

# The Mill House Inn

**TAPAS NIGHT...**  
**3 Small Plates £12.50**  
**5 Small Plates £20**

## Small Plates...

Lamb Bon Bons (x3)

Kaffir lime leaf, roasted red pepper jam £6.50

Salt & Pepper Squid (x4)

aioli £6

Chilli Cod Bites (x4)

Sweet chilli £6

Halloumi Fries

Sweet chilli £5 (gf)

Grilled Goats Cheese

Cherry vine tomatoes, Honey, molasses £6

Marinated Olives £5

Biltong £5

Cauliflower Bites

Korean BBQ dip £6

King prawns (x4)

Chorizo £6.50 (gf)

Prawn cocktail

Marie rose sauce, crisp lettuce £6

Salt & Pepper chicken wings (x4)

Smokey BBQ dip £6

Pork Belly Bites

£6

Jerk Chicken Thigh

Pineapple salsa £6 (gf)

At The Mill House Inn, our head chef is redefining the way you dine. Instead of traditional starters and mains, we offer a more relaxed, free-flowing dining experience. Dishes will be served as soon as they are ready – small plates will arrive first, followed naturally by larger plates – creating a delicious unhurried way to enjoy your meal.

## Don't forget your sides...

### Sides...

Chips, chef's secret rub £5

Honey roasted squash, feta £6.50

Mediterranean roasted vegetables £6

Tenderstem broccoli, basil oil £5

Butter minted peas £3

Cornish new potatoes, goats cheese £6

Chick pea, cherry vine tomato, red onion salad, honey dressing £5

Roast potatoes, chimmi churri £5

Honey Roasted Parsnips £4

## Large Plates...

### From The Land...

Stuffed Sweet Potato

pumpkin seed pesto £14 (ve gf)

Chargrilled Flat Iron Steak (served medium)

Stuffed mushroom, red wine jus £17

(add peppercorn £2)

### From The Sea...

Battered Cod

Fries, tartar sauce £15

Whitby Bay Scampi

Fries, tartare sauce £15

## Burgers....

6oz Bacon & Cheese Beef Burger £17.50

Brie & Mushroom Burger £16.95

Battered Cod Burger with Tartar Sauce £18.95

Veggie Burger £15.00

All burgers served with skinny fries, coleslaw, burger relish & mayo (gf buns available)

Key: v – Vegetarian, ve – Vegan, gf – Gluten Free