

# THE Millhouse BISTRO

1 COURSE £18 • 2 COURSE £24 • 3 COURSE £30

AVAILABLE 12PM - 4:30PM

## TO BEGIN

**Seasonal Soup (VE, GFO)**

Warm bread

**Millhouse Prawn Cocktail (GFO)**

Crayfish & cold water prawns with gem lettuce,  
marie rose sauce, bread and lemon

**Slow-Cooked Pulled Beef Crumpet**

Pickled red chilli

## SUNDAY ROASTS

**Sunday Roasts**

All served with crisp roast potatoes, Yorkshire pudding, honey roasted carrots,  
seasonal greens and bottomless gravy

**28-Day Aged Rump of Beef**

Cooked pink and sliced thick

**Roast Chicken Breast**

**Slow-Roasted Pork Belly & Crackling**

**Nut Roast (VE, GF)**

*All of our roasts can be made gluten free by removing the yorkshire pudding*

## SIDES

Cauliflower Cheese (V)	5	Seasonal Greens (VEO, GF)	4.5
Buttered Mash (V, GF)	4.5	Sage & Onion Stuffing (V)	4.5
Pigs in Blankets	5	Roast Potatoes (VE, GF)	4.5
Honey Roasted Carrots (V, GF)	4.5	Extra Yorkshire Pudding (V)	1.5

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.

V - Vegetarian | VE - Vegan | VEO - Vegan Option Available | GF - Gluten Free | GFO - Gluten Free Option Available



**THE**  
*Millhouse*  
**BISTRO**

**SUNDAY ROAST MENU**

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