

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