

HEANEY & MILL

DINNER MENU

SERVED 5PM - CLOSE

STARTERS

TORCHED BURRATA (V) (GFA) - £7.95

Roasted beetroot salad on a toasted homemade brioche with whipped goats cheese and port & onion jam.

TUNA (P) - £9.50

Seared sashimi grade Tuna marinated in lemon & herb on a Nicoise salad.

CRISPY DUCK & RACLETTE

SPRING ROLL - £7.95

Cured crispy duck leg & Swiss cheese spring roll with sweet apple & celeriac remoulade.

KING SCALLOPS & BOUDIN NOIR - £9.50

Seared scallops with french black pudding, crispy Serrano ham and pumpkin & vanilla puree.

SQUID (P) - £8.50

Salt & pepper fried squid served with sriracha mayonnaise and sesame slaw.

HERRITAGE TOMATO (V)(VGA) - £7.50

Barrel aged feta, tomato & olive salad, gazpacho & rosemary croutes.

CHARGRILLED KING PRAWN

AGNOLOTTI - £7.50

Handmade Agnolotti filled with king prawn mousse, topped with chargrilled king prawns & samphire with a ginger & lemongrass bisque.

MAIN COURSES

PESTO LINGUINI (V) - £10.95

With basil cream, feta cheese, courgette, sun blushed tomato and black olive crumb.

TRUFFLE RISOTTO (V)(GFA) - £13.95

Chestnut mushroom & truffle risotto, poached egg and a brioche & herb crumble.

TERIYAKI SALMON (P) - £15.95

Honey & soy glazed salmon served with wasabi potatoes, star anise & carrot puree, pickled ginger, sesame & edamame beans and teriyaki sauce.

SALT-AGED LAMB RUMP (GFA) - £17.95

8oz roasted rump, lentil & leek fricasee, wild mushrooms & jerusalem artichoke puree and a bordelaise sauce.

RUMP (GFA) - £24.95

12oz dry-aged picanha with peppercorn sauce, fries and beer-battered onion rings.

LUXURY FISH PIE (P) - £16.95

King prawns, haddock and salmon in a lobster & dill sauce topped with parmesan mash & battered monkfish cheek.

CHICKEN & BLACK TRUFFLE

GNOCCHI CARBONARA - £15.95

Seared cornfed chicken, pancetta & black truffle gnocchi, crispy Arlington white and carbonara sauce.

HEANEY & MILL REUBEN

BURGER & FRIES - £15.95

8oz dry-aged beef, homemade crispy corned-beef, sauerkraut, pickles, American cheese & mustard, red onion & aioli on a homemade toasted brioche bun.

PORK FILLET (GFA) - £16.95

Braised pork cheek with a herb cream and salsa verde.

BASS (P)(GFA) - £19.95

Pan fried with grilled king prawns, seafood tortellini and a lobster & lemongrass bisque

FILLET (GFA) - £24.95

8oz dry-aged beef with peppercorn sauce, fries and beer-battered onion rings.

SIDES

TRUFFLE & PARMESAN FRIES - £4.95

FRIES - £4.00

TRUFFLE MASH - £4.95

ROCKET & PARMESAN SALAD - £4.95

SEASONAL SPECIAL GREENS - £4.00

DESSERTS

FRUIT & NUT CHOCOLATE

DELICE - £6.95

With almond, hazelnut, pistachio,
sultanas & clotted cream ice cream.

STRAWBERRY MOJITO PANNA

COTTA - £7.50

CHEESE BOARD - £8.95

Selection of 4 cheeses, chutney and
cheese biscuits.

WHITE CHOCOLATE & GINGER

CHEESECAKE - £6.95

Ginger nut & toasted oat biscuit base.
Served with clotted cream ice cream.

LEMON MERINGUE PIE - £6.95

COCKTAILS & COFFEES

ESPRESSO MARTINI - £7.50

Espresso, vodka, Kahlua, vanilla.

SWEET VELVET - £7.50

Vodka, pineapple, pear, sugar, lime.

AMERICANO - £2.50

PORNSTAR MARTINI - £7.50

Pineapple, vanilla vodka, passionfruit.

LIQUEUR COFFEE - £5.80

LATTE - £2.50

DIGESTIF

GRAPPA

BIANCA, CARPENE

MALVOLTI - £4.00

LIQUEUR

MONTENEGRO - £3.00

JAGERMEISTER - £3.00

BENEDICTINE - £3.50

WHISKEY

TALISKER 10 - £5.00

OBAN 14 - £5.00

BALVENIE 12 - £5.00

AUCHENTOSHAN - £6.00

YAMAZAKI 12 - £10.00

HIBIKI - £8.00

NIKKA BARREL - £5.50

COGNAC

HENNESSY VS - £4.00

REMY MARTIN - £5.00

RUM

MOUNT GAY - £4.00

ZACAPA 23 - £7.50

DIPLOMATICO - £6.00

(V) - VEGETARIAN | (VG) - VEGAN | (P) - PESCETARIAN | (GF) - GLUTEN FREE | (GFA) -
GLUTEN FREE AVAILABLE | (N) - NUTS

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