

T H E
MILL
AT GORDLETON



Sharing & Grazing

Messy BBQ chicken wings £5.00

House mixed marinated olives £4.50

Honey mustard chipolatas £6.00

Oven roasted homemade breads, confit garlic and olive oil drizzle £3.50

Starters

Christchurch cured charcuterie with chutney, bread, olives & pickles £9.95/£17.95

Crisp fried Devon crab and dill Arancini, grilled red Mullet, pickled beets, beetroot and horseradish chutney £11.50

Warm garden chive and grain mustard scone, whipped goats' curd & heritage carrot marmalade (v) £8.50

Roasted halloumi, braised fennel, quince terrine with sour cherry & pistachio compote (v)(gf) £8.25

Chilled gazpacho soup, garlic croutons (v) £6.50

Seared breast of wood pigeon, tamarind Puy lentils, blackberry compote, grilled grapes and chicory £7.95

Classic Moules Ala crème, homemade bread £8.95

Home smoked duck ramen **or** root vegetable ramen (v) £7.95/£5.95

Simple Pan fried monk fish medallions, lemon and dill risotto £9.95

Mains

Pink roasted fillet of Beaulieu Estate venison, Savoury garden fig and pistachio tartlet, kale, red wine Jus £26.50

Whole 'Canoe Boned' Black Bream filled with white wine steamed mussel and king prawn orzo pasta £19.95

Sumac roasted aubergine and squash, yellow corn succotash, pulled oat paprika & truffle "Bolognese"(v/v) £13.50

Fillet of sea bass, smoked haddock 'Kedgeree' Arancini, brown shrimp and samphire Balti £17.95

Roasted summer vegetables, sundried tomato Israeli Cous Cous, rocket salad (v) £13.50

Whole baked Christchurch bay plaice, 'Potted' brown crab, lemon and dill butter, mixed leaf, Charred Lemon £17.50

Grilled 8oz sirloin steak, roasted plum tomato and field mushroom, chunky chips and red wine jus £23.50

Pan roasted breast of chicken filled with a tarragon and spinach mousse, wild mushroom creamed haricot blanc beans, heritage carrots and New Forest rainbow chard (gf) £18.95

Roasted fillet of pork, fried minted peas and rainbow chard, beetroot Rosmarino pasta, crisp Cavollo Nero £17.50

Side's

Chunky chips, skinny fries, buttered greens, buttered new potatoes, honey fried carrots, tossed mixed salad £4.00 each

(V) Vegetarian – (vg) vegan – (gf) gluten free

If you require information regarding the presence of allergens in any of our food or drink, please ask. Whilst a dish may not contain a specific allergen, due to a wide range of ingredients used in our kitchen foods may be at risk of cross contamination by other ingredients.