

# HEANEY & MILL

## DINNER MENU

Served Monday-Saturday 5-10pm

### NIBBLES

**Hummus & Sriracha with Fried Tortilla | 4.95 (GFA) (VG)**

**Nocellara Olives | 3.95 (GF) (VG)**

**Truffle & Artichoke Tapenade with Toasted Pitta | 5.50 (GFA) (VG)**

**Roast Chorizo with Honey & Chives | 5.95**

**Bread & Homemade Pesto | 3.95 (GFA) (N)**

### STARTERS

**Sun Blushed Tomato & Truffle Artichoke Bruschetta | 8.5 (V) (VGA) (GFA)**

Toasted brioche & garden cress.

**Crispy Garlic & Chilli Mushrooms | 9 (V) (VGA)**

Panko breadcrumbs, sriracha glaze & garlic aioli.

**Chicken Liver & Bacon Pate | 9.5**

Caramelised onion & port jam.

**Deep Fried Brie | 9 (V)**

Crispy corn coating, spring & radish salad, redcurrant sauce.

**Seared Sashimi Grade Tuna | 12 (P)**

Homemade King prawn toast, wasabi mayo, sweet chilli.

**Cauliflower Cheese Soup | 8 (V) (GFA)**

Cheddar & onion brioche croutons.

**Crispy Duck Spring Roll | 9.5**

Sriracha mayo, sesame & iceberg salad.

**Salt & Pepper Squid | 10 (P)**

Lemon & garlic aioli.

**King Scallops | 13 (GF)**

Smoked bacon & truffle dressing cauliflower puree & celery cress.

**Harissa King Prawns | 10 (P) (GFA)**

Chilli & garlic cream.

### MAINS

**Roast Salmon | 18 (GF) (P)**

Garlic & lemon confit potato, chilli, tarragon & tomato sauce.

**Truffle & Chestnut Mushroom Linguini | 15 (VA)**

Freshly grated aged parmesan.

**Salt Aged 8oz Lamb Rump | 20 (GFA)**

Truffle mash, chargrilled shallot & red wine jus.

**Glazed Pork Cheeks | 16 (GFA)**

Cheese & Chive mash, peppercorn sauce.

**Jerusalem Artichoke Risotto | 15 (V) (GFA)**

Caramelised artichoke & chive cream cheese.

**Garlic Buttered Chicken | 16 (GF)**

Chestnut mushroom & squash hash with blue cheese sauce.

**Pan Fried Seabass | 19 (P) (GFA)**

Egg pasta & courgetti in a lobster & lemongrass bisque.

**Spiced Roast Cauliflower Gratin | 16 (N) (V) (VGA) (GFA)**

Toasted hazelnuts, sweet raisins, feta cheese and harissa cream sauce.

**10oz Beef Ribeye | 28 (GFA)**

Garlic butter, beer battered onion rings, roast tomato & fries.

**Dry aged 8 oz Beef Fillet | 30 (GFA)**

Garlic butter, beer battered onion rings, roast tomato & fries.

**Yorkshire Reared Venison Haunch | 23 (GF)**

Fricassee of roast artichoke, savoy cabbage, smoked bacon and redcurrant sauce.

**Heaney & Mill Burger & Fries | 14.95**

8oz dry-aged beef burger with traditional salad garnish on a homemade toasted brioche bun.

**Heaney & Mill Veggie Cheeseburger & Fries | 14.95 (V) (VGA)**

Moving Mountain veggie burger, cheese & traditional salad garnish on a homemade brioche bun.

**Heaney and Mill Reuben Burger & Fries | 16.95**

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

**Fries | 4 (VG) (GF)**

**Truffle & Parmesan fries | 5.5 (GF)**

**Garlic, chilli & lemon broccoli | 4 (VG) (GF)**

**Feta, olive, iceberg lettuce & red onion salad | 5 (V) (GF)**

**Cheese & truffle mash | 5.5 (V)(GF)**

**Onion rings | 4 (VG)**

**Garlic & chilli prawns | 6 (GF) (P)**

### SAUCES

**Peppercorn | 2**

**Blue cheese | 2 (GF)**

**Red wine jus | 2 (GF)**

**Chimmichurri | 2 (GF)**