

# HEANEY & MILL

## starters

### **lindersfarne oysters**

shallot mignonette/yuzu ponzu/ tabasco 3 for £8.00 5 for £12.00 7 for £15.00

### **panisse chickpea fritters**

cervelle de canut & black olive tapenade £13.00

### **fig tatine**

prosciutto crudo, burattini, fig ketchup with basil pesto £13.50

### **pate en croute**

wholegrain & English mustard, cornichons and frisse salad £14.00

### **scallop st jaques**

chand diver scallop, white wine cream, torched gruyere cheese topped with a herbacious crumb £14.00

### **langoustine on the konro grill**

garlic and parsley butter, langoustine head mayonnaise and bread of the day £14.00

## mains

### **butterfly seabass veronique**

green olive tapenade, caramalized hispi cabbage, tarragon oil £28.00

### **spatchcock chicken**

vadouvan sauce, grilled and glazed courgette, confit tomato and parsley gremolata £35.00

### **lobster thermidor**

pomme anna chips, lobster head aioli and burnt lemon £28.00 each of two for £55.00

### **whole Scottish plaice**

(750-850g) meuniere sauce, confit tomato and broad bean and radish salad £58.00

### **chateaubriand**

(600-650g) served with worcestershire panko onion rings, concasse tomato, garlic mushrooms and cafe de paris £65.00

### **entrecote of beef**

(600-650g) served with worcestershire panko onion rings, concasse tomato, garlic mushrooms and cafe de paris £65.00

### **beef fillet en croute**

beef fat pomme puree, tendertsem broccolli served with traditional borderlaise sauce £37.50 each or two for £73.00

wine pairing available on request

## sauces

bordelaise  
peppercorn  
diane  
chimmichuri  
bernaise  
gremolata

## sides

pomme puree  
truffle corn ribs  
braised leeks  
garden salad  
tenderstem broccoli  
pomme anna chips with  
truffle parmesan

Steak & Seafood Night