

EST 1966

RE-EST 2017

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OUR STORY

Founded in 1966, Heaney & Mill Studios was the industry leader in both personal & commercial photography in Leeds right up until Ken & Wendy Heaney's retirement.

Still owned by the family and operating on the same site at 50 Otley Road in Headingley, it reopened as a proudly independent restaurant and cocktail bar in 2017. Executive Chef and MasterChef Finalist Tom Rennolds works with trusted local suppliers to use only the finest quality, fresh ingredients throughout all our menus.

In 2021 we expanded into 52 & 54 Otley Road, doubling our capacity before we set about renovating our upstairs space. Our new dining space, The Sitting Rooms allows us to serve all our exciting and vibrant dishes in a beautiful environment with exposed beams and old stone features throughout.

From our family to yours, we hope you enjoy your time with us.



DINNER MENU

HEANEY & MILL

RESTAURANT & BAR

Starters

King Scallops £12

Jerusalem artichoke, pickled cauliflower, black pudding crumb, confit chicken wing.

Chorizo Blanco £9

Argentinian spiced sausage, honey, garlic & chilli oil.

Salt & Pepper Squid £11

Garlic aioli, sriracha sauce. (P)

Black Garlic & Parmesan Garlic Bread £7

Our hand stretched dough, black garlic aioli, aged Parmesan & garlic oil. (V) (VGA)

Seared Tuna £12

Sesame prawn toast, Asian slaw. (P)

Honey Baked Goat's Cheese £9

Balsamic onions, pistachio, blackberry & sesame. Toasted focaccia. (V) (GFA) (N)

Asian Belly Pork Salad £10

Mouli, black radish, sriracha glaze & coriander. (GF)

Burrata Cheese & Beetroot Salad £9

Pecan & maple dressing, Puffed rice, chicory. (V) (GF) (N) (VGA)

Garlic & Chilli King Prawns £10

Harissa cream & toasted sourdough. (P) (GFA)

Beef Carpaccio £12

Rocket, truffle & Parmesan. (GF)

Mushroom & Thyme Arancini £8

Garlic aioli & caramelised onion. (GF) (VGA)

Main courses

Seared Duck Breast £25

Choy sum, shitake spring roll, hoisin, crispy rice noodles. (GFA)

Gnudi Ricotta Gnocchi £14

Romesco sauce, fried peppers, onions & aged balsamic. (N)

Roasted Cod £21

Katsu sauce, golden raisin, tempura prawn & napa cabbage. (GF)

Dijon Pork Schnitzel £17

Fried egg, caper beurre noisette & apple tartare sauce. (GF)

Cajun Monkfish £25

Garlic prawns, confit tomato & pepper fricassee, basil & ginger bisque. (GF)

Cep Mushroom Tart £18

Cardycep, mushroom cappuccino sauce, Mushroom ketchup. (V)

Roasted Chicken Breast £17

Truffle mash, bordelaise sauce, Jerusalem artichokes. (GFA)

Wild Garlic & Pine Nut Pesto Linguini £14

Roasted courgette, pesto cream, Green olive & confit tomato, Aged Parmesan. (N) (V) (VGA) (GFA)

8oz Dry Aged Steak Burger £17

Muscovado bacon, pickles, Swiss & American cheese, Homemade sesame brioche, beef dripping fries & house slaw.

Cheese & Facon Veggie Burger £16

Pickles, Swiss & American cheese, Homemade sesame brioche, truffle & Parmesan fries & house slaw. (V) (VGA)

Roadtrip for two £25

Chorizo & garlic prawns, serrano ham, burrata, Swiss cheese & feta, served with toasted sourdough, hand stretched garlic bread & a selection of pickles & dips.

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.

Konro Grill

All served with beef dripping fries, tomato, mushroom & watercress.

(GFA)

Sirloin

9 oz (280g) £25

12 oz (350g) £32

Ribeye

9 oz (280g) £25

12 oz (350g) £35

Fillet

6 oz (280g) £25

9 oz (350g) £32

To share

Chateaubriand 20 oz (600g) £70

Cote De Beouf 26 oz (750g) £70

Sauces £3

Bordelaise

Peppercorn

Romesco (N)

Black garlic & parsley butter

Pizzas

Our special flour blend is used to make our house recipe dough daily, hand stretched to order and topped with San Marzano tomato sauce and your choice of fresh ingredients.

Hot & Sweet - Pepperoni & Chorizo £12

Spiced honey, mozzarella, coriander & black sesame.

Classic Cheese - Burrata Margherita £12

Classic Margherita served with burrata, rocket & pesto. (V) (VGA)

Meat Feast £12

Serrano ham, pepperoni, house muscovado bacon, chicken.

Florentine £12

Garlic, spinach, Parmesan & fried egg. (V) (VGA)

Sides £5

Truffle mash & black pudding crumb (V)

Truffle & Parmesan fries

Caesar side salad

Spiced broccoli & feta (V)

Shoestring fries cooked in beef fat

Onion bhajis, mango chutney & coriander (V)

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