

Starters

OVEN BAKED CAMEMBERT FOR TWO Thyme, honey, homemade chutney and soda bread (V GF available)	£15.00	CRISPY DUCK SALAD Watermelon, pomegranate, honey, soy dressing (GF)	£8.00/ £15.00 (main)
BON BON SAUSAGES Glazed in honey mustard and thyme	£8.95	PORK BELLY DIPPERS	£8.95
TOASTED GOATS CHEESE Heritage carrots, maple syrup, coriander pesto, redcurrants (V GF)	£8.00	CHICKEN LIVER PATE Peppercorn, thyme, madeira jelly, roast pear, homemade soda bread (GF available)	£8.00
TEMPURA FRIED CALAMARI Garlic mayo and lemon	£8.00	SMOKED SALMON On sourdough with herb oil	£7.95
GARLIC MUSHROOMS	£7.95	SOUP OF THE DAY Artisan bread, whipped butter (V VE GF available)	£7.00
RED PEPPER & CHILLI HUMMUS Dipping oils, artisan bread (V VE GF available)	£7.00	HOME SPICED SMOKED NUTS (V VE GF)	£6.00

Burgers

All burgers are made in house and served in a brioche bun with beef tomato and gem leaf with homemade tomato chutney, house slaw, onion rings, side salad and fries. If you require a gluten free burger please ask a member of the team and we'll be happy to accommodate.

7OZ BEEF BURGER With maple bacon and mozzarella	£16.00	MILLER'S SIGNATURE BUTTERMILK CHICKEN BURGER Succulent chicken thigh marinated overnight in buttermilk then tossed in a spiced flour of 10 different spices/herbs & fried forming a crisp tasty batter	£16.00
LAMB, FETA AND MINT BURGER	£16.00		
HALLOUMI BURGER	£15.00		
CHICKPEA AND CORIANDER VEGAN BURGER	£15.00		

Sandwiches

Available every day up until 3pm except on Sundays. Should you require a sandwich on gluten free bread or have any other dietary requirements please ask as a member of the team. All sandwiches come on ciabatta with dressed salad, house slaw and fries.

ALL SANDWICHES £13.00 EACH

HOT BEEF AND BLUE CHEESE With onion gravy for dipping	MELTED BRIE With house chutney and rocket
CHARGRILLED CHICKEN With maple bacon and tarragon garlic mayonnaise	FISH FINGER BUTTY With shallot tartar sauce



Mains

MIX GRILL Half rump steak, sausage, pork BBQ ribs, chicken breast, tomato, onion rings, corn on the cob, hand cut chips, dipping gravy (GF available)	£22.00	RUMP STEAK Grilled tomato and mushrooms finished with a thyme butter, onion rings, hand cut chips (GF available)	£22.00
FULL RACK OF BBQ RIBS Corn on the cob, coleslaw, fries (GF)	£21.99	CONFIT BELLY PORK Sage mash, blackberry sauce, roast parsnip (GF available)	£16.00
SEAFOOD LINGUINE Garlic white wine cream sauce, parmesan, chive oil, garlic bread	£16.95	BATTERED HADDOCK Mushy peas, hand cut chips and tartar sauce	£16.00/ £10.00 (small)
POT PIE OF PEPPERED STEAK Wild mushroom and shallot, puff pastry pie lid, vegetables and hand cut chips	£15.00	SAUSAGE AND MASH Caramelised onion gravy, seasonal vegetables	£16.00
VEGETARIAN HOT POT Braised red cabbage, homemade soda bread (V VE available)	£14.00		

Childrens Menu

ALL DISHES £6.95 AND SERVED WITH FRIES AND A CHOICE OF GARDEN PEAS OR BEANS.

CHEESEBURGER	PLAIN BURGER
CHICKEN GOUJONS	SAUSAGE AND MASH POTATOES

Desserts

MILLER'S CHEESE BOARD With biscuits, celery, grapes and house chutney	£10.00	STICKY TOFFEE PUDDING With toffee sauce and vanilla ice cream	£8.00
HOMEMADE PROFITEROLES Filled with sweetened cream, chocolate sauce and salted caramel	£8.00	SPICED APPLE CRUMBLE With oaty crumble topping and ice cream (VE available, GF)	£8.00
WARMED CHOCOLATE BROWNIE With vanilla ice cream	£7.00	SELECTION OF ICE CREAMS (GF)	£6.00

