

HEANEY & MILL New Dinner

small plates

crispy olives	8.00
nduja mayo, lemon (VG)	
bread & cultured butter	6.00
bread & butter of the day (VGA) (GFA)	
native Cumbrae oysters - 1, 6 or 9	3.50 / 16.00 / 21.00
served with shallot mignonette, lemon and tobasco (GF) (P)	
courgette & lovage baba ganoush	7.00
olive oil, house bread (VGA) (GFA)	
charcuterie	14.50
daily meat & cheeses, house bread, cultured butter, branston & pickles (GFA)	
smoked cod roe taramasalta	8.50
garden radish, house breads, confit tomatoes (P)	
pressed lamb belly	11.00
smoked onion soubise, minted salsa verde, black garlic, walnut ketchup (GFA) (N)	
grilled sambal prawn crevettes	13.00
Thai red consomme, fragrant slaw, chilli crisp (P) (GFA)	
pork & mushroom scotch egg	12.00
mushroom & thyme, rocket pesto, mushroom ketchup	
seared tuna & crispy dumpling	12.00
grade A sashimi tuna, Chinese cabbage, crispy wonton, yuzu & ponzu, Asian slaw (P)	
cauliflower velouté	9.00
cauliflower leaf bhajis, fragrant curry oil (VG) (GF)	
hand dived scallop	12.00
cauliflower satay, black pudding xo, togarashi seeds, pickled radish & coriander (GF) (P) (N)	

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
confit hassle back potato, sage & honey, bacon bits, sour cream (VGA)	7.00
creamed leek gratin, herb crumb (V) (GF)	7.50

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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main courses

venison haunch	30.00
celeriac boulangere, celeriac puree, wild mushroom, crispy sage, jus (GF)	
confit wild rabbit	28.00
braised pot pie, Jerusalem artichoke puree, seared liver, pickled blackberries (GF)	
Yorkshire pork tomahawk	27.00
ox tongue borderlaise, gratin potato, rainbow chard (GF)	
Loch Duart salmon	25.00
sauce vierge, glazed marrow, rocket pesto (P) (GF)	
butter poached market fish	27.00
textures of winter pumpkin, prawn crevette, lemon & caper sauce, nori cracker (GF)	
bbq lamb rump	28.00
gemista, baba ganoush, pear chutney, smoked almond, cumin oil, jus (GF) (N)	
winter squash orzo	22.00
veedoyah, spinach & sage crisps, crispy kale, toasted pumpkin seeds, sour cream (V) (VGA)	
crispy cod cheeks	24.00
fragrant curry sauce, triple fried new potatoes, mushy peas, charred lemon (P)	
spiced cauliflower steak	23.00
smoked onion soubise, rocket pesto, pickled heritage carrot, blue cheese (VGA) (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

sauces

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