



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.

The Millhouse Supper CLUB

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