

The Mill inn. Withington.
Sunday Summer Menu

Small

Hobbs House Sourdough Breads, Netherend Farm Butter v 4.50

Marinated House Olives v 7.00

Starters

Pressed Ham Hock, Piccalilli, Sourdough Toast 9.00

Fresh Water Crayfish, Baby Gem, Worcester Mayonnaise, Melba Toast 12.00

Gloucester Old Spot Chopped Sausages, Tewkesbury Mustard & Local Honey 7.95

Hereford Beetroot & Rosary Goats Cheese Salad, Honey Mustard Dressing Toasted Seeds v 8.50 / 16.50

Lemon & Coriander Houmous, Rose Harissa, Dukkah, Pickled Red Onion, Flat bread v 7.50

Roasts & Larger Plates - please see our blackboard for daily specials

Roast Thyme & Lemon Chicken Breast 21.00

Roast 28-day Aged Rump of Beef, Horseradish 23.00

Roast Loin of Pork, Crackling, Apple Sauce 21.50

Trio of Roasts, Chicken, Pork and Beef 26.00

Kids Half Size Portions of Roasts 10.95

Roasts served w/t garlic rosemary roast potatoes, home-made Yorkshire pudding, seasonal vegetables, roast gravy

Mill Inn Ploughman's. Double Gloucester Cheese, Hand Carved Tewkesbury Ham, Pickles, Apple, Celery, Hobbs House Sourdough, Netherend Farm Butter 19.50

Old Brewery Bitter Battered Fish and Chips with Minted Peas and Tartare sauce 21.00

Hereford Beetroot & Rosary Goats Cheese Salad, Honey Mustard Dressing v 16.50

Extras

Yorkshire Pudding & Gravy 2.50 | Cauliflower & Double Gloucester Cheese v 5.00 | Roast Potatoes 4.50

Desserts

Pasion Fruit Cheese Cake w/t "Ice Cream" ve 8.00

Cotswolds Raspberry Mess, Salted Pistachio Crumb v 8.00

Marshfield Farm Ice Creams and Sorbets v / ve 2.60 per scoop or a 125ml Pot 4.25

Local Cheese Board. Rosery Goat's Cheese, Double Gloucester, Hereford Hop 11.00

Please make us aware of any allergens or intolerances

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