

# HEANEY & MILL

## OCTOBER SET MENU

Available Mon-Wed 12-3pm & 5pm-Close

2 Courses - £15.95

3 Courses - £19.95

### Starters

#### BARREL-AGED

##### FETA (V) (GFA)

Bruschetta with beetroot, red onion & pesto on a toasted ciabatta.

#### SALT & PEPPER

##### SQUID AND CHIPS (P)

Served with homemade tartar sauce.

#### MOROCCAN

##### SPICED HOUMOUS (V) (VGA)

Served with homemade cumin flatbreads, pickled cucumber & mint yoghurt.

#### LAMB & SESAME

##### SPRING ROLLS

Served with chilli & honey dipping sauce.

### Mains

#### PORK RIBEYE (GFA)

Salt-aged pork ribeye steak served with truffle & parmesan fries and a peppercorn sauce.

#### LUXURY FISH PIE (P)

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

#### TORCHED BURRATA (V) (VGA)

Served on a red pepper linguini with chilli, lemon & fresh herbs.

#### HEANEY & MILL

##### HUNTER'S CHICKEN

On creamed potato with Serrano ham, Goosenaugh gold cheddar and bourbon BBQ sauce.

### Desserts

#### DOUBLE CHOCOLATE

##### CHIP BROWNIE (GF)

Served with clotted cream ice cream.

#### CHERRY PIE

##### PANNA COTTA (GFA)

With sweet puff pastry & toasted almonds.

#### WHITE CHOCOLATE &

##### GINGER CHEESECAKE (V)

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

(P) - Pescatarian | (N) - Nuts | (V) - Vegetarian | (VG) - Vegan | (GF) - Gluten Free  
Not to be used in conjunction with any other offer or promotion