

THE MILL

Haslemere

Outdoor Menu

Our full summer menu will be launching from May 17th - bookings now being taken.

Nibbles	Brixham crab croquetas, preserved lemon mayo, Parmesan	6.95
	Summer vegetable crudités, beetroot houmous, za'atar (ve)	5.95
	Lamb merguez sausage roll, chermoula mayo	6.50
	Seafood fritto misto, soy and chilli sauce	7.50/12.50

Pub Snacks Board - share all four 22.95

Starters	New season asparagus, poached Clarence Court egg, wild garlic hollandaise, cardamom crumb (v)	8.50
	Chalk Stream Farm trout - Cotswold Gin and beetroot-cured, horseradish and dill crème fraiche, baby beetroots	7.25
	Wiltshire ham hock and confit chicken terrine, salad cream, chicken crackling, cornichons, grilled sourdough	8.25
	Gazpacho - chilled summer tomato soup, basil, olive tapenade on toast (ve)	5.95
To Share	Whole rosemary-baked Camembert in a round loaf, garlic butter, pickles, sticky onion marmalade (v)	28.00
Mains	Butcombe Gold beer-battered fish, triple-cooked Koffman chips, proper mushy peas or curry sauce, tartare sauce	14.95
	The Mill burger, smoked bacon and tomato relish, Monterey Jack, crispy onions, mustard aioli, pickles, Koffman fries	15.50
	'Catch of the Day' – sourced from Brixham, Newlyn and Plymouth markets	MP
	Ox cheek and bone marrow pie, charred hispi cabbage, mustard butter and Parmesan, Koffman fries and herby aioli	16.95
	Flat-iron chicken, chimichurri, chorizo polenta chips, rainbow slaw salad, chermoula mayo	14.50
	Summer vegetable and green herbs risotto, yellow courgettes, sugar snap peas, vegan feta (ve)	12.95
	Wild mushroom tortelloni, tomato and porcini sauce, mascarpone, truffle oil, Parmesan (v)	13.95

Steaks	Our Aberdeen Angus and Hereford cross beef is reared on Stokes Marsh Farm, Wiltshire and is 28-day dry-aged on the bone using Himalayan salt. All served with confit tomato, roast red onion, garlic mushroom, triple-cooked Koffman chips, and watercress.	
	8oz bavette (served medium-rare and sliced)	19.95
	10oz rib eye	28.95
	8oz fillet	34.95

Sauces	Mustard butter / Wild garlic hollandaise / Peppercorn / Tewkesbury relish	2.00 each
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Sides	Koffman triple-cooked chips (v)	4.25	Koffman skin-on fries, truffle aioli, Parmesan (v)	4.75
	Summer green vegetables, lemon vinaigrette (ve)	4.50	Cornish lobster and bisque mac n cheese	8.50
	Isle of Wight tomatoes, sherry vinegar, basil (ve)	4.95	Charred hispi cabbage, mustard butter and Parmesan (v)	4.50

Puddings	Sticky toffee and date pudding, butterscotch sauce, candied pecans, rum and raisin ice cream (v)	6.95
	Cheddar Valley strawberries, whipped lemon cream, lemon curd, strawberry sorbet, pistachio shortbread (v)	7.25
	Dark chocolate delice, salted chocolate crackling, Bailey's ice cream (v)	7.25
	Caramel roasted pineapple, coconut sorbet, passionfruit, lime and mint, pistachio praline (ve)	6.95

Nearly full?	Classic affogato; vanilla ice cream, espresso, little biscuit	4.50
	Food for thought (50p from every sale of this dish will be donated to The Burnt Chef Project)	
	Summer affogato; Granny Gothards strawberry sorbet, iced limoncello	4.50
	Little warm Nutella doughnuts	4.25
	Sharing pudding board (all 3)	12.50



THE BURNT CHEF
PROJECT

The Burnt Chef Project is a non-profit campaign operating within the hospitality industry to challenge mental health stigma through training and open conversations. We are working closely with them to support our teams welfare and spread the message far and wide.

Team Rewards

We hope you enjoy your meal with us. If you'd like to leave a reward to say thanks to today's team we would be really grateful. We will add an optional 10% team reward to your bill.

Allergen Info

(v) Veggie friendly (ve) Vegan friendly ~ Ask a member of staff for gluten friendly options.

Please always inform a member of our team of any allergies before placing your order, as not all ingredients can be listed. Detailed allergen information is available upon request.

Our fish dishes may contain small bones, please take care.

We cannot guarantee the total absence of allergens in our dishes.



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Sparkling Wine	Veuve Clicquot Brut Rosé NV Champagne, France - perfectly balanced wild strawberry, blackberry and brioche	Bottle 75.00
	Veuve Clicquot Yellow Label Brut NV Champagne, France - mouthwatering fruit, a splendid mousse and a tremendous finish	Bottle 69.00 125ml 13.35
	Coates & Seely Bretagne Brut Reserve Hampshire, England - lemon, mineral notes and a soft mousse	Bottle 45.00
	Bisol Valdobbiadene Brut Jeio Prosecco NV Prosecco, Italy - pear and apple blossom	Bottle 29.00 125ml 5.65
Rosé Wine	Conto Vecchio Pinot Grigio Blush, Pavia Pavia, Italy - fruity and floral	Bottle 20.00 250ml 7.20 175ml 5.25
	The Bulletin Zinfandel Rose California, USA - raspberry and watermelon	Bottle 23.00 250ml 8.30 175ml 6.05
	Miraflores Cotes du Roussillon Rose Domaine Lafage 2018 Languedoc-Roussillon, France - strawberry and blackberry flavours	Bottle 27.00
	Côtes de Provence Rosé Pure Mirabeau Provence, France - cherry and raspberry	Bottle 37.00
White Wine	The Paddock Chardonnay South Eastern Australia - juicy peach and tropical fruit	Bottle 21.00 250ml 7.60 175ml 5.50
	La Maglia Rosa Pinot Grigio IGT Provincia di Pavia Campania, Italy - crisp, fruity and floral	Bottle 22.00 250ml 7.95 175ml 5.75
	Valdivieso Sauvignon Blanc Aconcagua Valley, Chile - refreshing, lemon and lime	Bottle 23.00 250ml 8.30 175ml 6.05
	Mas Puech Picpoul de Pinet Coteaux du Languedoc Languedoc-Roussillon, France - zesty and crisp	Bottle 23.00 250ml 8.30 175ml 6.05
	Monte di Saracco Gavi di Gavi DOCG Gavi, Italy - fresh, hints of lemon and grapefruit	Bottle 28.00
	Charles Smith Kung Fu Girl Riesling 2017 Washington State, USA - apricot, white peach, honeysuckle	Bottle 29.00
	Sancerre Blanc Domaine de la Chezatte 2018 Loire Valley, France - lemon, lime and apple	Bottle 33.00
	Chablis Domaine Jean Defaix 2018 Burgundy, France - flavours of apple and citrus	Bottle 34.00
Our favourite	Johnson Estate Sauvignon Blanc Marlborough, New Zealand - passionfruit and grapefruit	Bottle 26.00 250ml 9.40 175ml 6.80
Red Wine	The Paddock Shiraz Murray Darling, Australia - red berries and peppery spice	Bottle 21.00 250ml 7.60 175ml 5.50
	Valdivieso Merlot Rapel Valley, Chile - jammy plum, cocoa and coffee	Bottle 23.00 250ml 8.30 175ml 6.05
	Domaine St Jacques Organic Cotes du Rhone Rouge 2018 Rhône Valley, France - raspberry, strawberry and spice	Bottle 23.00 250ml 8.30 175ml 6.05
	Castillo Clavijo Rioja Crianza Rioja, Spain - red cherry and spicy oak	Bottle 24.00 250ml 8.65 175ml 6.30
	Some Young Punks Naked on Roller Skates Shiraz Mataro 2018 McLaren Vale, South Australia - rich, blackberry and spice	Bottle 28.00
	Spy Valley Pinot Noir 2016 Spy Valley, New Zealand - spice, blackberry and plum	Bottle 35.00
	Chateaufeuf du Pape Rouge Domaine Grand Veneur 'Le Miocene' 2015 Southern Rhône France - complex plum, blackberry and fig	Bottle 48.00
Our favourite	Tilia Malbec Mendoza, Argentina - plum, blackberry and dark chocolate	Bottle 26.00 250ml 9.40 175ml 6.80