### STARTERS

CHEF'S SOUP OF THE DAY (GF) (VE) // 5.95

Ask your server for today's soup. Served with crusty bread

TEMPURA KING PRAWNS (GFA) // 8.95

With Asian slaw with a sweet chilli dip

HOUSE CURED SALMON (GF) // 8.95

Beetroot, dill, gin and horseradish mayo

MILL HOUSE NACHOS (GF) (V) // 7.95

Tortilla chips, salsa, guacamole and sour cream

Add bean chilli 2

CHICKEN CAESAR SALAD // 7.95

Caesar dressing, anchovies, bacon dust and croutons
Also available as a main course for 12.95

Also available as a main course for

ROASTED RED PEPPER HUMMUS PLATE (v) // 8.95

A roasted medley of vegetables with natural yogurt, honey and a warm pitta bread

Also available as a main course for 15.95

CRISPY PORK BELLY BITES // 7.95

Coated in sticky sauce, oriental dust and pickled ginger

THAI FISHCAKES // 8.95

With Asian slaw and nam jim dipping sauce

# SIDES

FRIES OR CHIPS (GF) (VE) // 3.95

GUNPOWDER FRIES OR CHIPS (GF) (VE) // 4.95

MIXED BUTTERED GREENS (GF) (V) // 3.95

PLAIN MASHED POTATO (GF) (V) // 3.95

**ROASTED GARLIC** 

MASHED POTATO (GF) (VE) // 3.95

**PESTO & CHORIZO** 

MASHED POTATO (GF) (N) // 4.95

CRUSHED NEW POTATOES (GF) (V) // 3.95

GARDEN SALAD (GF) (VE) // 2.95

ONION RINGS (GFA) (VE) // 3.95

# THE MILL HOUSE

BAR RESTAURANT

### MAINS

#### ROLLED FEATHERBLADE BEEF (GF) // 15.95

Rich mushroom sauce, mashed potato and seasonal vegetables

#### BEER BATTERED FISH & CHIPS (GFA) // 12.95

Beer battered haddock filet, hand cut chips, tartar sauce and mushy peas

Go large for 3

#### PENANG CURRY (GFA) (VEA) (N) //

Roasted aubergine, cherry tomatoes, sugar snaps with steamed jasmine rice.

Choose from

 Healthy greens
 13.95

 Chicken
 14.95

 Prawns (GF)
 15.95

#### STEAK & KIDNEY SUET PUDDING // 15.95

Mashed potato, beer roasted carrots and buttered greens

#### CHICKEN MILANESE // 13.95

Breaded chicken, garlic butter, watercress and chips

#### **TOULOUSE SAUSAGE & MASH // 14.95**

Garlic sausage, pesto and chorizo mash, crispy onions and a rich jus

#### CHESTNUT MUSHROOM

BOURGUIGNON (GF) (VE) // 13.95

Roast garlic mashed potato and seasonal vegetables

#### FISH PIE // 16.95

Topped with cheddar mash and served with crusty bread, sautéed peas and leeks

#### TEXAS BEAN CHILLI (GF) (VE) // 12.95

Steamed rice, sliced avocado and crispy tortillas

#### WHITBY WHOLETAIL SCAMPI // 13.95

Hand cut chips, tartar sauce and mushy peas

#### GRILLED LAMB CUTLETS // 19.95

Roasted rosemary new potatoes and buttered greens

#### CATCH OF THE DAY //

Ask your server for today's catch

#### **BUTTERFLY CHICKEN BREAST // 15.95**

Creamy leek sauce with crushed new potatoes

### BURGERS

[ All served with fries or chips, onion rings & slaw ]

#### THE CLASSIC // 14.95

Two 4oz patties, cheese, bacon, baby gem, tomato, pickles and burger sauce

#### THE TEXAN // 15.95

Two 4oz patties, cheese, bean chilli and avocado

#### THE CLUCKING MEXICAN // 14.95

Cajun spiced chicken breast, cheese, guacamole and pico de gallo

#### THE CHICKEN ORIENTAL // 14.95

Breaded chicken breast, Asian slaw and Korean dressing

#### THE VEGAN (V) (VE) // 13.95

Moving mountain vegan patty, baby gem, tomato, vegan cheese, pickles and burger sauce

# GRILL

[ All served with hand cut chips, roasted tomato and mushroom ]

10 OZ MILL HOUSE BISTRO RUMP // 19.95

10 OZ SIRLOIN STEAK // 23.95

8 OZ FILLET STEAK // 34.95

#### **12 OZ GAMMON STEAK // 15.95**

Served with a fried egg and pineapple

# SAUCES

PEPPERCORN SAUCE (GF) (V) // 3.95

DIANE SAUCE (GF) (V) // 3.95

BLUE CHEESE (GF) (V) // 3.95

CHIMICHURRI (GF) (V) // 3.95

#### (V) Vegetarian (VE) Vegan (GF) Gluten Free (GFA) Gluten Free Available (N) Nuts

Please Note: We cannot 100% guarantee that any dish is Allergen Free. Your Safety is our greatest concern and because allergies can be life threatening we would ask you think carefully before you order.

Please inform a member of staff if you have an allergy, you can access our full Food & Drink Menu Allergen Matrix from your Server. We are not liable for anyone who carries an airborne or contact nut allergy.

### SANDWICHES

[ Served Monday - Saturday from 12.00pm until 5.00pm ] [ All served with fries *or* chips ]

#### OPEN CHICKEN // 10.95

Mildly curried chicken mayo served on toasted sourdough, with poached egg and crispy bacon

#### FISH FINGER // 9.95

Freshly battered haddock with mushy peas and tartar sauce served in a stottie

#### ROAST OF THE DAY // 9.95

Served in a stottie with rich roast gravy

#### OPEN RUMP STEAK // 11.95

Served on toasted sourdough with sweet caramelized onion, topped with crumbled blue cheese

#### PRAWN MARIE ROSE // 9.95

Served with shredded iceberg in ciabatta

#### TUNA CRUNCH // 9.95

Tuna mayo mixed with red onion, spring onion and chives served in a ciabatta

#### CHEESE SAVOURY (VE) // 8.95

Mature cheddar, grated carrot, red onion bound with mayo served in a ciabatta

#### THE CAPRESE (v) // 8.95

Tomato, mozzarella pesto on ciabatta

## SPECIALS

#### MUSSELS MONDAY (GFA) // 29.95

Indulge in our Mussel Monday special with a choice of three sauces: Drunken Thai, garlic and white wine cream or tomato and chilli, Paired with fresh mussels and crusty bread, alongside a bottle of house wine for two

#### GRILL TUESDAY // 59.95

Take your dining experience to the next level with our show stopping 23 oz of bistro cut rump steak sharing boards grilled to your liking. Our steaks come with a trio of sauces - chimichurri, blue cheese and peppercorn. Served with chips, roasted, mushroom, tomatoes, onion rings, and a bottle of house wine for two

#### ASIAN BANQUET EVENINGS //

Step into the world of pan Asian flavours at our banquet evenings, where our Head Chef crafts dishes inspired by his globetrotting adventures across Asia. From the bustling streets of Bangkok to the serene temples of Kyoto, each bite tells a story of bold spices, fresh ingredients and innovative techniques. Join us for a modern dining experience that celebrates the vibrant and diverse culinary landscape of Asia. Please ask your server for details of our next banquet evening or follow us on Facebook or Instagram.

Booking in advance is recommended

The Mill House Birtley

@MillHouseBirtley