyster mayonnaise (P) (GF)	
pan seared duck breast	30.00
cherry hoisin jus, pickled rhubarb, crispy enoki mushroom, miso turnip puree, charred spring onion, sesame tuile (GFA)	
pressed pork belly	22.00
glazed pork belly, pork bon bon, compressed & loaded gem, gooseberry ketchup (GF)	
chicken kiev	22.00
salsa verde butter, pomme puree, seasonal asparagus, goats curd, crispy onions, jus	
red pepper & burrata linguini	19.00
roasted red pepper, creamy burratini & basil (V) (VGA)	

from the grill

H&M burger	18.00
8oz premium beef burger in homemade sesame brioche, with cheese, classic garnish & French fries	
Upgrade to reuben burger - add homemade corned beef, pastrami, sauerkraut, mustard aioli & onion	
fillet 8oz	35.00
served with fries, tomato & mushroom (GFA)	
rib eye 10oz	32.00
served with fries, tomato & mushroom (GFA)	
sirloin 10oz	30.00
served with fries, tomato & mushrooms (GFA)	
market fish	
ask your server about fish dish of the day	

sides

asparagus, ajo blanco, crispy chilli (VG) (N)	7.00
mini wedge salad (VA) (VGA) (GFA)	7.00
BBQ'd gem lettuce loaded with Beetroot ketchup, chive emulsion, crispy onions, parmesan and chives	
fries (GFA) (VG)	6.00
truffle mayo & parmesan fries (GFA)	7.00
peppercorn sauce (GFA)	4.00
red wine jus	4.00
chimichurri (GF)	4.00