



SMALL PLATES & STARTERS

Mackerel Ceviche £ 12.00
oyster cream, radishes, salmon roe, sourdough toast
(fish, dairy, gluten, gfo, molluscs)

Southern Fried Chicken £ 10.00
boneless chicken thighs, house hot sauce,
blue cheese dressing, celery (dairy, gluten, celery, garlic)

Chicken & White Asparagus Tarteletter £ 10.00
Danish open pie, creamy/peppery chicken sauce, light brick
pastry casing, parsley (dairy, gluten, celery)

Baked Jersey Royals £ 9.00
mixed bean cassoulet, garlic aioli (vegan)

Torched Asparagus Ohitashi £ 9.00
asparagus, poached in dashi, soy and sugar, teriyaki mayo,
bonito flakes (gluten, fish, soy, vegetarian adaptable)

Lamb Arayes £ 11.00
pitta stuffed with lamb kofte fried,
Tahini yoghurt, pomegranate
(gluten, dairy, sesame)

MAIN COURSE

BBQ Dry Rubbed Beef Short Rib £ 24.00
braised, charred chicory, pomme puree, beef glaze
(dairy, celery)

Pan Fried Chicken Supreme £ 20.00
ancho chilli & bean salad, crispy chicken skin,
prosciutto crisp, marjoram pesto (nuts, dairy)

Pan Fried Sea Trout £ 22.00
niçoise salad, olives, Cantabrian anchovies,
dressed green beans, soft boiled egg (fish, eggs)

Caribbean Buddha Bowl £ 17.00
wild rice, plantain & sweet potato curry, dumplings, Okra,
roasted red cabbage (gluten, vegan)
add chicken thigh meat for £4 (gluten)

Steak De Jour MP
Triple cooked chips, tomato, baked mushroom
(gluten adaptable)
Stilton Sauce £2.50 Peppercorn Sauce £2.50

Cider Battered Fish and Chips £ 19.00
tartare sauce, crushed peas (fish, gluten adaptable)

Millstone Smash Burger £ 18.50
American cheese, streaky bacon, burger sauce
fries, slaw (dairy, gluten adaptable)

Veggie Burger of the Day £ 17.50
tomato relish, burger garnish, seasoned fries
(vegetarian, gluten adaptable)

SIDES

Fries (vegan) £ 5.00

Parmesan Fries (vegan) £ 6.00

Triple Cooked Chips (vegan) £ 5.00

Onion Rings (vegan) £ 4.50

Tenderstem & Flaked Almonds (vegan) £ 5.50

Braised Greens (gluten adaptable, vegan) £ 5.50

DESSERTS

The Millstone Banoffee £ 10.00
banana cremeux, whipped banana anglaise, rich toffee,
chocolate shavings, banana brulee
(dairy, gluten, vegetarian adaptable)

Milk Chocolate and Nutmeg Delice £ 10.00
chocolate crackling, stem ginger syrup
(dairy, nutmeg, vegetarian)

Cereal Milk Crème Caramel £ 8.00
cornflake caramel (dairy, nut adaptable, vegetarian)

Strawberries & Cream Panna Cotta £ 8.50
whipped strawberries and cream panna cotta,
macerated strawberries (dairy)

Our kitchen handles nuts, gluten and other allergens. Menu may not list all ingredients; inform us of allergies.
Allergen info available on request. Fish dishes may have bones.
Menu subject to availability/change.