

small plates

bread & cultured butter	6.00
bread & butter of the day (V) (VGA) (GFA)	
beetroot hummus	7.00
dukkah, dill oil, cumin flatbread (V) (VGA) (GFA)	
crispy olives	8.00
nduja mayo, lemon (VG)	
wild garlic & pea velouté	9.00
blistered marrowfat peas (VG) (GF) (N)	
pressed lamb belly	11.00
smoked onion soubise, minted salsa verde, black garlic, walnut ketchup (GFA) (N)	
spiced tuna	12.00
grade A sashimi tuna, ajo blanco, avocado, pickled shallots, sliced grapes, chive oil & croutons (GFA) (P) (N)	
duck liver parfait	8.00
rhubarb chutney & fresh focaccia (GFA)	
grilled prawns & chorizo	13.00
garlic & chilli oil, avocado puree, feta cheese, house bread (GFA)	

main courses

chicken caesar salad	18.00
grilled honey glazed chicken, bacon, gem lettuce, parmesan, sesame croutons & caesar dressing (GFA)	
tomato ala vodka pappardelle	22.00
basil pesto, aged parmesan, black olive crumb (V)	
spiced cauliflower steak	23.00
smoked onion soubise, rocket pesto, pickled heritage carrot, smoked cheese custard (V) (VGA) (GFA)	
seared trout	24.00
fragrant thai green sauce, tempura mussels, butter poached prawns, pickled fennel & edamame (GFA) (P)	
char sui pork loin	26.00
shrimp dumpling, grilled pak choi, broccoli puree, crispy soy noodles, spiced jus	
Yorkshire duck breast	28.00
chicken and horseradish veloute, miso, turnip puree, creme freche & barbecued leek (GF)	
spatchcock poussin	25.00
lemon & tarragon dry rub, butter bean cassoulet (GFA)	

HEANEY & MILL Lunch

sandwiches

all served with fries & side salad

hummus ciabatta	13.00
roasted red peppers, gem lettuce, rocket, aioli, red onion (VG) (GFA)	
smoked salmon bagel	14.00
rocket, horseradish creme fraiche, capers, avocado (GFA) (P)	
halloumi hash	14.00
hash browns & grilled cheese with pesto, sriracha mayo & salad in a toasted sesame brioche (V) (GFA)	
nam jiym chicken burger	15.00
gochujang glaze, Asian slaw, spiced satay sauce, pickles, in homemade toasted sesame brioche bun (N)	
H&M BLT	15.00
thick cut cured bacon, beef heritage tomato, baby gem lettuce & caesar dressing	
H&M burger	18.00
8oz premium beef burger in homemade sesame brioche, smoked applewood cheese, gherkin, classic garnish add bacon +£2	

from the grill

all steaks served with fries, worcestershire panko onion rings, tomato, mushroom & cafe de paris butter (GFA)
Add baked queenie scallops with herb butter - 9.00

rib eye 10oz	32.00
fillet 8oz	35.00
to share	
garlic & herb crusted bavette steak 22oz	60.00

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
confit & barbecued leeks, crispy bacon & goats curd (GF)	8.00
chicory salad, citrus dressing & walnuts (GF) (N)	7.00

sauces

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

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