

# HEANEY & MILL Dinner

## nibbles

### hummus

harissa & toasted ciabatta (V) (VGA) (GF)

4

### homemade bread

chive butter & bread of the day (V)

6

### olives

nocellara (V) (VG) (GF)

4

## starters

### bbq lamb belly

12 hour slow roast spiced lamb, salsa verde & confit garlic Greek yoghurt (GF)

13

### king scallops & black pudding

seared & butter poached scallops, black pudding, celeriac & apple salsa

12

### buratta provençal

homemade brioche, pesto, preserved summer vegetables & peperonata (GFA) (V) (VGA)

11

### gruyère spring roll

leek, cheese & truffle spring roll with truffle mayo (V)

11

### french onion soup

classic onion soup, gruyere cheese toast

11

### seared tuna & prawn toast

the latest take on our H&M classic - sashimi tuna, wasabi slaw & sweet chilli (P)

12

### chorizo roja

Argentinian spiced sausage, nduja mayo & chilli oil (GF)

11

### squid

garlic aioli & sriracha sauce (P)

11

Dietary key: (N) - Contains nuts | (P) - Pescatarian | (V) - Vegetarian | (VA) - Vegetarian Available | (VG) - Vegan | (VGA) - Available Vegan | (GF) - Gluten Free | (GFA) - Available Gluten Free

Please speak to your server to advise them of any further dietary or allergen requirements



# HEANEY & MILLER *Dinner*

## main courses

<b>roast venison haunch</b>	27
maple cured bacon, toasted pecans, salt baked celeriac & smoked Jerusalem artichoke puree, redcurrant jus (GF)	
<b>sea bass &amp; garlic prawns</b>	25
garlic prawn & sea green fricasse, classic shellfish sauce (P)	
<b>glazed pork cheeks</b>	24
creamed potato, apple cider pickled onion & crispy parsnip, red wine sauce (GFA)	
<b>truffle risotto</b>	18
chestnut mushroom risotto with artichoke & truffle purée, wild mushrooms, herb crumble & soft poached egg (V) (VGA)	
<b>gnudi</b>	17
mixed squash purée with peperonata, Korean garlic oil & crispy kale (V) (VGA - pasta alternative)	
<b>corn fed chicken</b>	21
pommes anna, crispy wild mushrooms, chicken, honey & mustard veloute (GFA)	

## from the grill

<b>H&amp;M burger</b>	18
8oz premium beef burger, classic garnish, homemade sesame brioche & French fries upgrade to reuben burger - add homemade corned beef, pastrami, sauerkraut, mustard aioli & onion - £5 extra	
<b>fillet 8oz</b>	29.5
served with fries, tomato & mushroom (GFA)	
<b>rib eye 10oz</b>	26.5
served with fries, tomato & mushroom (GFA)	
<b>sirloin 10oz</b>	28.5
served with fries, tomato & mushrooms (GFA)	
<b>market fish</b>	
fish dish of the day with a side of your choice	

## sides

<b>broccoli with chilli &amp; garlic</b> (GF) (VG)	5
<b>side salad</b> (GFA) (VG)	5
<b>fries</b> (GFA) (VG)	6
<b>truffle mayo &amp; parmesan fries</b> (GFA)	7
<b>peppercorn sauce</b>	4
<b>bordelaise sauce</b> (GF)	4
<b>mustard &amp; tarragon veloute</b>	4
<b>salsa verde</b> (GF) (VG)	4

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