

THE MILL

Haslemere



SUNDAY

Aperitifs

Hugo's Royal Spritz / Ketel One Bloody Mary / Spiced Berry Kir Royale

Snacks and Sharing

Wild mushroom arancini, truffle aioli, English Pecorino (v)	7.25
'Nduja Scotch egg, preserved lemon mayonnaise	8.00
Fried whitebait and calamari, pickled samphire, aioli	7.50
Hobbs House sourdough, Gordal olives, cold-pressed rapeseed oil, sherry vinegar (ve)	8.25
Baked camembert, rosemary, garlic-buttered dipping bread, pickles, sticky onion marmalade (v)	19.50

Starters

Duck liver pâté, spiced plum chutney, pickled carrots, toast	10.50
Heritage squash, cider and chestnut soup, sourdough, baked apple butter (v)	8.95
Whipped Severn & Wye smoked mackerel, beetroot tartare, capers, dill, rye toast	8.00
Vintage Cheddar and swede souffle, endive and apple salad (v)	8.75

The Great British Roast

All served with roast potatoes, Yorkshire pudding, seasonal vegetables, and red wine gravy

Rump of grass fed beef (served medium-rare), horseradish sauce	22.95
Loin of high welfare pork, sausage stuffing, crackling and baked apple sauce	21.95
Castlemead Farm chicken, sage and onion sausage stuffing, bread sauce	18.95
Trio of roasted meats, with all the trimmings	24.50
Our seasonal vegetable Wellington, mushroom gravy (v) (veo)	16.75

Mains

Brixham Market fish stew, West Country mussels, prawns, saffron potatoes, herb aioli, garlic croûte	21.50
Crown Prince squash risotto, smoked chilli oil, sage, vegan burrata, toasted pine nuts (ve)	15.95
Our beef burger, maple and bacon relish, smoked Cheddar, mustard aioli, crispy onions, skin-on fries	18.50
Butcombe Gold beer-battered haddock and thick-cut chips, tartare sauce, minted peas or curry sauce	18.95

Sides

Cauliflower cheese, thyme crumb (v)	5.75	Roast potatoes, aioli, crispy onions (v)	5.50
Thick-cut pub chips or skin-on fries (v)	5.00	Baby gem salad, buttermilk ranch (v)	4.95
Truffle fries, English Pecorino, aioli, chives (v)	6.00	Seasonal green vegetables, garlic butter (v)	5.50

Puddings and Cheese

Caramel croissant pudding, apple brandy custard (v)	7.75
Roasted plums, whipped lemon and stem ginger cream, buckwheat crunch (ve)	8.50
Sticky figgy pudding, rum and raisin ice cream, brandy butterscotch (v)	8.50
Valrhona chocolate mousse cake, clementine syllabub, almond brittle (v)	8.25
British artisan cheese, caramelised onion chutney, cornichons, crackers (v)	12.95

Nearly Full?

The 'After Eight' Ice Cream (v)	5.95
Three little Biscoff filled doughnuts (ve) Perfect with a coffee!	4.50
Two scoops of Granny Gothards ice creams and sorbets (v) (veo)	6.25
Affogato; vanilla ice cream, illy espresso, little biscuits (v)	5.95
Add a shot of Cotswold Distillery Cream Liqueur for the perfect after dinner treat	

Food For thought: £1 from every sale of this dish will be donated to *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.

Tea & Coffee

A full range of hot drinks are available. Please ask to see the full listing

Dairy-free milks available.

After Drinks - A full range of hot drinks are available. Please ask to see the full listing *Dairy-free milks available.*

Some of our favourites:

Espresso Martini
Irish Coffee
Cotswolds Spiced Hot Toddy

We have a range of dessert wines available - please ask for details

Our Food Ethos

The ethos is simple; source quality seasonal produce that's sustainable, traceable and local, and create consistent and innovative menus, offering great value food that exceeds expectation.

We cook everything fresh on the day, only ever using the best possible ingredients.

Sustainability

We care immensely about the quality, provenance and seasonality of the produce we buy, and work closely with our suppliers who share the same mindset.

Walter Rose Butchers, Kingfisher of Brixham and Hobbs House Bakery to name a few, all strive to be fully sustainable, with complete traceability.

butcombe.com/suppliers-producers



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) Vegetarian, (ve) Vegan, (veo) Vegan option available on request. Ask for gluten-free options. Please inform a member of our team of any allergies before placing your order. We cannot guarantee the absence of all allergens.

Scan the QR code for allergen and calorie information.

