

## GRILL EVENING

**Choose two grill dishes £28.00**

*Add starters, sides & recommended drinks as desired*

### STARTERS

**Camembert on toasted  
sourdough, sautéed field  
mushrooms  
& mustard ketchup**  
£8.<sup>25</sup> V

**Home made soup with  
bread roll & butter**  
£6.<sup>50</sup> V

**Battered haddock pieces, tartare  
sauce**  
£8.<sup>50</sup>

**Panko breaded mushrooms with  
garlic mayo dip**  
£6.<sup>95</sup> VE

### FROM THE GRILL

*Rump*  
8oz matured Staffordshire rump  
steak, mushroom, tomato, chunky  
chips GF\*

*Terra Vega Merlot 175ml* £6.<sup>50</sup>

*Gammon*  
12oz gammon steak, fried egg,  
pineapple chutney, tomato,  
mushroom, chunky chips  
GF\*

*Gufetto Pinot Grigio 175ml* £5.<sup>90</sup>

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

*Greene King Icebreaker pale ale*  
1pt £5.<sup>30</sup>

*Sirloin*  
10oz matured Staffordshire sirloin  
steak, tomato, mushroom,  
chunky chips GF\*  
(£5.<sup>00</sup> supplement)

*Hillville Road Shiraz 175ml* £6.<sup>80</sup>

*Vegan quarter pounder*  
smoked applewood vegan cheese  
V VE

*Castaway Bay Sauvignon Blanc*  
175ml £6.<sup>50</sup>

*Mixed grill*  
rump steak, chicken fillet, gammon  
steak, lamb cutlet, pork sausages,  
black pudding, fried egg, tomato,  
mushroom, chunky chips  
(£5.<sup>00</sup> supplement)

*Beauté du Sud Malbec 175ml* £6.<sup>20</sup>

### SIDES

**Pepper sauce**  
£3.<sup>50</sup> V

**Blue cheese sauce**  
£3.<sup>50</sup> V

**Onion rings**  
£4.<sup>50</sup> V

**Skin on fries**  
£5.<sup>00</sup> V

**Garlic Bread**  
£4.<sup>00</sup>

**Garlic bread with cheese**  
£5.<sup>00</sup> V VE