

The Old Mill Bistro

To Begin...

Crispy Chicken Wings Coated in a Sticky BBQ Sauce, Celery Sticks, Blue Cheese Dressing (1,3,6,9,10)	£8.50
Homemade Soup of the Evening Served with an Oven Baked Roll (1,7,9,10)	£6.50
Duck Spring Roll Asian Salad and Soy Sauce (1,3,6,12,14)	£9.00
Prawn Pil Pil (£3.00 Supplement Resident Dinner Menu Only) Pan Fried Prawns in Chilli, Garlic Butter & Smoked Paprika served with Garlic Bread (1,2,3,6)	£9.50
Traditional Prawn Cocktail Crispy Baby Gem Lettuce, Vine Tomatoes Bound in a rich Marie-Rose Sauce (1,2,3,4,10)	£9.50
Grilled Goats Cheese Garlic & Thyme Roasted Beetroot served on a Brioche with Caramelized Onion (1,6,7,12)	£8.50
Warm Chicken Caesar Salad Crispy Bacon, Baby Gem, Garlic Croutons, Parmesan Cheese, Shredded Ice-Berg Lettuce and House Dressing (1,3,4,10)	£9.00
Fried Potato Skins Topped with Crispy Bacon, Fresh Mozzarella, Rocket, Crème Fraîche & Spring Onion (6,7,12)	£8.50
Mushroom Provencal (V) Mushrooms cooked in a Spiced Garlic & Chilli Tomato Sauce (9,10,11) £8.50	
Fresh Chilled Melon with Sorbet (V) (12,14)	£8.00

Onto the Main...

10oz Sirloin Steak (£8.00 Supplement Resident Dinner Menu Only) Grilled Tomato, Onion Rings, Chunky Chips & Peppered Sauce (1,6,7,10)	£32.00
10oz Fillet Steak (£10.00 Supplement Resident Dinner Menu Only) Grilled Tomato, Onion Rings, Chunky Chips & Peppered Sauce (1,6,7,10)	£35.00
Lamb Cutlets (£5.00 Supplement Resident Dinner Menu Only) Slow Roasted Lamb Cutlets, White Onion Mash, Roasted Squash & Merlot Jus (6,7,12)	£27.00
Roast of the Day Stuffed Turkey & Ham/Stuffed Sirloin of Beef (GF available upon request) (1,6,7,9,10,14)	£18.00
8oz Steak Sandwich Sauté Mushrooms & Onions on a Garlic Ciabatta, Chunky Chips & Peppered Sauce (1,6,7,10)	£25.00

Steak Pasta Strips of Sirloin of Beef cooked in a Creamy Marsala Wine Sauce with Onions and Wild Mushroom (1,3,7,10,13)	£22.00
6oz Bacon & Cheese Steak Burger Iceberg Lettuce, Burger Sauce and Onion Rings (1,3,6,7,10,11,12)	£17.50
Classic Beef Stroganoff Strips of Fillet in a Brandy & French Mustard Sauce with Rice (6,7,10,12)	£24.00
Honey Chilli Chicken Sesame & Lime Stir Fried Vegetables with Basmati Rice (1,3,5,6,10,11)	£18.50
Chicken Maryland Breast of Chicken with Bacon, Tomato, Caramelised Pineapple & Banana Fritter(1,3,6,7)	£22.00
Stuffed Chicken Pan Fried Chicken Wrapped in Bacon, Garlic & Bacon Stuffing and Red Wine Jus (1,6,7,9,12)	£21.00
Chef's Homemade Chicken Curry Basmati Rice & Naan Bread (1,5,6,7,8,9,10,11,12)	£17.50
Fresh Battered Cod Mushy Peas, Tartar Sauce & Chunky Chips (1,2,3,4,6,10,12)	£17.50
Pan Seared Seabass Vegetable Coconut Rice, Yellow Thai Curry Sauce (4,7)	£23.00
Seafood Grill Selection of Seafood, Wilted Greens & Provencal Sauce (2,4,7,10)	£28.00
Spicy Burrito Bowl (V) (5, 6, 8, 12)	£19.00
Butternut Squash & Cashew Nut Curry (V) (5,6,8,12)	£19.00

Additional Sides £4.50

Chefs Market Vegetables (7)	Champ (7)
Homemade Triple Cooked Chips (6)	Creamy Garlic Potatoes (7)
Triple Cooked Garlic Chips (6)	Sauté Mushrooms (6)
French Fried Onions (1, 3, 6)	

Food Intolerance Information

1) Gluten , 2) Crustacean, 3) Eggs , 4) Fish, 5) Peanuts , 6) Soybean, 7) Milk, 8) Nuts , 9) Celery , 10) Mustard, 11) Sesame , 12) Sulphites, 13) Lupin, 14) Mollusc