



To Begin

BAKED BEETROOT SALAD & GOATS CHEESE

Candied Walnuts, Pickle Beetroot, Truffle

£9.00

PRESSED CHICKEN, FOIE GRAS & HAM HOCK TERRINE

Celeriac Remoulade, Hazelnut Dressing, Toasted Sourdough

£10.00

SALMON BALONTINE

Cucumber, Ginger, Kolh Rabi, Crème Fraiche

£8.50

PORK BELLY

Scallops, Apple, Black Pudding

£8.50

BURATTA CHEESE

Dried Cherry Tomatoes, Herb Pesto, Crispy Bread

£8.50

SOUP OF THE EVENING

£6.50

OLD MILL
RESTAURANT



Main Course

TRUFFLE CHICKEN

Potato Fondant, Truffle Leeks, Mushroom Puree, Thyme Jus
£19.50

ROAST LAMB RUMP

Courgette & Basil Puree, Ratatouille, Pressed Potato, Tarragon Sauce
£22.00

SEARED PRIME 10 oz SIRLOIN STEAK

Horseradish Potato Puree, Onion Rings, Peppercorn Sauce
£27.00

10 oz FILLET STEAK

Confit Potato, Salt Baked Celeriac, Roscoffe Onion, Red Wine Jus
£28.50

LOIN OF VENISON

Braised Turnips, Sprouts, Trumpets, Sausage, Liquorice
£27.00

PAN FREIED SALMON

Saffron Risotto, Compressed Fennel, Caviar, Herb Oil
£21.00

SEARED HAKE

Roasted Cauliflower, Spiced Caper & Raisins, Prama Ham, Sauce Nantis, Scallop
£18.50

POTATO GNOCCHI

Roast Onion Petals, Mushrooms, Ratatouille
£17.50





Side Orders £4.00

TRUFFLE FRIES
LOADED FRIES
POTATO PUREE
TENDERSTEM BROCOLI
ONION RINGS

The logo for Old Mill Restaurant is centered at the bottom of the page. It features a stylized millstone with a laurel wreath above it. Below the millstone, the text 'OLD MILL' is written in a large, bold, serif font, and 'RESTAURANT' is written in a smaller, bold, serif font below it.



*D*essert *M*enu

70% CHOCOLATE PAVE
Cherry Sorbet, Oplaine, Gel
£6.50

LEMON TART
Raspberries, Caramelised Yogurt
£6.50

SALTED CARAMEL TART
Vanilla Ice Cream, Candied Ginger
£6.50

APPLE TART TATIN
Ice Cream
£6.50

CHEESE SELECTION
Crackers, Grapes, Chutney
£8.50

Selection of Dessert Wines & Ports Available

