

HEANEY & MILL

NIBBLES & STARTERS

All made fresh daily by our team and the perfect start to your meal.

OLIVES - £4 (VG) (GF)

Please ask your server for this weeks selection.

HONEY & SESAME GLAZED CHORIZO - £6

Fresh chorizo, roasted and glazed with honey, chilli & toasted sesame

LEMON & CHIVE HUMMUS - £5.50 (VG) (GFA)

Lemon hummus with roasted chickpeas & fried tortillas

BREAD & PESTO - £5 (VG) (N) (GFA)

Toasted ciabatta brushed with fresh garlic & olive oil served with basil & pine nut pesto

GARLIC FLAT BREAD - £7 (VG) (GFA)

Home made & hand stretched pizza dough topped with roast garlic oil and topped with fresh parsley

TOMATO & GARLIC FLAT BREAD - £7.50 (VG) (GFA)

Home made & hand stretched pizza dough topped with tomato, roast garlic oil and topped with fresh parsley

HALLOUMI FRIES - £7.50 (V)

Fried halloumi with chilli glaze & garlic mayonnaise

SEARED SESAME TUNA - £13 (P)

Sashimi grade tuna, Asian slaw, wasabi mayonnaise & homemade prawn toast

BURRATTA - £8 (V) (N) (GFA)

San Marzano tomato salad, basil, pine nut pesto & aged balsamic

KING PRAWNS - £9 (P)

Panko & sesame crispy King prawns, chilli and garlic aioli.

MOULES MARINIERE - £10 (GFA)

500g fresh mussels, white wine garlic cream with thyme & parsley served with toasted ciabatta

KING SCALLOPS & BLACK PUDDING - £13

Black pudding, Apple & celeriac puree, vanilla & truffle

SALT & PEPPER SQUID - £10 (P)

Crispy fried calamari, sriracha glaze, chilli & garlic aioli

CHICKEN PARFAIT - £8 (GFA)

Chicken liver parfait, Port & onion jam, radish salad and toasted sourdough

SANDWICHES

(available until 3pm)

SMOKED SALMON, CREAM CHEESE & AVOCADO - £10 (GFA)

Toasted ciabatta, lemon & chive cream cheese & iceberg lettuce

BREAKFAST STACK - £12 (GFA)

Sausage, bacon, hash brown, tomato, red onion, melted cheese & fruity sauce

HALLOUMI & HASH BROWN - £12 (V)(N)(GFA)

Halloumi, hash browns, melted cheese, pesto, sriracha mayonnaise, tomato, red onion & iceberg lettuce

SALADS

CHICKEN CEASER SALAD - £15 (GFA)

Honey glazed & grilled chicken, garlic aioli, parmesan & gem lettuce with crispy bacon & croutons

SCORCHED FETA GREEK SALAD - £14 (GF)

Tomato, olive, cucumber, capers & cabbage with fresh basil, olive oil & aged balsamic

PIZZA

All our dough is home made to our specially developed recipe by our in house expert and hand stretched to 12" to ensure the highest quality pizza

'NDJUA - £14

Tomato base, fior di latte, 'Nduja Calabrese, roasted peppers & broccoli and toasted ground fennel.

CAPRICIOSA - £12 (V) (GFA)

Tomato base, fior di latte, nocerella olives, artichoke hearts, wild mushroom, oregano, basil

TRUFFLE - £14 (V) (GFA)

Cream and ricotta base, chestnut mushrooms, tomato, black truffle & mozzarella.

MARGHERITA - £12 (V) (GFA)

Tomato base, fior di latte, basil, Parmigiano Reggiano,

PESTO CREAM - £12 (V) (N) (GFA)

Cream and ricotta base, basil pesto, spiced roasted aubergine and courgette, cherry tomatoes.

PEPPERONI - £13

Tomato base, fior di latte, spinach, pepperoni, honey and black sesame.

SIDES

TRIPLE COOKED CHIPS - £5 (GFA)

FRIES - £4 (GFA)

TRUFFLE & PARMESAN FRIES - £6 (GFA)

GARLIC & CHILLI BROCCOLI - £4.5

FETA SALAD - £5 (GF)

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

MAIN COURSES

CONFIT DUCK LEG - £18

Chorizo & bean cassoulet, confit tomato, aged Parmesan, crème fraiche & red wine sauce

PAN FRIED SEABASS - £20 (GF)

Garlic & thyme mash, King prawn & dill cream sauce

MACARONI CHEESE & BASIL PESTO GRATIN - £14 (V) (N) (GFA)

Sun blushed tomato, & pesto cannelloni. Mediterranean vegetable ragu, basil cream and gratinated mozzarella

MAPLE GLAZED GAMMON - £15 (GFA)

8oz Saddleback gammon, fried Arlington egg, chargrilled pineapple & fries

VEGAN CHEESE BURGER - £15 (VG)

Moving mountain burger, vegan cheese, American mustard, pickles, red onion & aioli. Served with fries

H&M BURGER - £15

Classic 8oz patty on homemade toasted brioche, served with garlic aioli, pickles, red onion, iceberg lettuce & fries

STEAKS

We source the finest beef from our trusted local butcher & farmer. All our steaks are aged for at least 28 days and all served with beer battered onion rings, fries & your choice of chimichurri, peppercorn or blue cheese sauce

8 oz DRY AGED BEEF FILLET - £35 (GFA)

10 oz DRY AGED RIBEYE - £32 (GFA)

OUR FAMOUS SUNDAY ROAST

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

LAMB RUMP - £20

CORN FED CHICKEN - £16

ROAST PORK BELLY - £16

DRY AGED BEEF - £20

TRUFFLE CHEESE & LEEK TART - £16