

whilst you wait

Bread & cultured butter

bread & butter of the day (V) (VGA) (GFA)

6.00

Beetroot hummus

dukkah, dill oil, cumin flatbread (V) (VGA) (GFA)

7.00

Crispy olives

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

7.00

small plates

Duck liver parfait

pickled plums, plum chutney & fresh focaccia

8.00

White onion soubise

basil dressing, house bread (VGA) (GFA)

9.00

Duck croquette

radicchio, grapefruit & orange salad, creme fraiche & jus (GF)

11.00

Tuna nicoise - small

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

12.00

King prawn & smoked salmon terrine

buttermilk & caviar dressing (GF) (P)

13.00

Deep fried goats cheese

salt baked beetroot, truffle dressing, hazelnut (V) (GF) (N)

10.00

main courses

Chicken caesar salad

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

18.00

Tuna nicoise - large

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

18.00

Summer vegetable pathivier

pistou cream sauce, ratatouille, summer squash (VG)

21.00

Spiced cauliflower steak

smoked onion soubise, rocket pesto, pickled heritage carrot, smoked cheese custard (V) (VGA) (GFA)

22.00

Pan seared stonebass

romesco sauce, braised fennel, grilled courgette & pickled tomatoes (GF)

25.00

Gloucestershire pork belly

house made black pudding, choucroute, pomme purée, apple purée, pork jus

20.00

Lemon crusted chicken

pea & mint puree, pomme anna, pickled courgette, confit tomato, jus (GF)

22.00

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)	
Nam jiym chicken burger	15.00
gochujang glaze, Asian slaw, spiced satay sauce, pickles, in homemade toasted sesame brioche bun (N)	
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. Served with fries	
add bacon +£2 upgrade to truffle fries +£1	

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
to share	
Chateaubriand 20oz	70.00

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 & hazelnuts (N) (VG) (GF)	7.00

sauces

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

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