

HEANEY & MILL

Dinner

small plates

crispy olives	8.00
'nduja mayo, lemon (VG)	
homemade bread	6.00
butter & bread of the day (V) (VGA)	
parsley & confit garlic hummus	7.00
zaatar, olive oil, focaccia (VG) (GFA)	
nduja scotch egg	12.00
red pepper puree, crumbled feta cheese	
bbq spiced lamb belly	12.00
pomegranate molasses, mint yoghurt, zaatar & pickled radish salad (GF)	
ham hock terrine	11.00
sauce gribiche, cornichons, focaccia (GFA)	
seared tuna & prawn toast	13.00
the latest take on our H&M classic - grade A sashimi tuna, avocado crema, prawn toast, furikake (P)	
spinach & feta spring roll	11.00
dill & mint yoghurt, caramelised onion (V)	
summer green gazpacho	10.50
cucumber, courgette, apple, lemon feta dressing & chimichurri strawberries (GFA) (VG)	
salt and pepper squid	12.00
asian slaw, sriracha glaze, spiced mayo, charred lemon (P)	
panzanella salad	11.00
tomato, croutons, sharp dressing, onion, burrata, capers (V)	
bbq scallops	12.00
curried pearls, scallop roe taramasalata and pomegranate (GFA)	

sides

broccoli tenderstem, chimichurri butter (VGA) (GF)	6.00
worcestershire battered onion rings	6.00
triple fried new potatoes, herb salt, buerre noisette (GF)	7.00
fries (GFA) (VG)	6.00
truffle mayo & parmesan fries (GFA)	7.00
french style peas (GF)	7.00

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Dinner

main courses

pan seared salmon	22.00	
Israeli cous cous stew, saffron potatoes, courgette, trout caviar (P)		
roasted monkfish	25.00	
cafe de paris sauce, french style peas, jersey royals (GFA)		
tomato & basil risotto	22.00	
aged parmesan tuile, confit tomato, basil pesto, black olive crumb (VGA) (GFA)		
Yorkshire duck rossini	27.00	
duck liver parfait, summer cherry, braised & bbq onion		
roasted quarter chicken	22.00	
truffled pomme puree, charred sweetcorn puree, wild mushrooms, gremolata, tarragon cream sauce (GF)		
confit pork belly	23.00	
summer courgette, romesco sauce, chimichurri (GF)		
bbq butterflied seabass	24.00	
citrus & tomato butter, fresh squid, prawns, tenderstem broccoli, aioli fries (GFA)		
H&M burger	18.00	
8oz premium beef burger in homemade sesame brioche, smoked applewood cheese, classic garnish & French fries		
Upgrade to reuben burger - add homemade corned beef, pastrami, sauerkraut, mustard aioli & onion		5.00

from the grill

all steaks served with

fries, worcestershire panko rings, tomato, mushroom & cafe de paris butter (GFA)

Add garlic prawns - 7.50

fillet 8oz	35.00
rib eye 10oz	32.00
sirloin 10oz	30.00
flat iron 6oz	25.00
chateaubriand to share 20oz	70.00

sauces

peppercorn sauce	4.00
bordelaise (GF)	4.00
mushroom sauce	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