

HEANEY & MILL

BRUNCH

Breakfast

Served : From 9am till 11.45am

Eggs Benedict £14

Bacon, poached eggs,
toasted brioche
& hollandaise sauce (GFA)

Eggs Royale £15

Smoked salmon, poached eggs,
toasted brioche
& hollandaise sauce (P) (GFA)

Avocado Eggs £13

Avocado, poached eggs,
toasted brioche
& hollandaise sauce (V) (GFA)

Traditional English Breakfast £15.95

Full English, cured bacon, Cumberland
sausage, poached eggs,
roast tomato, mushroom & hash brown
toasted sourdough (GFA)

The Full Plant £14

Vegan sausages, roast tomatoes &
mushrooms, hash browns,
avocado, baked beans & toasted
sourdough (VG) (GFA)

Sweet

Served : 9am till 11.45am

Blueberry Pancakes £12

Fluffy buttermilk style pancakes, blueberry compote,
fresh blueberries with vanilla & honey Greek yoghurt (V)

Bacon Pancakes - Maple, Pecan & Banana £15

Fluffy buttermilk style pancakes, banana, smoked bacon,
toasted pecan & maple syrup. (N)

Sandwiches

Served : All day from 9am

Breakfast Stack £14

Bacon, sausage & hash brown with
tomato, red onion and cheese,
served in homemade brioche

Salmon Bagel £13

Homemade sesame bagel, smoked
salmon, cream cheese, avocado &
baby gem (P)

Halloumi Hash £13

Seared halloumi, crispy hash browns,
Swiss & American cheese, pesto,
sriracha mayo,
tomato & red onion (V) (GFA)

Honey Chicken Caesar £15

Parmesan, garlic aioli, bacon &
baby gem.
Served in a toasted ciabatta (GFA)

HEANEY & MILL

Our Famous Sunday Roast

Served from 12.15pm

All served with rosemary & garlic roast potatoes, truffle mash, cauliflower cheese croquette, selection of seasonal vegetables, traditional Yorkshire pudding & red wine gravy.

Lamb - £21

Pork Belly - £19

Corn-fed Chicken £19

Dry Aged Roast Beef £21

Vegetarian Roulade £18 (V)

Having trouble deciding?

Double up on meats for just £4 extra

Starters

Served from 12.15pm

Chorizo Blanco £9

Argentinian spiced sausage, honey, garlic & chilli oil

Honey Baked Goats Cheese £9

Balsamic onions, pistachio, compressed blackberry & sesame, toasted focaccia (V) (GFA)

Salt & Pepper Squid £11

Garlic aioli, sriracha sauce (P)

Garlic & Chilli King Prawns £10

Harissa cream & toasted sourdough (P) (GFA)

Mushroom & Thyme Arancini £8

Garlic aioli & caramelised onion (GF) (VGA)

Sides

Spiced Broccoli & Feta £5

Chilli oil, spiced honey, feta cheese & sesame (V)

Truffle Mash £5

With black pudding crumb

Truffle & Parmesan Fries £7

Truffle aioli, aged Parmesan & chives

Caesar Side Salad £6

Gem lettuce, Parmesan & brioche croutons

Main Courses

Served from 12.15pm

Cajun Monkfish £25

Garlic prawns, confit tomato & celeriac, basil & ginger bisque (GF)

Wild Garlic & Pine Nut Pesto Linguini £14

Roasted courgette, pesto cream green olive & confit tomato aged Parmesan (N) (V) (VGA) (GFA)

Chicken Caesar Salad £15

Baby gem lettuce, crispy bacon, brioche croutons, Caesar dressing & aged Parmesan (GFA)

8oz Dry Aged Steak Burger £17

Muscovado bacon, pickles, Swiss & American cheese, homemade sesame brioche

6oz Fillet Steak £28

Served with fries, roast tomato & mushroom (GF)

Desserts

Sticky Toffee Pudding £7 (v)

Sea salt butterscotch, vanilla clotted cream ice cream

Dark Chocolate Cheesecake £9 (v)

70% Chocolate, Hobnobs, dark chocolate syrup, white chocolate powder, honeycomb ice cream

Hot Baked Cookie Dough £8 (V)

Smashed honeycomb, vanilla clotted cream ice cream

Affogato £7.5 (vg) (gf)

Salted caramel ice cream, espresso, Kahlua