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RE-EST 2017

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# OUR STORY

Founded in 1966, Heaney & Mill Studios was the industry leader in both personal & commercial photography in Leeds right up until Ken & Wendy Heaney's retirement.

Still owned by the family and operating on the same site at 50 Otley Road in Headingley, it reopened as a proudly independent restaurant and cocktail bar in 2017. Executive Chef and MasterChef Finalist Tom Rennolds works with trusted local suppliers to use only the finest quality, fresh ingredients throughout all our menus.

In 2021 we expanded into 52 & 54 Otley Road, doubling our capacity before we set about renovating our upstairs space. Our new dining space, The Sitting Rooms allows us to serve all our exciting and vibrant dishes in a beautiful environment with exposed beams and old stone features throughout.

From our family to yours, we hope you enjoy your time with us.



# SUNDAY MENU

HEANEY & MILL

RESTAURANT & BAR

## Starters

### Chorizo Blanco £9

Argentinian spiced sausage, honey, garlic & chilli oil.

### Honey Baked Goats Cheese £9

Balsamic onions, pistachio, compressed blackberry & sesame, Toasted focaccia. (V) (GFA)

### Parmesan & Black Garlic Bread £7

Our hand stretched dough, black garlic aioli, aged Parmesan & garlic oil. (V) (VGA)

### Seared Tuna £12

Sesame prawn toast, Asian slaw. (P)

### Salt & Pepper Squid £11

Garlic aioli, sriracha sauce. (P)

### Asian Belly Pork Salad £10

Mouli, black radish, sriracha glaze & coriander. (GF)

### Burrata Cheese & Beetroot Salad £9

Pecan & maple dressing, Puffed rice & chicory. (V) (N)(GF) (VGA)

### Garlic & Chilli King Prawns £10

Harissa cream & toasted sourdough. (P) (GFA)

### Mushroom & Thyme Arancini £8

Garlic aioli & caramelised onion. (GF) (VGA)

## Salads

### Asian Belly Pork Salad £15

Mouli, black radish, sriracha glaze & coriander. (GF)

### Chicken Caesar £15

Baby gem lettuce, crispy bacon, brioche croutons, Caesar dressing & aged Parmesan. (GFA)

### Spiced Broccoli & Feta £5

Chilli oil, spiced honey, feta cheese & sesame (V)

### Truffle mash £5

With black pudding crumb

## Our Famous Sunday

### Roast

All served with rosemary & garlic roast potatoes, truffle mash, cauliflower cheese croquette, selection of seasonal vegetables, traditional Yorkshire pudding & red wine gravy.

### Lamb Rump - £20

### Pork Belly - £17

### Corn-fed Chicken £17

### Dry Aged Roast Beef £20

### Yellison's Goats Cheese Roulade £16 (V)

## Main courses

### Roasted Cod £21

Katsu sauce, golden raisin, tempura prawn & napa cabbage. (GF)

### Dijon Pork Schnitzel £17

Fried egg, caper beurre noisette & apple tartare sauce. (GF)

### Cajun Monkfish £25

Garlic prawns, confit tomato & celeriac, basil & ginger bisque. (GF)

### Wild Garlic & Pine Nut Pesto Linguini £14

Roasted courgette, pesto cream, Green olive & confit tomato, Aged Parmesan. (N) (V) (VGA) (GFA)

## Steaks

Served with beef dripping fries, tomato, mushrooms & watercress (GFA)

9oz (280g) / 12oz (350g) Sirloin £25 / £32

9oz (280g) / 12oz (350g) Ribeye £25 / £35

6oz (180g) / 12oz (350g) Fillet £25 / £32

## Sides

### Truffle & Parmesan fries £5

Truffle aioli, aged Parmesan & chives

### Caesar side salad £5

Gem lettuce, Parmesan & brioche croutons

## Sandwiches

All served with fries, house salad & slaw

### Salmon Bagel £13

Homemade sesame bagel, smoked salmon, cream cheese, avocado & baby gem. (P)

### Halloumi Hash £13

Seared halloumi, crispy hash browns, Swiss & American cheese, Pesto, sriracha mayo, tomato & red onion. (V) (GFA)

### Honey Chicken Caesar £15

Parmesan, garlic aioli, bacon & baby gem. Served in a toasted ciabatta. (GFA)

### Breakfast Stack £14

Bacon, sausage & hash brown with tomato, red onion and cheese, served in homemade brioche.

### 8oz Dry Aged Steak Burger £17

Muscovado bacon, pickles, Swiss & American cheese, Homemade sesame brioche.

### Cheese & Facon Veggie Burger £16

Pickles, Swiss & American cheese, Homemade sesame brioche. (V) (VGA)

## Pizzas

Our special flour blend is used to make our house recipe dough daily, hand stretched to order and topped with San Marzano tomato sauce and your choice of fresh ingredients.

### Hot & Sweet - Pepperoni & Chorizo £12

Spiced honey, mozzarella, coriander & black sesame.

### Classic Cheese - Burrata Margherita £12

Classic Margherita served with Burrata, rocket & pesto. (V) (VGA)

### Meat Feast £12

Serrano ham, pepperoni, house muscovado bacon, chicken.

### Florentine £12

Garlic, spinach, Parmesan & fried egg. (V) (VGA)

## Kids £8

Margherita pizza

Mac & cheese

Chicken & chips

Sunday roast

Fish & chips

Sausage & mash

### 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.

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