The Mill inn. Withington.
Winter Menu

Small

Hobbs House Sourdough Breads, Netherend Farm Butter 4.50 v

Marinated House Olives 6.00 v

Cotswold “Scotch Egg” with Piccalilli or Brown Sauce 8.00

Starters

Chicken Liver Pate, Cider Chutney, Sourdough Toast 8.50

Hereford Beetroot & Gin Cured Salmon, Fennel and Celeriac Remoulade 11.00

Crispy Pork Belly Bites, Honey Sriracha Glaze, Sesame, Chilli, Kewpie Mayonnaise 9.50

Double Gloucester Cheese Rarebit, Watercress, Worcester Sauce 7.95 v

Fried Rosery Goat’s Cheese, Bitter Leaf Salad, Pomegranate Molasses & Lime Dressing 8.50 / 14.50 v

Lemon & Coriander Houmous, Rose Harissa, Toasted Seeds, Pickled Red Onion, Flat Bread 7.95 v

Larger plates - please see our blackboard for daily specials and pie of the day

The Mills Famous Crispy Fried “Chicken in a Basket” Buttermilk Chicken, Chips, BBQ Chilli Dip and Aioli 18.95

Slow Cooked Gloucester Old Spot Pork Belly, Buttered Kale, Fondant Potato, Cider & Thyme Sauce 21.50

Guinea Fowl Schnitzel, Shaved Fennel & Rocket Salad, Fries, Lemon & Burnt Sage Butter Sauce 24.95

Grilled 8oz Local 28 Dry Aged Ribeye Steak, Tripple Cooked Chips, Roast Vine Tomatoes & Mushroom 32.95
add peppercorn sauce 2.00 or Tewksbury mustard & horseradish butter 1.50

Steak Burger w/t Double Gloucester Cheese, Smoked Bacon, Stout Onions, Mustard, Skin on Fries 19.95

Sticky Roast Pumpkin, Miso Butter, Grilled Radicchio, Pomegranate, Toasted Seeds, Marinated Feta 14.95 ve

Old Brewery Beer Battered Fish and Chips with Minted Peas and Tartare sauce 22.50

Sides

Buttered Winter Greens 4.50 v

Roasted Carrots 4.50 v

Tripple Cooked Chips 6.00 v / Skin on Fries 6.00 v

Desserts

Pear and Bramley Apple Crumble with Custard 8.00 v

Sticky Toffee Pudding, Butterscotch Sauce, Clotted Cream Ice Cream 8.00 v

Marshfield Farm Ice Creams and Sorbets *2.60 per scoop* v / ve

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

Please make us aware of any allergens or intolerances

The Mill inn. Withington.
Sunday Menu

Small

Hobbs House Sourdough Breads, Netherend Farm Butter 4.50 v

Marinated House Olives 6.00 v

Cotswold “Scotch Egg” with Piccalilli or Brown Sauce 8.00

Starters

Chicken Liver Pate, Cider Chutney, Sourdough Toast 8.50

Hereford Beetroot & Gin Cured Salmon, Fennel and Celeriac Remoulade 11.00

Crispy Pork Belly Bites, Honey Sriracha Glaze, Sesame, Chilli, Kewpie Mayonnaise 9.50

Double Gloucester Cheese Rarebit, Watercress, Worcester Sauce 7.95 v

Fried Rosery Goat’s Cheese, Bitter Leaf Salad, Pomegranate Molasses & Lime Dressing 8.50 / 14.50 v

Lemon & Coriander Houmous, Rose Harissa, Toasted Seeds, Pickled Red Onion, Flat Bread 7.95 v

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

Guinea Fowl Schnitzel, Shaved Fennel & Rocket, Fries, Lemon & Burnt Sage Butter Sauce 24.95

Sticky Roast Pumpkin, Miso Butter, Grilled Radicchio, Pomegranate, Toasted Seeds, Marinated Feta 14.95 ve

Old Brewery Beer Battered Fish and Chips with Minted Peas and Tartare sauce 22.50

Extras

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

Desserts

Pear and Bramley Apple Crumble with Custard 8.00 v

Sticky Toffee Pudding, Butterscotch Sauce, Clotted Cream Ice Cream 8.00 v

Marshfield Farm Ice Creams and Sorbets *2.60 per scoop* v / ve

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

Please make us aware of any allergens or intolerances