

THE MILL

We're proud to be championing British farmers and producing fresh food sustainably.

SMALL PLATES

Watercress, pea & mint soup <i>Creme fresh & Sourdough (v)</i>	9 (636kcal)
Pan fried Gressingham duck breast <i>Monks beard, watercress, stilton & balsamic reduction</i>	15 (335kcal)
Smoked mackerel salad <i>Salsa Verde, pickled fennel & rocket</i>	11 (393kcal)
Isle of Wight heritage tomato salad <i>Pickled radish, vegan feta, sunflower seeds & basil oil (vg)</i>	11 (648kcal)
Ham hock & Davidstow cheddar croquettes <i>Whole grain mustard</i>	10 (560kcal)
Heritage tomato bruschetta <i>Cream cheese, garlic & pickled gerlot onion (v)</i>	10 (648kcal)

SIDES

Triple cooked chips <i>Sea salt (vg)</i>	5 (365kcal)
Garlic & parmesan fries	6 (598kcal)
Heritage tomato salad <i>Pickled fennel vegan feta & balsamic reduction (vg)</i>	6 (245kcal)
Buttered bobby beans	5 (181kcal)
Jersey Royal Potatoes <i>Garlic butter (v)</i>	5 (536kcal)

SANDWICHES

MON - FRI 12 - 5

Fish finger <i>Baby gem & tartar sauce</i>	11 (545kcal)
Heritage tomato & buffalo mozzarella <i>Basil pesto & baby gem (v)</i>	11 (489kcal)
Chicken Club <i>Bacon, tomato, baby gem & mayo</i>	11 (559kcal)
Vegan applewood & pickle <i>tomato & baby gem (v)</i>	11 (326kcal)

BAR SNACKS

Kalamata Olives <i>(vg)</i>	5 (131kcal)
Roasted salted nuts <i>(vg)</i>	5 (396kcal)
Davidstow cheddar cheese straws <i>(v)</i>	5 (363kcal)

MAINS

Digley Dell pork T-bone <i>Bobby beans, cream & chestnut mushroom sauce</i>	21 (921kcal)
28 day - 8oz dry aged west country ribeye steak <i>Triple cooked chips, peppercorn sauce & watercress</i>	32.5 (1039kcal)
Isle of wight heritage tomato & burrata salad <i>Pickled shallots, fresh basil, croutons & wild garlic dressing (v)</i>	25 (539kcal)
The Mill short rib & brisket British beef burger <i>Sesame bun, cheese pickles, burger sauce, crispy onions & fries - plant option available</i>	17 (1601kcal) <i>(Plant 1345kcal)</i>
Chicken Caesar salad <i>Anchovies, soft boiled egg, Caesar dressing, parmesan & brioche croutons</i>	16.5 (981kcal)
Pan fried chalk stream trout <i>Jersey Royals, samphire, wild garlic butter & crispy capers</i>	25 (1289kcal)
Fish & chips <i>Cyder battered haddock, Triple cooked chips, mushy peas & tartar sauce</i>	18.5 (1470kcal)
Roasted lamb rump <i>Jersey Royals, tender stem broccoli, pea & spinach pesto</i>	30 (1276kcal)
St George's mushroom & wild rice salad <i>Pea's, pickled fennel & sunflower seeds (vg)</i>	22 (529kcal)

PUDDING

Eton mess <i>Fresh cream, strawberries & crushed Meringue (v)</i>	9 (473kcal)
Chocolate fudge sundae <i>Brownie bites (v)</i>	10 (739kcal)
Bakewell tart <i>Clotted cream (v)</i>	10 (548kcal)
Banoffee pie <i>Fresh cream & salted caramel (v)</i>	10 (985kcal)

Before you order your food & drinks, please inform a member of staff if you have a food allergy or intolerance.

Tables of 4 or more are subject to a discretionary service charge of 12.5%.

An adult's daily recommended allowance is 2000 kcal.

Fish may contain small bones, game may contain shot. All weights & measures are accurate before being cooked. (V) vegetarian, (Vg) vegan.

THE MILL

Rosé Wines

Sessola Pinot Grigio Rosato
Italy | Redcurrant-Clementine-Grapefruit
M 6.75 L 9.15 B 27.00

Cuvée Florette Côtes de Provence
France | Strawberry-Raspberry-Guava
M 7.70 L 10.50 B 31.00

M de Minuty Côtes de Provence
France | Redcurrant-Peach-Summer Fruits
M 9.05 L 12.55 B 37.00

Champagne & Sparkling Wines

Nyetimber Classic Cuvée
West Sussex | Honeysuckle-Red Apple-Brioche
B 66.00

Tempio Prosecco DOC
Italy | Pear-Green Apple-Lemon
S 6.80 B 34.00

Veuve Clicquot Brut Yellow Label Champagne
France | Pear-Tangerine-Croissant
B 91.50

White Wines

Violetto Pinot Grigio DOC
Italy|Lime-Apple-Slate
M 6.75 L 9.15 B 27.00

Featherdrop Bay Sauvignon Blanc
New Zealand|Green Pepper-Gooseberry-Passion Fruit
M 8.35 L 11.35 B 33.50

Esprit Marin Picpoul de Pinet
France|Orange Blossom-Lemon-GreenApple
M 7.95 L 10.85 B 32.00

Valdemoreda Viura
Spain | Green Apple-Soft Stone Fruit-Floral
M 5.85 L 7.90 B 23.00

Thornhill Chardonnay
Australia| Guava-Lemon-Melon
M 7.45 L 10.15 B 30.00

Ca'Di Mezzo Gavi
Italy|Almond-Grapefruit-Melon
B 34.00

Red Wines

La Tournée Syrah Grenache
France | Raspberry-Strawberry-Blackberry
B 35.00

Valdemoreda Tempranillo
Spain | Juicy-Strawberry-Fig
M 5.85 L 7.90 B 23.00

Morandé Colección Privada Merlot
Chile | Soft-Vanilla-Raspberry
M 7.00 L 9.50 B 28.00

Jealousy Pinot Noir
France | Jammy-Spicy-Blackberry
M 7.70 L 10.50 B 31.00

Bodega Norton Finca La Colonia Colección Malbec
Argentina | Jammy-Complex-Spicy
M 8.80 L 12.20 B 36.00

Delicate & Fruity

Stylish & Graceful

Crisp & Vibrant

Floral & Rounded

Spicy & Indulgent

Mellow & Fragrant

Rich & Complex