HEANEY & MILL

Dinner

while you wait

Bread & cultured butter 6.00
selection of today's freshly prepared bread, served with cultured butter. (VGA) (GFA)

Beetroot hummus 7.00
silky beetroot hummus, fragrant dukkah, dill-infused oil and warm cumin flatbread. (V) (VGA) (GFA)

Crispy olives 7.00
Golden crispy olives, vegan nduja mayonnaise, vibrant rocket pesto and fresh lemon. (VG) (GF)

Lindisfarne oysters *subject to availability* £4 each / 3 for £10
choice of classic mignonette or our home made bloody mary spice garnish (GFA)

starters

Duck liver parfait 8.00
rich, silky duck liver parfait, pickled plums, homemade plum chutney and freshly baked focaccia.

White onion soubise 9.00
velvety white onion soubise, aromatic basil dressing and house bread. (VGA) (GFA)

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

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

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

King scallops 14.00
boudin noir, celeriac bread sauce, truffle dressing & granny smith apple (GF) (P)

King prawn and smoked salmon terrine 13.00
buttermilk and cavier dressing (GFA) (P)

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

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

Dinner

main courses

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. Served with fries & onion ring
add bacon +£2 | upgrade to truffle fries +£1

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 shallot petals (N) (VG)

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

Roasted monkfish 23.00
compressed gem lettuce, shitake mushroom, fondant potato broad beans, vin blanc & chicken jus

Lamb hachis parmentier 24.00
H&M take on a shepherds pie served with seasonal minted broccoli (GF)

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

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

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