

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)	
Pea & spinach veloute	9.00
blistered marrowfat peas (VGA) (GF) (N)	
Pork jowl 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

main courses

H&M burger	17.00
8oz premium beef burger in homemade sesame brioche, smoked applewood cheese, classic garnish add bacon +£2	
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)	
Roast chicken breast	22.00
mustard sauce, truffle pomme puree, glazed carrot, tarragon (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	
Rainbow trout	23.00
grenoblaise, pomme anna, tender stem broccoli (GF) (P)	
Lamb rump	26.00
pomme anna, ratatouille, sauce vierge, pistou & jus	
Yorkshire Duck breast	26.00
chicken & horseradish veloute, crispy enoki mushrooms, turnip puree, creme fraiche & barbecued leek (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

sauces

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