

Sunday Main Menu

Warm Rustic Breads; olive oil & balsamic dip £7

Devilled Whitebait; tartare sauce & lemon wedge £9

Pork & Duck Liver Pate; toasted brioche & cranberry jelly £8 (gf available)

Roasted Red Pepper Hummus; toasted pitta bread £8 (v) (gf & vegan available)

Soup of the Day; warm bread rolls £7.75 (v)

Sharing Platters

Sharing Baked Garlic & Rosemary Camembert; oven baked sour dough, olives & cranberry dip £18
(gf available) (v) add bacon £1.50

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)

Classic Pub Mains

Old Mill Beef Burger; skin on fries £14.50 (gf available)

Halloumi Burger; cranberry sauce & sweet potato fries £14.50 (v) (gf available)

Vegan Buttermilk Chicken Burger; seasoned fries £13 (vegan)

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)

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) (cod)

Homemade Sunday Roasts (All roasts are gluten free without Yorkshire pudding)

Mixed Roast of Beef, Lamb & Pork £24

Sticky Glazed Slow Roasted Pork Belly £17

Roasted Leg of Lamb £22

Lemon & Thyme Roasted Chicken £18

Roasted Topside of Beef £19

Vegetarian / Vegan Nut Roast £16 (GF & VG)

All served with Rosemary & garlic roasted potatoes, buttered seasonal green vegetables, roasted baby carrots, honey roasted parsnip, Yorkshire pudding & gravy.

Why not add: Rosemary & Garlic Roast Potatoes £5 / Yorkshire Pudding £1 each / Sharing Cauliflower Cheese £5/ Pig's 'n' Blankets (GF) £2 cranberry & apricot stuffing £2

Sides & Pairings

Garden Peas £3 (gf), Mushy Peas £3 (gf), Halloumi £4 (gf), Home Made Coleslaw £3 (gf), Skin on Skinny Fries £4 (gf), Triple Cooked Chips £4 (gf), Sweet Potato Fries £4.85 (gf), Creamy Mash £5 (gf), Buttered Seasonal Vegetables £4 (gf), House Salad £4 (gf), Garlic Bread £4, Cheesy Garlic Bread £5

Delicious Desserts

Sherry Trifle Cheesecake; berry compote £7.85

Sticky Toffee Pudding; honeycomb ice cream £7.50 (gf)

Gold Shimmering Chocolate Brownie; vanilla ice-cream £7.50

Apple & Mixed Berry Crumble; custard £7.50 (gf)

Panettone Bread & Butter Pudding; custard £7.50

Black Forest Cheesecake; berry compote £7.85

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 £5.50, 3 scoops £7

Vanilla, chocolate, salted caramel, mint chocolate chip,

honeycomb, strawberry & rum & raisin

allergen information available on request / 10% service charge discretionary

Vegan Ice-Cream

Ice creams; served with fresh strawberry. 1 scoop £2.75, 2 scoops £5.50, 3 scoops £7

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

Sorbets; served with fresh strawberry. 1 scoop £2.75, 2 scoops £5.50, 3 scoops £7

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

Allergen information available on request / Discretionary 10% service charge applied