

2024 Main Menu

Starters

Warm Pork Crackling 3.5

BBQ Beef Brisket Croquettes; horseradish dip & parmesan dusting 9.5

Crispy Salt & Pepper Squid; truffle mayonnaise & rocket £9 (gf)

Goats Cheese Crème Brulee; candied walnuts, red onion jam & toasted ciabatta 8 (gf available) (v)

Warm Rustic Breads & Olives; olive oil & balsamic dip 8.50 (v) **Olives 4 (v)**

Sharers

Sharing Baked Garlic & Rosemary Camembert; oven baked sour dough, olives & caramelised red onion chutney 18 (gf available) (v) **add bacon 1.5**

Sharing Nachos; nacho cheese sauce guacamole, salsa, sour cream 11 **add jalapenos 2**

Fully Loaded Dirty Fries; drizzled in yellow nacho cheese sauce, crispy bacon bits, crispy onions & garlic mayo 6
small 11 large (v)

Mini Burger Sliders 19

Three brioche burgers 1 beef, 1 chicken, 1 halloumi (v)

Served with seasoned skin on fries, garlic mayo dip 1 pot of coleslaw

Choose your topping 1 on each cheese, bacon, crispy onions, mushroom, guacamole, salsa, (sorry no mixing burgers)

Classic Pub Mains

Harvey's Steak 'n' Ale Pie; chips or creamy mash, buttered green vegetables & gravy 16.5

Harvey's Beer Battered Fish & Chips; garden or mushy peas, homemade tartar sauce, grilled lemon wedge 18
add pickled onion 50p (gf available on Fridays only) (cod)

Honey Mustard Glazed Ham Egg & Triple Cooked Chips; garden peas 16

Chilli & Truffle Oil Maccaroni Cheese; garlic bread & mixed salad 15 (v)

Harveys Sausage & Mash; garden peas, crispy onions & gravy 16.5

From The Chargrill

(all burgers come with a burger salad & our homemade burger relish)

Old Mill Beef Burger; seasoned skin on fries 14.5 (gf available)

Cajun Chicken Burger; seasoned skin on fries 14 (gf available)

Honey Pan Fried Halloumi Burger; sweet potato fries 14.5 (v) (gf available)

Burger Toppings; *Monterey Jack Cheese 1, Bacon 1.50, Mushroom 1, Fried onions 1, Fried Hens Egg 1, Jalapenos 2, Halloumi 5, Guacamole 2 (all toppings gf)*

Sirloin Steak 28; Rump Steak 26 triple cooked chips, mushroom, grilled tomato & salad (gf)

Peppercorn sauce 2 (gf) Garlic Butter 2 Blue Cheese Sauce 2

Salads

(All salads include mixed leaf's, cherry tomatoes, cucumber, red onion, spring onion, radish, pomegranate, crispy onions, bacon bits, pine nuts, pumpkin & sunflower seeds / **gf without crispy onion and bacon bits**)

Roasted Butternut Squash & Goats Cheese; 16 (v)

Sirloin Steak & Blue Cheese; 19

Chicken Fajita; pan fried mixed peppers & onion 17.50

Lunch Time Sandwiches Monday-Saturday 12-4pm

*All served with salad garnish & homemade coleslaw,
gluten free & ciabatta bread available*

Harvey's beer battered fish finger; lettuce & tartare sauce; ciabatta 9

Sirloin Steak, blue cheese, fried peppers and onions & roquette flatbread 10 (gf available)

Chicken fajita flatbread 9 (gf available)

Mediterranean olives, tomatoes, goats' cheese, red onion & pinenuts flatbread 9.5 (v) (gf available)

Mozzarella, tomato, basil & pesto flatbread 8 (v) (gf available)

Sides & Pairings

Garden Peas 3 (gf), Mushy Peas 3 (gf), Halloumi 5 (gf), Truffle Chilli Mac & Cheese 5, Home Made Ruby slaw £4 (gf), Skin on Fries 4 (gf), Triple Cooked Chips 4.5 (gf), Sweet Potato Fries 5 (gf), Mash 5 (gf), Buttered Seasonal Vegetables 4 (gf), House Salad 4 (gf), Garlic Bread 4, Cheesy Garlic Bread 5, Homemade Onion Rings 6

Delicious Desserts

Strawberry & Clotted Cream Cheesecake; vanilla ice-cream 7.5

Apple & Raspberry Crumble; custard 7.5 (gf)

Rich Chocolate Gateau; fruits of the forest & chocolate sauce 7.5

Jam Rolly Polly; brandy infused crème anglaise 7.5

Classic Chocolate Brownie; vanilla ice-cream 7.5 (gf)

Coffee /Tea & Cake or Cookie ask your server for today's choice 7.25 (gf & vegan available)

Ice Cream Parlour

All served with a wafer. 1 scoop 2.75, 2 scoops 5.5, 3 scoops 7

Vanilla, chocolate, strawberries & cream, candy floss, mint chocolate chip,

honeycomb, unicorn (gf)

Sorbets; 1 scoop 2.75, 2 scoops 5.5, 3 scoops 7

Lemon, blood orange, mango, raspberry (gf)

allergen information available on request / 10% service charge discretionary

Vegan & Vegetarian Main Menu

Starters

Meatballs & Melted Mozzarella; toasted ciabatta & caramelised red onion chutney 8
(vegan & gf available)

Red Pepper Hummus; toasted pitta bread 7.5 **(v) (gf & vegan available)**

BBQ Pulled 'Pork' Bao Buns; shredded cabbage & carrots 8 **(vegan)**

Sharing Baked Garlic & Rosemary Camembert; oven baked sour dough, olives & gherkin relish 18 **(gf available) (v)**

Mains

Traditional Nepalese Vegetable Curry; basmati rice, saag aloo & poppadum's
17 **(vegan) (gf available)**

Roasted Butternut Squash & Cheese Salad; mixed leaf's, cherry tomatoes, cucumber, red onion, spring onion, radish, pomegranate, crispy onions, bacon bits, pine nuts, pumpkin & sunflower seeds
17 **(vegan & gf available)**

Buttermilk Chicken Burger; seasoned fries 13 **(vegan)**

Burger Toppings; Vegan Cheese 1, Mushroom £1, Fried Onions 1, Jalapenos 2, Guacamole 2,
Vegan Bacon 1.5

Desserts

Classic Chocolate Brownie; vanilla ice-cream 7.5 **(gf & vegan)**

Orange Tart; indulgent dark chocolate & orange sorbet £7.5 **(vegan & gf)**

Jam Rolly Polly; vegan vanilla ice-cream 7.5

Ice creams; served with fresh strawberry. 1 scoop 2.75, 2 scoops 5.5, 3 scoops 7

Vanilla, hazelnut chocolate & salted caramel. (All vg)

Sorbets; served with fresh strawberry. 1 scoop 2.75, 2 scoops 5.5, 3 scoops 7

Lemon, blood orange, mango, raspberry (all vg)

allergen information available on request / 10% service charge discretionary