

# THE Millhouse BISTRO

1 COURSE £19 • 2 COURSE £25 • 3 COURSE £31

SERVED 12PM - 5PM

## STARTERS

|                                                                                  |   |
|----------------------------------------------------------------------------------|---|
| Gruyère & Caramelised Onion Croquettes (V)<br><i>Chilli jam, grated parmesan</i> | 7 |
| Warm Bread (V, GFO)<br><i>Garlic butter</i>                                      | 5 |
| Marinated Olives (VE, GF)                                                        | 4 |

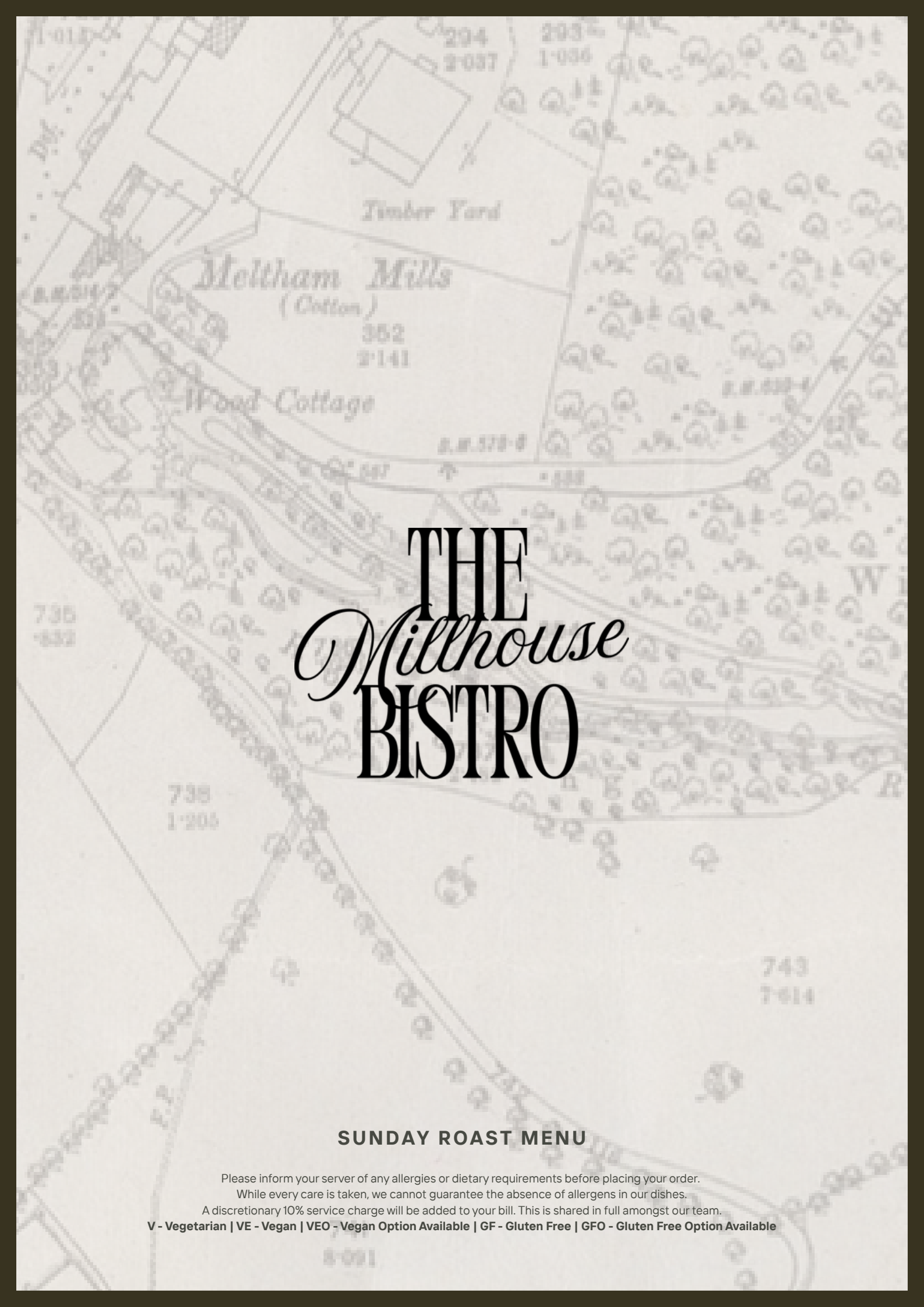
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|---------------------------------------------------------------------------------------------------------------------------------|
| Heritage Tomato Bruschetta (VE, GFO)<br><i>Toasted ciabatta, marinated heritage tomatoes, fresh basil, balsamic vinaigrette</i> |
| Millhouse Prawn Cocktail (GFO)<br><i>Crayfish &amp; cold water prawns with gem lettuce, marie rose sauce, bread and lemon</i>   |
| Slow-Cooked Pulled Beef Crumpet<br><i>Pickled red chilli and chive oil</i>                                                      |

## ROASTS

|                                                                                                                               |
|-------------------------------------------------------------------------------------------------------------------------------|
| 28-Day Aged Rump of Beef • <i>Cooked pink</i>                                                                                 |
| Roast Chicken Breast                                                                                                          |
| Slow-Roasted Pork Belly                                                                                                       |
| Nut Roast (VE, GF)                                                                                                            |
| <i>All served with duck fat roast potatoes, Yorkshire pudding, honey roasted carrot, seasonal greens and bottomless gravy</i> |
| <i>Our roasts can be made gluten free by removing the Yorkshire pudding</i>                                                   |

## 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 (GF)         | 4.5 |
| Honey Roasted Carrots (V, GF) | 4.5 | Extra Yorkshire Pudding (V) | 1.5 |

A detailed historical map of the Meltham Mills area, showing the mill itself, a timber yard, a wood cottage, and surrounding fields and roads. The map is in a sepia tone and includes various labels and numbers.

# THE *Millhouse* BISTRO

## SUNDAY ROAST MENU

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**