



The *Millhouse* *Supper* CLUB

SUPPER CLUB MENU

MON - THU
5PM - 6:30PM

Two courses £22
Three courses £27

Please inform your server of any allergies or dietary requirements before placing your order. While every care is taken, we cannot guarantee the absence of allergens in our dishes.

A discretionary 10% service charge will be added to your bill.
This is shared in full amongst our team.

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For the Table

- Gruyère & Caramelised Onion Croquettes (V)** 7
Chilli jam, grated parmesan
- Warm Bread (V, GFO)** 5
Garlic butter
- Marinated Olives (VE, GF)** 4

Starters

- Roasted Vegetable Hummus (VE, GFO)**
Pickled red onion, chilli oil, pumpkin seeds, toasted ciabatta
- Heritage Tomato Bruschetta (VE, GFO)**
Toasted ciabatta, marinated heritage tomatoes, fresh basil, balsamic vinaigrette
- Slow-Cooked Pulled Beef Crumpet**
Pickled chilli and chive oil
- Pan-Fried King Prawns (GFO) + £3**
Garlic & chilli butter, toasted ciabatta

Mains

- The Millhouse Steak Burger**
Broster's Rib-eye steak patty, brioche bun, streaky bacon, cheddar, gherkin, house relish, fries
- Chicken Caesar Salad (GFO)**
Chicken breast, gem lettuce, Parmesan, croutons, bacon and Caesar dressing
- King Prawn Linguine**
Lemon pesto sauce with cherry tomatoes and parmesan
- Cauliflower Steak (VE, GF)**
Thick-cut roasted cauliflower, romesco sauce, crushed almonds, chives, pomegranate seeds
- Broster's 10oz Sirloin Steak (GF) + £6**
Flat mushroom, vine tomato, rocket
Add king prawns +£4
Add sauce + £3
peppercorn / garlic butter / chimichurri

Dessert

- Warm Chocolate Brownie (GF)**
Vanilla ice cream, raspberry
- Sicilian Lemon Tart (VE, GF)**
Vanilla ice cream, berries
- Sticky Toffee Pudding (V)**
Butterscotch sauce and vanilla ice cream



Add a
Bottle of
House Wine
£22