

Sandwiches

All served with Fries, House salad & slaw

Smoked Salmon Bagel £15

Homemade sesame Bagel, smoked salmon, cream cheese, avocado & baby gem (P)

Halloumi Hash £15

Seared halloumi, crispy hash browns, Swiss & American cheese, Pesto, sriracha mayo, tomato & red onion (V) (N) (GFA)

King Prawn Brioche Sub Roll £15

Bloody Mary Marie rose sauce, king prawns & spring onion served in a toasted brioche sub (P)

Honey Chicken Caesar £15

Parmesan, garlic aioli, bacon & baby gem. Served in a toasted ciabatta (GFA)

The Heaney & Mill Reuben Sandwich £18

Corned beef, roast beef, pickles, Swiss cheese, sauerkraut, mustard, red onion & aioli (GFA)

Mozzarella & Tomato Melt £15

Buffalo & grated mozzarella, sun dried tomato, rocket, courgette, pine nut pesto & balsamic glaze (V) (N) (GFA)

Red Pepper & Feta Ciabatta £15

Red pepper tapenade, vegan feta, red onion, rocket & sriracha glaze (VG) (GFA)

Breakfast Stack £15

Bacon, sausage & hash brown with tomato, red onion and cheese, served in homemade brioche

8oz Dry Aged Steak Burger £17

Muscavado bacon, pickles, Swiss & American cheese, Homemade sesame brioche

Cheese & Facon Veggie Burger £16

Pickles, Swiss & American cheese, Homemade sesame brioche (V)

New York Deli Bagel

Roast beef, American & Swiss cheese, mustard, pickles, red onion, tomato & garlic aioli

Salads

Buffalo Mozzarella & Heritage Tomato £15

Truffle Honey, fresh basil, shallot & sherry vinaigrette. Olive oil (V) (GFA)

Chargrilled Tuna Niçoise £17

Arlington white Egg, Nocellaro olives, green beans, cherry tomato & crispy potato. Classic vinaigrette (P) (GFA)

Chicken Caesar £16

Baby gem lettuce, crispy bacon, brioche croutons, Caesar dressing & aged parmesan (GFA)

Boudin Noir, Bacon & Egg £15

Seared black pudding, crispy bacon & poached egg, Peppers, gem, aioli & sweet onion dressing.

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 £15

Spiced Honey, mozzarella, coriander & Black sesame

Classic Cheese - Burrata Margherita £15

Classic Margherita served with Burratini, rocket & pesto(V) (VGA) (N)

Ham & Cheese - Serrano Ham & Roast Pepper £15

Cured ham, sweet pepper dew, mozzarella, shallot & garlic butter.

Black Truffle - Mushroom & Cream Cheese £15

Truffle cream cheese, mushrooms, spinach Fior di latte & garlic butter (V) (VGA)

Starters

Chorizo Blanco £9

Argentinian spiced sausage, honey, garlic & chilli oil.

Honey Baked Feta £9

Balsamic onions, pistachio & compressed Strawberry, Sesame & toasted focaccia (V) (GFA)

Parmesan & Black Garlic Bread £9

Our Hand stretched dough, black garlic aioli, aged parmesan & garlic oil (V) (VGA)

Seared Tuna Carpaccio £14

Sesame prawn toast, Asian slaw (P)

Salt & Pepper Squid £11

Garlic aioli, sriracha sauce. (P)

Chicken Liver Parfait £9

Crispy potato, tomato chutney & spinach sourdough (GFA)

Maple & Truffle Burrata £10

Mango, tomato & avocado with balsamic onions & brioche croutons (V) (GFA)

Garlic & Chilli King Prawns £12

Harissa cream & toasted sourdough (P) (GFA)

Steak Tartare £12

Dijon mayo, aged parmesan, egg yolk & beef dripping croutes (GFA)

Mushroom & Thyme Arancini £7

Garlic aioli & caramelised onion (VG)

To share

Roadtrip £25

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

Main courses

BBQ Lamb & Nduja £25

Spiced & creamed cous cous, Greek yoghurt, toasted almonds & pomegranate.

Truffle & Pecorino Gnocchi £16

Creamed spinach, toasted pumpkin seeds (V)

Butter Glazed Seabass £24

Whole Roast & Butterflied, Chimichurri tomato salad (P) (GFA)

Dijon Pork Schnitzel £17

Fried egg, Caper beurre noisette & Apple tartare sauce.

Cajun Monkfish £25

Garlic prawns, confit tomato & celeriac, basil & ginger bisque (GF)

Feta, Asparagus & Mushroom Tart £16

Puff pastry, wild mushrooms & asparagus cream (V) (VGA)

Smoked Honey Chicken £19

Wild mushrooms, truffle mash, sage & squash fricassee (GF)

Wild garlic & Pine Nut Pesto Linguini £14

Roasted courgette, pesto cream, Black olive & confit tomato, Aged parmesan (V) (VGA) (GFA)

Argentinian Steak Frites 9oz (280g) Sirloin £28 Ribeye £34 Fillet £40

Served with Beef dripping fries, café de Paris butter & house salad (GFA)

Sides

Spiced Broccoli & Feta £5

Chilli oil, spiced honey, feta cheese & sesame (V)

Truffle mash £5

Black truffle & smoked garlic creamed potato (V)

Truffle & Parmesan fries £5

Truffle aioli, aged parmesan & chives

Caesar side salad £5

Gem lettuce, parmesan & brioche croutons