

# Menu

## • DESSERTS •

Sticky toffee pudding.....	5.45
Date sponge, covered in butterscotch sauce	
Strawberry cheesecake.....	5.45
Served with double cream	
Chocolate fudge cake.....	5.75
Served warm with vanilla ice cream	
Lemon & lime posset.....	5.45
A set citrus cream dessert served with all butter shortbread	
Three cheese platter.....	7.25
A selection of local cheese served with crackers, grapes, apple & chutney	
New forest ice cream.....	per scoop 1.50
Chocolate/strawberry/vanilla/mint chocolate chip/salted caramel/raspberry sorbet/lemon sorbet	

## • COFFEE •

Americano.....	2.20
Latte.....	2.40
Cappuccino.....	2.40
Hot Chocolate.....	2.30
Mocha.....	2.50
Espresso.....	1.80
Double Espresso.....	2.30
Tea (please ask for selection).....	2.10
Liquor Coffee (please ask for selection).....	4.75

## • BAGUETTE • BAGEL •

Goats Cheese & Beetroot (V).....	5.95
Citrus Crab & Rocket.....	6.45
Soked Salmon & Cream Cheese.....	6.45
Hot Salted Beef.....	6.25
with horseradish sauce	
Ham & Wholegran Mustard.....	5.95

## • SIDES •

Fries.....	2.50
Chips.....	3.00
Cheesy Chips.....	3.50
Sweet Potato Fries.....	3.00
Side Salad.....	3.00
Rocket & Parmesan Salad.....	3.20

## • SUNDAY SHARER •

### AT THE OLD MILL

Our sharing Sunday roasts are priced per joint. From only £40.00 bring the family along and enjoy a feast fit for a king! Initial purchase of 1 whole chicken required and additional offers of lamb, gammon and beef joints available.

# Menu

## • NIBBLES • GRAZERS •

All nibbles & grazers available as 4 for £10.00

Grilled bratwurst.....	3.55
Halloumi bruschetta.....	3.85
Filled sweet peppers.....	3.20
King Prawns.....	3.95
Stuffed with feta cheese with sweet chilli sauce	
Marinated olives.....	2.95
Chorizo Bites.....	3.00
Garlic bread.....	2.95

## • SHARING BOARDS •

Ideal as a starter to share or light lunches

Harvest Platter.....	14.95
Pate of the day, wiltshire ham, smoked applewood cheddar, toasted bread, dressed leaves, chutney, silver skin onions, apple, grapes & celery	
Seafood Platter.....	13.95
Smoked salmon, mackerel & trout with crusty bread, caper berries, lemon, baby gherkins, sun blushed tomatoes & chutney	
Antipasti board.....	13.45
a selection of cured meats, olives, garlic bread, stuffed peppers, sun dried tomatoes and red onion chutney	

## • STARTERS •

Soup of the day.....	5.25
served with warm bread and salted butter	
Breaded whitebait.....	5.45/9.95
served with tartare sauce main portion with toasted bread	
Goats cheese & cranberry tart.....	5.75
served with a salad garnish	
Pate of the day.....	6.45
served with toasted bread & red onion marmalade	
Crab stuffed avocado.....	6.95
with a citrus salad garnish	

## • SALAD • PASTA •

Pan fried chicken, bacon & pineapple salad.....	11.95
mixed leaves with honey & mustard dressing	
Apple, avocado & mango salad.....	10.50
with blue cheese & beetroot	
Warm seabass salad.....	11.95
with mediterranean vegetables & spinach	
Gluten free penne pasta.....	10.45
in a garlic and white wine cream sauce, served with sliced granary bread	
Fresh tomato salsa linguine.....	9.95
with toasted garlic bread	
add atlantic prawns / bacon / chorizo + 1.00	

## • PUB CLASSICS •

“Old Mill Bitter” battered cod.....	11.95
Chunky chips, mushy peas & tartare sauce	
Deep fried scampi tails.....	9.45
Chunky chips & tartare sauce	
Trio of sausages.....	10.50
Sausage of the day served with creamy mash & gravy	
Wiltshire ham.....	9.25
Served with a fried brace of hens eggs and chips	
10oz rump steak.....	18.45
Served with chips, chantenay carrots & tenderstem broccoli	
add peppercorn / blue cheese / mushroom sauce + 1.50	
8oz ribeye steak.....	18.45
Served with chips, chantenay carrots & tenderstem broccoli	
add peppercorn / blue cheese / mushroom sauce + 1.50	

## • BURGERS •

All burgers served with chips & salad in a toasted bun

8oz home recipe beef.....	11.95
Minted lamb.....	11.95
Cajun chicken.....	11.95
Venison.....	11.95
Chickpea & lentil.....	10.95
Add cheese 1.00 / add bacon 1.00 / add cheese & bacon 2.00	