

Nibbles and Light Dishes

Salt & Pepper Squid, Garlic Aioli £6	Pork Rillette on toast £5
Crispy Fried Whitebait £6	Honey & Mustard Chipolatas £5
Salted Padron peppers £5	

Starters

Soup of the day £7

Scallop and Lymington crab thermidor (GF) £12.50

Tempura King Prawns, with an Asian salad and toasted Sesame (GF option) £12

Smoked haddock fishcake, curried mayo and mango salsa £9.50

Seared local wood pigeon, red wine lentils, bacon crisp £9.50

The Mill twice baked cheese and New Forest mushroom soufflé £13
(please allow 15 minutes for cooking)

Mains

Slow cooked Hampshire pork belly, mashed potato, truffle and cauliflower (GF) £20

Roasted Duck breast, potato fondant, crispy Kale, sweet potato puree, cherry jus £19

Herb crusted lobster and crayfish mac n cheese, with seasonal salad £22

Chargrilled fillet steak, grilled mushroom, Tomato, béarnaise Sauce, Hand Cut Chips (GF option) £29

Truffled forest mushroom gnocchi, wilted spinach, old Winchester Cheese £15

Chefs special of the day *(please ask your server what the special of the day is)*

Local Hampshire venison, Rosti Potato, carrot, chive & spinach, red currant sauce (GF) £24.50

Pan roasted cod loin, mashed potato, rainbow kale and shellfish butter sauce £22

Mill Classics

The Mill Burger, Mature Cheddar cheese, House slaw, Hand cut chips £15

Ham, free range eggs and hand cut chips £13

Mill fresh ravioli stuffed with spinach and ricotta cheese £14

Lightly battered white fish with twice cooked chips and crushed peas £15

Side Orders

Hand cut Chips/Fries £4 * Truffle & Parmesan Fries £6 * Seasonal Vegetables £4 * Mixed Salad £4

If you suffer from a food allergy or intolerance, please speak to a member of our team"

The Mill at Gordleton – 01590 682219 / info@themillatgordleton.co.uk /
 www.themillatgordleton.co.uk