

HEANEY & MILL

Sandwiches

All served with fries, house salad & slaw

Salmon Bagel £13

Homemade sesame bagel, smoked salmon, cream cheese, avocado & baby gem (P)

Halloumi Hash £13

Seared halloumi, crispy hash browns, Swiss & American cheese, pesto, sriracha mayo, tomato & red onion (V) (GFA)

Fish Butty £15

Battered fish goujons, tartare sauce, gem lettuce & lemon (P)

Honey Chicken Caesar £15

Parmesan, garlic aioli, bacon & baby gem, served in a toasted ciabatta (GFA)

The Heaney & Mill Reuben Sandwich £16

Corned beef, roast beef, pickles, Swiss cheese, sauerkraut, mustard, red onion & aioli (GFA)

Brie & Cranberry £13

Toasted ciabatta with melted Brie, cranberry chutney & rocket /add bacon £3

Harissa, Halloumi & Onion Bhaji £14

Mango chutney, served on fresh naan (V)

Breakfast Stack £14

Bacon, sausage & hash brown with tomato, red onion & cheese, served in homemade brioche

8oz Dry Aged Steak Burger £17

Muscovado bacon, pickles, Swiss & American cheese, homemade sesame brioche

Cheese & Facon Veggie Burger £16

Pickles, Swiss & American cheese, homemade sesame brioche (V)

BLT £16

House sesame bagel, roasted muscovado bacon, gem lettuce & heritage tomato

Salads

Burrata Cheese & Beetroot Salad £15

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

Chargrilled Tuna Niçoise £17

Arlington white egg, nocellara olives, green beans, cherry tomato & crispy potato, classic vinaigrette (P) (GFA)

Chicken Caesar £15

Baby gem lettuce, crispy bacon, brioche croutons, Caesar dressing & aged parmesan (GFA)

Asian Belly Pork Salad £15

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

Pizzas

Our special flour blend is used to make our house recipe dough daily, hand stretched to order and topped with San Marzano tomato sauce and your choice of fresh ingredients

Hot & Sweet - Pepperoni & Chorizo £12

Spiced honey, mozzarella, coriander & black sesame

Classic Cheese - Burrata Margherita £12

Classic Margherita served with burrata rocket & pesto (V) (VGA)

Meat Feast £12

Serrano ham, pepperoni, house muscovado bacon, chicken

Florentine £12

Garlic, spinach, parmesan & fried egg (V) (VGA)

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)

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Starters

Chorizo Blanco £9

Argentinian spiced sausage, honey, garlic & chilli oil

Honey Baked Goat's Cheese £9

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

Parmesan & Black Garlic Bread £7

Our hand stretched dough, black garlic aioli, aged parmesan & garlic oil (V) (VGA)

Seared Tuna £12

Sesame prawn toast, Asian slaw (P)

Salt & Pepper Squid £11

Garlic aioli, sriracha sauce (P)

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)

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

Main Courses

Seared Duck Breast £25

Choy sum, shitake spring roll, hoisin & crispy rice noodles

Gnudi Ricotta Gnocchi £14

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

Roasted Cod £21

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

Dijon Pork Schnitzel £17

Fried egg, caper beurre noisette & apple tartare sauce (GF)

Cajun Monkfish £25

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

Cep Mushroom Tart £18

Cordy cep, 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 (V) (N) (VGA) (GFA)

Steaks

Served with beef dripping fries, tomato, mushrooms & watercress (GFA)

9oz (280g) / 12oz (350g) Sirloin £25 / £32

9oz (280g) / 12oz (350g) Ribeye £25 / £35

6oz (180g) / 9oz (280g) Fillet £25 / £32

Sauces £3

Bordelaise

Romesco (N)

Peppercorn

Black garlic & parsley butter