

HEANEY & MILL

Dinner

nibbles

crispy olives

'nduja mayo, lemon (V) (VG)

8

homemade bread

butter & bread of the day (V)

6

beetroot hummus

dukkah, dill oil, house bread (VG) (V) (GFA)

7

starters

moroccan lamb belly

12 hour slow roast spiced lamb, za'atar pommes anna raita, preserved lemon salsa, tomato and cumin gel, pickled turnip (GF)

13

burrata chaat

tamarind chutney, mint raita, bombay mix, toasted sourdough (V) (VGA) (N)

11

seared tuna & prawn toast

the latest take on our H&M classic - grade A sashimi tuna, avocado crema, prawn toast, furikake (P)

13

confit duck & wild mushroom spring roll

served with mushroom ketchup & daikon slaw

11

chorizo roja

Argentinian spiced sausage, chimichurri, house made sriracha (GF)

11

squid

fennel herb slaw, charred lemon, aioli (P)

11

seasonal tomato salad

heritage tomatoes dressed in caper & shallot vinegarette, olive, blood orange, whipped ricotta, toasted house bread

10

pan roasted scallops

shellfish & miso sauce, black pudding XO, pickled chilli, butter poached celeriac

14

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

chicken kiev	22
salsa verde butter, pomme puree, seasonal asparagus, goats curd, crispy onions, jus	
shellfish risotto	19
feuille de mare, tomato confit, samphire, crispy kale (P) (GFA)	
roasted halibut	25
salt and vinegar pomme anna, pea puree, warm tartare sauce, spring peas, scallop foam (P)	
red pepper & burrata linguini	19
roasted red pepper, creamy burratini & basil (V) (VGA)	
pan seared duck breast	30
cherry hoisin jus, pickled rhubarb, crispy enoki mushroom, miso turnip puree, charred spring onion, sesame tuile (GF)	
pressed pork belly	22
glazed pork belly, pork bon bon, compressed & loaded gem, gooseberry ketchup (GF) (DF)	

from the grill

H&M burger	18
8oz premium beef burger in homemade sesame brioche, with cheese, classic garnish & French fries upgrade to reuben burger - add homemade corned beef, pastrami, sauerkraut, mustard aioli & onion - £5	
fillet 8oz	32
served with fries, tomato & mushroom (GFA)	
rib eye 10oz	30
served with fries, tomato & mushroom (GFA)	
sirloin 10oz	29
served with fries, tomato & mushrooms (GFA)	
market fish	
ask your server about fish dish of the day	

sides

asparagus, ajo blanco, crispy chilli (VG)	7
mini wedge salad (GFA) (VG)	7
fries (GFA) (VG)	6
truffle mayo & parmesan fries (GFA)	7
peppercorn sauce	4
red wine jus	4
chimichurri	4

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