Lunch

whilst you wait

Bread & cultured butter 6.00
bread & butter of the day (V) (VGA) (GFA)

Beetroot hummus 7.00
dukkah, dill oil, cumin flatbread (V) (VGA) (GFA)

Crispy olives 7.00
vegan nduja mayo & rocket pesto, lemon (VG) (GF)

small plates

Duck liver parfait 8.00
pickled plums, plum chutney & fresh focaccia

White onion soubise 9.00
basil dressing, house bread (VGA) (GFA)

Mushroom forestiere toast 13.00
crispy poached egg, ox tongue, bordelaise sauce, fresh truffle (GFA)

Tuna nicoise - small 12.00
grade A sashimi tuna, soft boiled egg, jersey royals, cherry tomato, olive, fine bean (GF) (P)

King prawn & smoked salmon terrine 13.00
buttermilk & caviar dressing (GF) (P)

Deep fried truffle camembert 12.00
compressed pear, black garlic, walnut puree (N) (V)

main courses

Chicken caesar salad 18.00
smoked and roasted chicken breast, ceasar dressing, parmesan, smoked bacon,
sesame croutons & pangratatto (GFA)

Tuna nicoise - large 18.00
grade A sashimi tuna, soft boiled egg, jersey royals, cherry tomato, olive, fine bean (GF) (P)

Winter vegetable pathivier 23.00
Jerusalem artichoke & chestnut mushrooms, truffled soubise, vegan pomme puree, wild mushroom (VG)

Braised leeks 19.50
hearty spelt and hazelnut risotto, compressed pear, burnt leek powder, pickled shalot petals (N) (VG)

Pan seared stonebass 26.00
celeriac remoulade, artichoke 3 ways, vin blanc buttermilk sauce (P) (GF)

Gloucestershire pork belly 20.00
house made black pudding, choucroute, pomme purée, apple purée, pork jus

French confit duck 25.00
duck leg, truffle pomme puree, braised red cabbage, ox tongue,bordelaise sauce (GF)

Dietary key: (N) - Contains nuts | (P) - Pescatarian | (V) - Vegetarian | (VA) - Vegetarian Available | (VG) - Vegan
(VGA) - Available Vegan | (GF) - Gluten Free | (GFA) - Available Gluten Free

HEANEY & MILL

Lunch

sandwiches

all served with fries & side salad

Beetroot hummus sandwich 13.00
roasted red pepper tapenade, gem lettuce, red onion, garlic pesto & aioli, foccacia bun (VG) (GFA)

Smoked salmon bagel 14.00
rocket, horseradish creme fraiche, capers, avocado (GFA) (P)

Halloumi hash 14.00
hash browns & grilled cheese with pesto, sriracha mayo & salad in a toasted sesame brioche (V) (GFA)

H&M BLT 14.00
thick cut cured back bacon, beef heritage tomato, gem lettuce, caesar dressing, shokupan bread (GFA)

Bratwurst bun 14.00
smoked cheese custard, caramelized onion, frenchies, ketchup, chive

H&M burger 17.00
8oz premium beef burger in homemade sesame brioche, emmental & cheddar cheese, caramelised onion, house made pickles, pickled onions, lettuce, pickled cucumber
add bacon +£2 | upgrade to truffle fries +£1

festive sandwiches

served with roast poatoes & side of homemade H&M gravy

Salt aged beef sandwich 15.00
28 day salt aged roast beef served on brioche with cabbage & onion chutney

Turkey sandwich 15.00
cranberry sauce, stuffing, red cabbage, gravy mayo

from the grill

all steaks served with fries, worcestershire panko onion rings, tomato, mushroom & cafe de paris butter (GFA)
Add garlic prawns - 7.00

Rib eye 10oz 30.00

Fillet 8oz 32.00

sides

braised red cabbage (VG) (GF) 6.50
grilled tenderstem broccoli with chive butter (V) (VGA) (GF) 6.50
fries (GFA) (VG) 6.00
truffle mayo & parmesan fries (GFA) 7.00
truffle pomme puree (V) (GF) 7.00
chicory salad, citrus dressing & hazelnuts (N) (VG) (GF) 7.00

sauces

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

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