

HEANEY & MILL

Dinner

while you wait

bread & cultured butter	6.00
bread & butter of the day (VGA) (GFA)	
beetroot hummus	7.00
dukkah, dill oil, cumin flatbread (V) (VGA) (GFA)	
crispy olives	7.00
nduja mayo, lemon (VG) (GF)	

starters

duck liver parfait	8.00
rhubarb chutney & fresh focaccia (GFA)	
wild garlic & pea veloute	9.00
blistered marrowfat peas (VGA) (GF) (N)	
pork jowl croquette	10.00
braised roscoff onion, pickled mustard seeds, apple puree	
spiced tuna	12.00
grade A sashimi tuna, ajo blanco, avocado, pickled shallots, sliced grapes, chive oil & croutons (GFA) (P) (N)	
king scallops	12.00
curry veloute, roasted cauliflower, pickled golden raisins, sea herbs (GF)	
grilled prawns & chorizo	12.00
garlic & chilli oil, avocado puree, feta cheese, house bread (GFA)	

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

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

H&M burger	17.00
8oz premium beef burger in homemade sesame brioche, smoked applewood cheese, classic garnish add bacon +£2	
tomato ala vodka pappardelle	19.00
basil pesto, aged parmesan, black olive crumb (V) add chicken / prawns £4	
spiced cauliflower steak	22.00
smoked onion soubise, rocket pesto, pickled heritage carrot, smoked cheese custard (VGA) (GFA)	
seared trout	23.00
fragrant thai green sauce, tempura mussels, butter poached prawns, pickled fennel & edamame (GFA) (P)	
Gloucestershire pork belly	20.00
house made black pudding, choucroute, pomme purée, apple purée, pork jus	
roasted hake	24.00
grilled asparagus, jersey royals, shrimp butter (GF) (P)	
mutton chops	26.00
shepherds pie croquette, pea & wild garlic veloute, pickled broccoli, dressed peas, beetroot jus (GFA)	
Yorkshire duck breast	26.00
chicken & horseradish veloute, crispy enoki mushrooms, turnip puree, creme fraiche & barbecued leek (GF)	
spatchcock chicken to share	42.00
lemon & tarragon dry rub, butter bean cassoulet (GFA)	

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	32.00
fillet 8oz	35.00
to share	
chateaubriand 20oz	70.00

sauces

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