

HEANEY & MILL

Dinner

small plates

bread & cultured butter	6.00
bread & butter of the day (VGA) (GFA)	
beetroot hummus	7.00
dukkah, dill oil, cumin flatbread (V) (VGA) (GFA)	
crispy olives	8.00
nduja mayo, lemon (VG)	
truffle fried polenta	8.00
smoked cheese custard, sriracha & chives (GF) (V)	
duck liver parfait	8.00
rhubarb chutney & fresh focaccia (GFA)	
wild garlic & pea veloute	9.00
blistered marrowfat peas (VGA) (GF) (N)	
pork jowl croquette	11.00
braised roscoff onion, pickled mustard seeds, apple puree	
spiced tuna	12.00
grade A sashimi tuna, ajo blanco, avocado, pickled shallots, sliced grapes, chive oil & croutons (GFA) (P) (N)	
bbq butterfly sardine	12.00
focaccia croute & tomato jam (GFA) (P)	
grilled prawns & chorizo	13.00
garlic & chilli oil, avocado puree, feta cheese, house bread (GFA)	

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 (VG) (GF) (N)	7.00

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

main courses

H&M burger	18.00
8oz premium beef burger in homemade sesame brioche, smoked applewood cheese, classic garnish add bacon +£2	
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 (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	
roasted hake	26.00
grilled asparagus, jersey royals, shrimp butter (GF) (P)	
mutton chops	28.00
shepherds pie croquette, pea & wild garlic veloute, pickled broccoli, dressed peas, beetroot jus (GFA)	
Yorkshire duck breast	28.00
chicken and horseradish veloute, miso, turnip puree, creme fraiche & barbecued leek (GF)	
spatchcock poussin	25.00
lemon & tarragon dry rub, butter beam cassoulet (GFA)	

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

sauces

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