

HEANEY & MILL

Dinner

while you wait

Bread & cultured butter	6.00
selection of today's freshly prepared bread, served with cultured butter. (VGA) (GFA)	
Beetroot hummus	7.00
silky beetroot hummus, fragrant dukkah, dill-infused oil and warm cumin flatbread. (V) (VGA) (GFA)	
Crispy olives	7.00
Golden crispy olives, vegan nduja mayonnaise, vibrant rocket pesto and fresh lemon. (VG) (GF)	

starters

Duck liver parfait	<i>Pair with Aumérade Provence Rosé · 175ml £9.00</i>	8.00
Rich, silky duck liver parfait, pickled plums, homemade plum chutney and freshly baked focaccia. (GFA)		
White onion soubise	<i>Pair with Wild Garden Chenin Blanc · 175ml £7.20</i>	9.00
Velvety white onion soubise, aromatic basil dressing and house bread. (VGA) (GFA)		
Duck croquette	<i>Pair with San Marazno Negroamaro · 175ml £8.50</i>	11.00
Golden duck croquette with radicchio, grapefruit & orange salad, crème fraîche and rich jus. (GF)		
Deep fried goats cheese	<i>Pair with Angelo Grillo · 175ml £8.00</i>	10.00
salt baked beetroot, truffle dressing, hazelnut (V) (GF) (N)		
Sashimi-Grade Tuna Nicoise	<i>Pair with Aumérade Provence Rosé · 175ml £9.00</i>	12.00
grade A sashimi tuna, soft boiled egg, jersey royals, cherry tomato, olive, fine bean (GF) (P)		
King scallops	 <i>Pair with Poggio Alto Pinot Grigio · 175ml £8.00</i>	14.00
boudin noir, celeriac bread sauce, truffle dressing & granny smith apple (GF) (P)		
King prawn and smoked salmon terrine	 <i>Pair with Chevanceau Vermentino · 175ml £7.40</i>	13.00
buttermilk and cavier dressing (GFA) (P)		

sides

roasted root veg, honey mustard	(V) (VGA)	6.50
grilled tenderstem broccoli with chive butter	(V) (VGA) (GF)	6.50
fries	(GFA) (VG)	6.00
truffle mayo & parmesan fries	(GFA)	7.00
truffle pomme puree	(V) (GF)	7.00
chicory salad, citrus dressing & hazelnuts	(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

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Dinner

main courses

H&M burger	17.00
8oz premium beef burger in homemade sesame brioche, emmental & cheddar cheese, caramelised onion, house made pickles, pickled onions, lettuce, pickled cucumber. Served with fries & onion ring add bacon +£2 upgrade to truffle fries +£1	21.00
Summer vegetable pathivier <i>Pair with Wild Garden Chenin Blanc · 175ml £7.20</i>	
Golden flaky pastry, seasonal vegetables, ratatouille, summer squash and pistou cream sauce. (VG)	
Spiced cauliflower steak <i>Pair with Wild Garden Chenin Blanc · 175ml £7.20</i>	22.00
smoked onion soubise, rocket pesto, pickled heritage carrot, smoked cheese custard (VGA) (GFA)	
Lemon crusted chicken <i>Pair with Poggio Alto Pinot Grigio · 175ml £8.00</i>	22.00
pea & mint puree, pomme anna, pickled courgette, confit tomato, jus (GF)	
Gloucestershire pork belly <i>Pair with Casa De Flores Merlot · 175ml £7.70</i>	20.00
house made black pudding, choucroute, pomme purée, apple purée, pork jus	
Roasted monkfish <i>Pair with Angelo Grillo · 175ml £8.00</i>	23.00
grilled compressed gem, shitake mushroom, broad beans, vin blanc & chicken jus	
Pan seared stonebass <i>Pair with M'Brough Sauvignon Blanc · 175ml £8.40</i>	25.00
romesco sauce, braised fennel, grilled courgette & pickled tomatoes (GF)	
Lamb hachis parmentier  <i>Pair with El Camino Malbec · 175ml £8.80</i>	24.00
H&M take on a shepherds pie served with seasonal minted vegetables (GF)	
French duck breast <i>Pair with Aumérade Provence Rosé · 175ml £9.00</i>	29.00
roasted confit cabbage, duck & sage sausage, celeriac bread sauce, plum, blackberry jus	

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