

HEANEY & MILL

Starters

King Scallops £12

Jerusalem artichoke, pickled cauliflower, black pudding crumb, confit chicken wing

Chorizo Blanco £9

Argentinian spiced sausage, honey, garlic & chilli oil

Salt & Pepper Squid £11

Garlic aioli, sriracha sauce (P)

Seared Tuna £12

Sesame prawn toast, Asian slaw (P)

Honey Baked Goat's Cheese £9

Balsamic onions, pistachio, blackberry & sesame Toasted focaccia (V) (GFA) (N)

Asian Belly Pork Salad £10

Mouli, black radish, sriracha glaze & coriander (GF)

Burrata Cheese & Beetroot Salad £9

Pecan & maple dressing Puffed rice, chicory (V) (GF) (N) (VGA)

Garlic & Chilli King Prawns £10

Harissa cream & toasted sourdough (P) (GFA)

Beef Carpaccio £12

Rocket, truffle & Parmesan (GF)

Mushroom & Thyme Arancini £8

Garlic aioli & caramelised onion (GF) (VGA)

Main Courses

Seared Duck Breast £25

Choy sum, shitake spring roll, hoisin, crispy rice noodles (GFA)

Gnudi Ricotta Gnocchi £14

Romesco sauce, fried peppers, onions & aged balsamic (N)

Roasted Cod £21

Katsu sauce, golden raisin, tempura prawn & napa cabbage (GF)

Cajun Monkfish £25

Garlic prawns, confit tomato & pepper fricassee, basil & ginger bisque (GF)

Cep Mushroom Tart £18

Cordycep, mushroom cappuccino sauce
Mushroom ketchup (V)

Roasted Chicken Breast £17

Truffle mash, bordelaise sauce, Jerusalem artichokes (GFA)

Wild Garlic & Pine Nut Pesto Linguini £14

Roasted courgette, pesto cream Green olive & confit tomato Aged Parmesan (N) (V) (VGA) (GFA)

8oz Dry Aged Steak Burger £17

Muscovado bacon, pickles, Swiss & American cheese
Homemade sesame brioche, beef dripping fries & house slaw

Cheese & Facon Veggie Burger £16

Pickles, Swiss & American cheese
Homemade sesame brioche, truffle & Parmesan fries & house slaw (V) (VGA)

Roadtrip for Two £25

Chorizo & garlic prawns, serrano ham, burrata, Swiss cheese & feta, served with toasted sourdough, hand stretched garlic bread & a selection of pickles & dips

HEANEY & MILL

Konro Grill

All served with beef dripping fries, tomato, mushroom & watercress (GFA)

Sirloin

9 oz (280g) £25

12 oz (350g) £32

Ribeye

9 oz (280g) £25

12 oz (350g) £35

Fillet

6 oz (170g) £25

9 oz (280g) £32

To Share

Chateaubriand 20 oz (600g) £70

Cote De Beouf 26 oz (750g) £70

Sides £5

Truffle mash & black pudding crumb (V)

Truffle & parmesan fries

Caesar side salad

Spiced broccoli & feta (V)

Shoestring fries cooked in beef fat

Onion bhajis, mango chutney & coriander (V)

Sauces £3

Bordelaise

Peppercorn

Romesco (N)

Black garlic & parsley butter