

THE MILL

At Rode

The Eating House

Wine of the month

Chateau Cazau Martet Bordeaux.

2020,

Bordeaux has a cool marine coastal climate, creating the bold, vibrant flavor we know and love from any Bordeaux.

Supplier of the month

Buxton butchers

A specialist catering butchery that supplies the finest meats in some of the finest restaurants across the south west. Starting all the way back in 1800 Nigel Buxton's family tree has an immense history of butchers, leading Nigel to start his first steps into the butchering business at 12 years old! Since then the Buxton business has thrived to success taking top quality in their strive.

House favorite

Cucumber and mint soda	3.50
Citrus lemonade	3.50
Pear & ginger presse	3.50

For the Table

Home baked white & wholemeal sliced bread, whipped butter	4.75
Olives	4.50

To Start

Salt and pepper squid, lemon mayo	9.00
Celeriac terrine, salsify, black garlic, Wiltshire truffle	9.00
Smoked chicken, pickled mushroom, shaved yolk, crispy skin, chicken sauce	10.00
Harissa spiced mackerel, fennel, celery, clementine salad	10.50

Lighter Lunch

Steak ciabatta, red onion jam, gem, horseradish mayo, fries	15.50
Fish finger sandwich, tartar sauce, gem, fries	14.50
Potato & white leek soup, soft boiled egg, olive oil, brown bread	10.50
The 'Millers' lunch, Wessex country ham, cheddar, Branston pickle, mixed leaf, brown bread, butter	14.00

Mains

The Mill fried chicken burger, bacon, pepper mayo, little gem, fries	17.50
The Mill veggie burger, sweet potato, thai green slaw, fries	16.50
Cider battered haddock, triple cooked chips, tartare sauce, mushy peas, lemon wedge	18.50
8oz Grass fed ribeye steak, bone marrow butter, triple cooked chips, mixed leaf	29.50
Confit pork belly, creamed potatoes, cabbage and pancetta, jus gras	21.50
Beef and ale pie, mustard mash, seasonal greens	17.50
Wild garlic creamed gnocchi with pine nuts and parmesan	16.50
Curried leek and cod fishcake, wilted garlic spinach, poached egg, tartare sauce	16.50
Fish of the day, samphire, sundried tomato, horseradish, tarragon butter, new potatoes	MP
Cauliflower risotto, pickled pears, smoked almond	18.50

Sides

Garlic & chilli greens 4.50 / Truffle & parmesan fries 6.00 / Fries 4.50 / Chips 4.50 / Onion rings 4.50 / Tater tots 5.00

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.

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To Finish

Rum baba, caramel chocolate ganache, poached rhubarb	9.00
Harvey's Lemon tart, crème fraîche sorbet, vanilla olive oil	9.00
Whipped vanilla mousse, clementine compote, biscotti crumble	9.00

Nearly full?

Affogato, organic Miko double espresso, vanilla bean ice cream	5.50
The Mill Affogato, organic Miko double espresso, shot of baileys, vanilla bean ice cream	8.00
Chocolate brownie bites	3.95
Flapjack	3.95

Digestifs (or aperitifs)

Flamed orange Negroni sour	10.00
Raspberry ripple martini	10.00
Spicy winter Margarita	10.00
Gingerbread espresso martini	10.00
<i>(Two for £15 Friday – Saturday)</i>	
Liqueur coffee - Irish, Seville, Calypso, Baileys	7.00
Organic Miko coffee – Latte, Cappuccino, Americano, Espresso, Flat white	VP
Pot of tea for one – Breakfast tea, please ask for other varieties	

Dessert Wine

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

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Upcoming dates

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Wedding Showcase Day 27/01/24

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New Thoulstone Park, the Pavilion, coming Spring 2024

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Book for valentines day 14/02/24

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Have a special occasion coming up? The loom room or wheel
house are available to hire for private functions and business
meetings. The perfect place to say I do...

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