

HEANEY & MILL New Lunch

small plates

crispy olives

nduja mayo, lemon (VG)

8.00

bread & cultured butter

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

6.00

native Whitstable oysters - 1, 6 or 9

3.50 / 16.00 / 21.00

served with shallot mignonette, lemon and tabasco (GF) (P)

courgette & lovage baba ganoush

olive oil, house bread (VGA) (GFA)

7.00

charcuterie

daily meat & cheeses, house bread, cultured butter, branstons & pickles (GFA)

14.50

cauliflower velouté

cauliflower leaf bhajis, fragrant curry oil (VG) (GF)

9.00

pressed lamb belly

smoked onion soubise, minted salsa verde, black garlic, walnut ketchup (GFA) (N)

11.00

seared tuna & crispy dumpling

grade A sashimi tuna, Chinese cabbage, crispy wonton, yuzu & ponzu, Asian slaw (P)

12.00

pork & mushroom scotch egg

mushroom & thyme, rocket pesto, mushroom ketchup

12.00

main courses

venison haunch

celeriac boulangere, celeriac puree, wild mushroom, crispy sage, jus (GF)

30.00

crispy cod cheeks

fragrant curry sauce, triple fried new potatoes, mushy peas, charred lemon (P)

24.00

Yorkshire pork tomahawk

ox tongue borderlaise, gratin potato, rainbow chard (GF)

27.00

Loch Duart salmon

sauce vierge, glazed marrow, rocket pesto (P) (GF)

25.00

spiced cauliflower steak

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

23.00

bbq lamb rump

gemista, baba ganoush, pear chutney, smoked almond, cumin oil, jus (GF) (N)

28.00

winter squash orzo

veedoyah, spinach & sage crisps, crispy kale, toasted pumpkin seeds, sour cream (V) (VGA)

22.00

chicken caesar salad

grilled honey glazed chicken, bacon, gem lettuce, parmesan, croutons & caesar dressing (GFA)

15.00

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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sandwiches

all served with fries & side salad

italian cold cuts	15.00
salami & mortadella, tomato, mozzarella, pesto, balsamic rocket, hot honey, crispy onions, in ciabatta (GFA)	
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)	
breakfast stack	15.00
homemade sesame brioche, bacon, sausage, hash browns & grilled cheese with tomato & red onion chutney	
smoked salmon bagel	14.00
rocket, horseradish creme fraiche, capers, avocado (GFA) (P)	
hummus ciabatta	13.00
artichokes, roasted red peppers, gem lettuce, rocket, aioli, red onion (VG) (GFA)	
H&M burger	18.00
8oz premium beef burger in homemade sesame brioche, smoked applewood cheese, classic garnish	
Upgrade to reuben burger - add homemade corned beef, pastrami, sauerkraut, mustard aioli & onion	5.00

from the grill

all steaks served with

fries, worcestershire panko onion rings, tomato, mushroom & cafe de paris butter (GFA)

add garlic prawns - 8.50

fillet 8oz	35.00
rib eye 10oz	32.00
sirloin 10oz	30.00
flat iron 6oz	25.00
chateaubriand to share 20oz	70.00

sides

roasted root veg, honey mustard (V) (VGA)	6.50
sautéed kale & toasted almonds with pomegranate molasses (V) (GF) (N)	6.50
fries (GFA) (VG)	6.00
truffle mayo & parmesan fries (GFA)	7.00
creamed leek gratin, herb crumb (GF) (V)	7.50
confit hasselback potato, sage & honey, bacon bits, sour cream (VGA)	7.00

sauces

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

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