

The Old Mill

HOTEL & RESTAURANT

À La Carte Menu

Starters

Homemade lemon & cracked black pepper chicken goujons with a lemon and garlic mayonnaise £5.75

Homemade Thai crab cakes with sweet chilli dip £4.75

Traditional Atlantic prawn cocktail served with Marie Rose sauce £4.75

Goats cheese, spinach and pesto wrapped in Filo pastry with red balsamic dressing £5.75

Homemade soup of the day finished with croutons £4.50

Fan of melon finished with fresh fruit & coulis £4.50

Main Courses

Lobster and crab salad £12.25

Whole local trout infused with garlic & lime finished with garlic olive oil £11.95

Rack of Langtoft lamb served on crushed, minted new potatoes with a rosemary jus £17.95

Slow cooked belly pork with honey & wholegrain mustard sauce on sauted potatoes £12.95

Pan seared scallops & calamari salad with new potatoes and a chilli and lime dressing £12.25

Duck breast with balsamic cranberries and fine beans £ 16.50

Chicken breast stuffed with brie and cranberries served with sweet potato wedges and a drizzle of cranberry sauce. £14.50

Mushroom risotto £9.95

All main courses are served with a selection of fresh, seasonable vegetables

Steaks

8oz Rib Eye steak Bordelaise £15.95

10oz Sirloin steak garnish* £21.00

8oz Rump steak garnish* £13.95

T-bone steak garnish* £21.00

Peppercorn/stilton sauce £1.50

***All steaks are served with a choice of garnish: freshly prepared tomato & onion salad, or traditional garnish consisting of chips, grilled tomato, mushroom & onion rings.**