

THE MILL

Haslemere

Sunday Menu

Pub Snacks	Wild mushroom and truffle arancini - vegan aioli (ve)	6.50
	'Kentucky fried pheasant' - herby mayo	6.95
	Brixham Market seafood fritto misto - soy and chilli sauce	7.50/12.50
	Glazed chorizo picante - cider, honey, rosemary	6.95
To Share	Whole baked Tunworth cheese, British charcuterie, house pickles, seasonal chutney, Butcombe beer bread	27.95
Starters	Celeriac soup - apple, toasted hazelnuts, warm ciabatta, Netherend Farm butter (v)	6.95
	Wiltshire ham hock and confit chicken terrine - salad cream, chicken crackling, grilled sourdough	8.75
	Cornish mackerel - cured and grilled, smoked pate, cucumber, buttermilk, apple, dill	9.95
	Beetroot Waldorf - whipped goats' cheese, conference pear, candied walnuts, pickled celery (v)	8.50
	Masala spiced carrot tart - crispy chickpeas, coriander chutney, coconut yoghurt, pink pickled onions (ve)	7.95
Mains	The Mill burger - smoked bacon and tomato relish, Monterey Jack, crispy onions, mustard aioli, pickles, fries	15.50
	Butcombe Gold beer-battered fish - thick-cut chips, proper mushy peas or curry sauce, tartare sauce	15.50
	Pumpkin and sage tortelloni - Crown Prince squash, kale, pumpkin seeds, veggie Parmesan (v, veo)	14.95
	Grilled aubergine - baba ganoush, mushroom roasted celeriac, pearl barley, kale and pecan pesto (ve) (T)	15.50
	Brixham Market fish of the day - tomato, chorizo, bean and squid cassoulet, pickled fennel, aioli	18.95
Roasts	<i>All our roasts are served with Yorkshire pudding, seasonal vegetables, cauliflower cheese, roast potatoes, red wine gravy</i>	
	Stokes Marsh Farm sirloin of beef - slow-braised beef nugget, Tewkesbury relish	18.50
	Creedy Carver Farm chicken - sage and onion sausage stuffing, bread sauce	17.50
	Cameron Naughton pork belly - slow-cooked 'porchetta' with fennel and herbs, hog's pudding, apple sauce	16.95
	Veggie roast of the week - seasonal vegetables, vegan jus (v, veo)	14.95
Sides	Koffmann thick-cut pub chips (v)	4.25
	Grilled corn on the cob, chimichurri, Parmesan (v)	5.50
	Roast Crown Prince squash, kale pesto (v)	4.50
	Koffmann skin-on fries, truffle aioli, Parmesan	4.75
	Autumn greens, garlic and herb butter (v)	4.50
	Butcombe Gold beer-battered onion rings (v)	3.95
	Three cheese mac n cheese (v)	5.50

Team Rewards

We hope you enjoy your meal with us. Please note we will add an optional 10% team reward to your bill and be assured 100% will be shared with today's team.

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.



Recycled (FSC) paper & designed for single use only.

Desserts	Sticky date and toffee pudding – butterscotch sauce, pecans, rum and raisin ice cream (v)	6.50
	Dark chocolate delice – sea salt, chocolate wafer, Baileys ice cream (v)	7.95
	Almond crumble – autumn plums and apples, vanilla ice cream or custard (v) for one 6.50 / for two to share 8.75	8.75
	Caramel roasted pineapple – coconut sorbet, passionfruit, lime and mint, pistachio (ve)	7.50

Cheese

A selection of British cheese, selected by our chefs.

Served with walnut and honey loaf, pickled walnut, quince paste, sourdough crackers (v)	12.95
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Nearly full?

Little Nutella doughnuts (v)	4.25
Affogato – vanilla ice cream, espresso, pistachio biscotti	4.50
Food for thought (50p from every sale of this dish will be donated to The Burnt Chef Project)	



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.

Our Suppliers & Producers

We care immensely about the quality, provenance and seasonality of the produce we buy, and work with suppliers and producers of the same mindset, striving to be sustainable, with complete traceability.

These guys share our passion and we're very proud to work with them, sourcing some of the best produce from around the South West and delivering it fresh to our kitchens six days a week...

