

HEANEY & MILL

Dinner

while you wait

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

starters

Duck liver parfait	8.00
rhubarb chutney & fresh focaccia (GFA)	
White onion soubise	9.00
basil dressing, house bread (VGA) (GFA)	
Pork croquette	10.00
braised roscoff onion, pickled mustard seeds, apple puree	
Deep fried goats cheese	10.00
salt baked beetroot, truffle dressing, hazelnut (V) (GF) (N)	
Tuna nicoise	12.00
grade A sashimi tuna, soft boiled egg, jersey royals, cherry tomato, olive, fine bean (GF) (P)	
King scallops	12.00
curry veloute, roasted cauliflower, pickled golden raisins, sea herbs (GF) (P)	
King prawn bouillabaisse	12.00
confit tomato, toasted brioche, aioli (GFA) (P)	

sides

roasted root veg, honey mustard (V) (VGA)	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 & walnuts (N) (VG) (GF)	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

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main courses

H&M burger	17.00
8oz premium beef burger in homemade sesame brioche, smoked applewood cheese, classic garnish served with fries & onion ring add bacon +£2 upgrade to truffle fries +£1	
Summer vegetable pathivier	21.00
pistou cream sauce, ratatouille, summer squash (VG)	
Spiced cauliflower steak	22.00
smoked onion soubise, rocket pesto, pickled heritage carrot, smoked cheese custard (VGA) (GFA)	
Lemon crusted chicken	22.00
pea & mint puree, pomme anna, pickled courgette, confit tomato, jus (GF)	
Gloucestershire pork belly	20.00
house made black pudding, choucroute, pomme purée, apple purée, pork jus	
Roasted monkfish	23.00
grilled compressed gem, shitake mushroom, broad beans, vin blanc & chicken jus	
Pan seared stonebass	25.00
romesco sauce, braised fennel, grilled courgette & pickled tomatoes (GF)	
Lamb rump	26.00
pomme anna, ratatouille, sauce vierge, pistou & jus	
French duck breast	26.00
summer courgette, pickled cherry tomatoes, preserved wild garlic bordelaise & duck rilette (GF)	

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	32.00
Fillet 8oz	35.00
to share	
Chateaubriand 20oz	70.00

saucers

peppercorn sauce	4.00
borde laise (GF)	4.00
béarnaise (GF) (V)	4.00