

# THE MILL

## At Rode

*Enjoy two courses for £27, or three courses for £32.*

*(Vegetarian two course £25 or three course £30).*

### Tipples

Bloody / Virgin Mary - <i>spiced tomato juice, reposado tequila</i>	10.00/6.50
Sloe Gin & ginger sour - <i>sloe gin, ginger simple syrup, egg white, lime juice</i>	10.00
San Abello Merlot - Chile, Balanced and easy drinking	29.00

### For the Table

House baked bread, whipped salted butter	4.75
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### To Start

White leek & potato soup, poached egg	8.00
Celeriac terrine, black garlic, pickled salsify, truffle	9.00
Ham hock terrine, Black pudding fritter, apple puree	10.00
Harissa spiced mackerel, celery, fennel, clementine	8.00

### The Eating House Roast

All served with seasonal roasted vegetables, roasted potatoes, broccoli cheese & gravy

The "Mill" roast, sirloin of beef & Buxton chicken, Yorkshire pudding	22.00
Roast sirloin of beef, Yorkshire pudding	20.00
Buxton Free range chicken, Yorkshire pudding	19.00
Celeriac, parsnip & cashew nut roast, gravy <i>v</i>	18.00

### Pub Classics

The Mill fried chicken burger, candied bacon, pepper mayo	17.50
Cider battered haddock, triple cooked chips, tartare sauce, mushy peas, lemon wrap	18.50
Whole fish of the day, crispy mussels, samphire, sundried tomato, horseradish tarragon butter, new potato's	MP
Potato terrine, ricotta dumplings, caramelised onion puree, silver skin onion, bitter leaf	18.50

### To Finish

Dark chocolate brownie sundae, rum Chantilly, rhubarb, hazelnut	9.00
Apple & blackberry crumble, vanilla ice-cream,	9.00
Whipped vanilla mousse, clementine compote, biscotti crumble	9.00
Affogato, organic Miko double espresso, vanilla bean ice cream <i>v</i>	5.50
The Mill Affogato, organic Miko double espresso, shot of baileys, vanilla bean ice cream	8.00

### Digestif

Liqueur coffee - Irish, Seville, Calypso, Baileys	7.00
Organic Miko coffee - Have it your way	3.50
Twinning's Tea - ask about our range of classic & herbal teas	3.00
Flamed orange hot chocolate	4.50

### Dessert Wine

Botrytis Semillo, Éclat, Valdivieso, Chile	8.00
Maurly Grenat, Lafage, France	8.00

### *Upcoming dates*

14<sup>th</sup> February Valentine's night, join us for 5 course taster menus for 42.00 or enjoy some of our normal ala carte favourites.

10<sup>th</sup> March, Mother's Day lunch book before end of February and every mother will receive a complimentary glass of bubbles

Please let us know if you require any allergen information for any of our dishes.  
A discretionary 10% team reward is added to all bills, of which 100% goes to our team.