

GRILL EVENING

Choose two grill dishes £26.00
Add starters, sides & recommended drinks as desired

STARTERS

Camembert on toasted sourdough, sautéed field mushrooms & mustard ketchup £8.25 **V**

Home made soup with bread roll & butter £6.50 **V**

The Mill scampi, in lemon & herb crumb, tartare sauce £8.50

Tomato & roquito pepper salad, mixed olives & oregano bread £7.95 **VE**

FROM THE GRILL

Rump

8_{oz} matured Staffordshire rump steak, mushroom, tomato, chunky chips **GF***

Terra Vega Merlot 175ml £6.50

Gammon

12_{oz} gammon steak, fried egg, pineapple chutney, tomato, mushroom, chunky chips **GF***

Gufetto Pinot Grigio 175ml £5.90

The Mill burger

Staffordshire beef burger, glazed bun, bacon, cheddar, lettuce, tomato, coleslaw, chunky chips

Greene King Icebreaker pale ale 1_{pt} £5.³⁰

Sirloin

10_{oz} matured Staffordshire sirloin steak, tomato, mushroom, chunky chips **GF*** (£5.ºº supplement)

Hillville Road Shiraz 175ml £6.80

Vegan quarter pounder smoked applewood vegan cheese VVE

Castaway Bay Sauvignon Blanc 175ml £6.50

Mixed grill

rump steak, chicken fillet, gammon steak, lamb cutlet, pork sausages, black pudding, fried egg, tomato, mushroom, chunky chips (£5.00 supplement)

Beauté du Sud Malbec 175ml £6.20

SIDES

Pepper sauce £3.50 **V**

Blue cheese sauce $\pounds_{3.50}$ **V**

Onion rings $\pounds_{4.50}$ **V**

Skin on fries £5.00 **V**

Garlic Bread £4.00

Garlic bread with cheese £5.00 **V VE**