

HEANEY & MILL

Lunch

starters

moroccan lamb belly	13.00
12 hour slow roast spiced lamb, za'atar pomme anna raita, preserved lemon salsa, tomato and cumin gel, pickled turnip (GF)	
burrata chaat	11.00
tamarind chutney, mint raita, bombay mix, toasted sourdough (V) (VGA) (N)	
seared tuna & prawn toast	13.00
the latest take on our H&M classic - grade A sashimi tuna, avocado crema, prawn toast, furikake (P)	
confit duck & wild mushroom spring roll	11.00
served with mushroom ketchup & daikon slaw	
chorizo roja	11.00
Argentinian spiced sausage, chimichurri, house made sriracha (GF)	
squid	11.00
fennel herb slaw, charred lemon, aioli (P)	
seasonal tomato salad	10.00
heritage tomatoes dressed in caper & shallot vinegarette, olive, blood orange, whipped ricotta, toasted house bread (V) (VGA) (GFA)	

main courses

lamb rump	24.00
chorizo & butternut risotto, feta cheese and fresh pomegranate & coriander (GF)	
chicken caesar salad	15.00
grilled honey glazed chicken, bacon, gem lettuce, parmesan, croutons & caesar dressing (GFA)	
yorkshire pecorino wedge salad	13.00
charred gem, herb aioli, crispy onion (VA) (VGA) (GF)	
chicken kiev	22.00
salsa Verde butter, pomme puree, seasonal asparagus, goats curd, crispy onions, jus	
shellfish risotto	20.00
feuille de mare, tomato confit, samphire, crispy kale (P) (GFA)	
baked plaice	23.00
nduja beurre noisette, monks beard, caponata (GF)	
roasted cod	26.00
salt and vinegar pomme anna, pea puree, warm tartare sauce, spring peas, oyster mayonnaise (P) (GF)	
red pepper & burrata linguini	19.00
roasted red pepper, creamy burratini & basil (V) (VGA)	

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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sandwiches

all served with fries & side salad

smoked salmon bagel	14.00
homemade sesame bagel, smoked salmon, cream cheese, chive & avocado (P)	
halloumi hash	14.00
hash browns & grilled cheese with pesto, sriracha mayo & salad in a toasted sesame brioche (V) (GFA)	
H&M burger	18.00
8oz premium beef burger in homemade sesame brioche, with cheese, classic garnish & French fries (VA) upgrade to reuben - add homemade corned beef, pastrami, sauerkraut, mustard aioli & onion - £5	
fried chicken royale	13.00
homemade sesame brioche, southern style fried chicken thigh, spicy honey, gem lettuce & Caesar dressing	
breakfast stack	15.00
homemade sesame brioche, bacon, sausage, hash browns & grilled cheese with tomato & red onion chutney	
croque madame	15.00
emmental & cheddar cheese sauce, ham, on toasted sourdough topped with a fried egg	
spiced king prawn' po boy	16.00
homemade brioche, house crispy chilli prawns, herb mayonaise, pickled cucumber, gem lettuce (P)	

from the grill

fillet 8oz	35.00
served with fries, tomato & mushroom (GFA)	
rib eye 10oz	32.00
served with fries, tomato & mushroom (GFA)	
sirloin 10oz	30.00
served with fries, tomato & mushroom (GFA)	

sides

asparagus, ajo blanco, crispy chilli (VG) (N)	7.00
mini wedge salad (VA) (VGA) (GFA)	7.00
BBQ'd gem lettuce loaded with Beetroot ketchup, chive emulsion, crispy onions, parmesan and chives	6.00
fries (GFA) (VG)	7.00
truffle mayo & parmesan fries (GFA)	4.00
peppercorn sauce (GFA)	4.00
red wine jus	4.00
chimichurri (GF)	

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