



THE MILL  
Haslemere

## SUPPER

**Aperitifs** - See our drinks list for our full range and pricing

Aperol Spritz / Belstar Prosecco / Tanqueray G&T

### Snacks & Starters

Nocellara and Greek Mammoth olives, lemon verbena (ve) (143 kcal)	4.00
Tomato and roasted red pepper hummus, toasted seeds, grilled sourdough (ve) (453 kcal)	5.95
Salt and pepper calamari, chilli and ginger dipping sauce, charred lime, spring onion and coriander (328 kcal)	8.75
Isle of Wight tomato bruschetta, olive tapenade, basil, pickled shallots (ve) (318/548 kcal)	6.75/12.50
Roasted garlic and apricot Scotch egg, apple remoulade, mustard dressing (853 kcal)	7.50
Chargrilled shell-on prawns, 'nduja butter, caramelised lemon, sourdough (341 kcal)	11.50

### To share

Mixed olives, red pepper and tomato hummus, grilled sourdough, beetroot falafel, coconut yoghurt, za'atar (ve) (835 kcal)	15.50
Sage and onion sausage roll, Butcombe Stateside BBQ sauce, grilled chorizo sausages, chimichurri sour cream, roast garlic and apricot Scotch egg, apple remoulade, garlic ciabatta, skin-on fries (2530 kcal)	23.95

### Salads

Chopped summer salad, beetroot falafel, tomato hummus, tahini dressing, pink onions, za'atar (ve) (458 kcal)	9.95
Add halloumi (203 kcal)	2.50
Vietnamese style king prawn and vermicelli salad, roasted cashews, lime, ginger and chilli dressing (314 kcal)	13.95
Grilled chicken Caesar salad, anchovy dressing, Parmesan, bacon, soft boiled egg (712 kcal)	12.95

### Mains

The Mill beef burger, streaky bacon, smoked Cheddar, BBQ relish, skin-on fries, slaw (1272 kcal)	15.95
<i>We deliver waste beer grain from our brewery to Lye Cross Farm to feed their cows that produce the milk for our smoked Cheddar.</i>	
Aubergine, chickpea and tomato curry, coconut yoghurt, summer pea bhaji, coriander chutney, garlic naan (ve) (797 kcal)	12.50
Add grilled chicken thigh (195 kcal)	2.50
King prawn, tomato and chilli linguine, Brixham brown crab butter, garlic and parsley (1090 kcal)	14.95
Order a side of our garlic and herb ciabatta for mopping up the sauce	3.95
Grilled summer courgettes, broad bean arancini, Isle of Wight tomatoes, goat's curd, basil, pangritata (v) (539 kcal)	13.50
High welfare ribeye of pork, garlic, caper and walnut butter sauce, sprouting broccoli, skin-on fries (1227 kcal)	19.95
Butcombe Gold beer-battered haddock and thick cut chips, minted peas, tartare sauce (1336 kcal)	14.50/18.50
Brixham Market fish of the day – ask a member of our team for more details	MP

Castlemead Farm chicken thighs, chorizo, sweet potato and sweetcorn succotash, sour cream, chimichurri (645 kcal)	14.95
<i>Try this with our award winning and Bristol-born brew; Butcombe Stateside Session IPA, 4.2% abv</i>	

### Steaks

Our Aberdeen Angus and Hereford cross beef from Stokes Marsh Farm is 28-day dry-aged on the bone using Himalayan salt. Served with garlic butter, thick cut chips, roasted mushroom, and watercress

8oz flat iron (served medium-rare) (1238 kcal)	19.95
10oz rump (1411 kcal)	26.95
Add Butcombe beer-battered onion rings (299 kcal)	1.95
Add peppercorn sauce (150 kcal)	2.50
Add grilled shell-on prawns (47 kcal)	3.50

*Don't fancy chips? Swap them for  
our chopped summer salad*



Scan the QR  
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Turn over to order our  
sides, puddings and more



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## Sides

Thick cut pub chips (v) (644 kcal)	4.25	Skin-on fries, aioli, vegetarian Parmesan (v) (904 kcal)	4.95
Three cheese mac n cheese, thyme crumb (v) (827 kcal)	6.50	Butcombe beer-battered onion rings (603 kcal)	3.95
Chopped summer salad, tahini, za'atar (ve) (129 kcal)	4.25	Garlic ciabatta / with cheese (v) (604/807 kcal)	3.95/5.95
Sweet potato and sweetcorn succotash (ve) (222 kcal)	4.50	Caesar salad, Parmesan, anchovy dressing (248 kcal)	4.95

## Puddings & Cheese

White chocolate blondie, chocolate sauce, honeycomb ice cream, Oreo crumb (v) (867 kcal)	6.95
Sticky toffee sundae, butterscotch sauce, rum and raisin ice cream, candied pecans (v) (1084 kcal)	6.95
Peaches and cream sundae; peach sorbet, raspberry ripple cream, almonds (ve) (682 kcal)	7.50
Cheddar Valley strawberries, whipped elderflower cheesecake, vanilla shortbread, lavender praline (494 kcal)	7.50
<i>This tastes amazing with our Valdivieso Eclat Botrytis Semillon white dessert wine</i>	
Little Biscoff doughnuts, caramel sauce, vegan vanilla ice cream, caramelised biscuit crumbs (ve) (444 kcal)	6.50

## Nearly Full?

Treat yourself and add two little Biscoff doughnuts to any hot drink (ve) (120 kcal)	1.95
Two scoops of Granny Gothards ice creams and sorbets, with Rossini wafer curls (v, veo) (343 kcal)	4.95
Affogato; honeycomb ice cream, espresso, little biscuit (v) (286 kcal)	4.95

*Food for thought; £1 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.

## The Mill Cheese Plate

Lye Cross Farm vintage Cheddar, Ragstone goat's cheese, Cropwell Bishop Stilton	10.95
Served with caramelised onion and apple chutney, cornichons, crackers (v) (609 kcal)	
<i>Try a glass of Cockburn's port to go with your cheese</i>	

## After Drinks - Ask for our range of brandies, whiskies, rums and liqueurs

Espresso Martini	Limoncello	<i>Please refer to the drinks menu for full price list</i>
Bulleit Bourbon Old Fashioned	Grenat Maury Lafage - red dessert wine	
Classic Negroni	Valdivieso Eclat Botrytis Semillon white dessert wine	

## Coffee & Tea - A full range of hot drinks are available. Please ask to see the full listing

<i>Perhaps try something chilled?</i>		<i>Dairy-free milks available</i>	
Iced coffee; Illy espresso, milk, maple syrup	3.25	Iced tea; Canton red berry and hibiscus, fresh mint	2.75

## 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.

## Team Rewards -

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 team member for gluten friendly options. Please inform a member of our team of any allergies before placing your order. We cannot guarantee the absence of all allergens in our dishes.

## Calorie Info -

All of our portions are calculated for one person to consume, except the snacks to share which are encouraged for 2 to 4 people to consume. Adults need around 2000 kcal a day.