



DINNER MENU

SERVED DAILY 5PM-10PM

STARTERS

Fresh farm to plate ingredients every time. Seasonal dishes that are well-balanced and the perfect way to start your meal.

BARREL-AGED FETA BRUSCHETTA (V)(VGA)(N) - £7.50

Barrel-aged feta, avocado & strawberry, basil & pine nut pesto, fresh herbs, honey & balsamic.

BURRATA & TOMATO SALAD (V)(VGA) - £7.95

Heirloom tomato salad, homemade focaccia, fresh basil with a honey & sherry vinaigrette.

SALT & PEPPER SQUID (P) - £8.95

Salt & pepper fried squid, sriracha mayonnaise & sesame slaw.

CHORIZO & KING PRAWNS - £8.95

With chilli & garlic cream, toasted ciabatta, lemon & coriander.

SESAME CRUSTED TUNA (P) - £9.95

Sashimi grade Tuna, soy & ginger glaze, King prawn toast & sweet chilli sauce.

CRISPY DUCK & RACLETTE SPRING ROLL - £8.95

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

KING SCALLOPS & BOUDIN NOIR - £10.95

Seared King scallops topped with crispy Serrano ham, French black pudding and nashi pear with a celeriac & vanilla puree.

OX CHEEK RAGU - £8.50

Ox cheek ragu, Tunworth cheese mousse, artichoke Welsh rarebit soldier & wild garlic.

PINK GIN SALMON - £8.50

Beetroot & gin cured Salmon, horseradish creme fraiche, G&T gel & toasted brioche.

MAIN COURSES

We work closely with our trusted local suppliers and use only their finest quality ingredients in every dish we se each day.

SMOKED RICOTTA & BASIL PESTO LINGUINI (V)(N) - £12.95

Basil cream, smoked ricotta, courgette, sunblushed tomato & black olive crumb.

WILD MUSHROOM & TRUFFLE RISOTTO (V)(VGA)(GFA) - £14.95

Wild mushroom & truffle risotto topped with confit brioche & herb crumble and a perfectly poached egg.

BUTTER POACHED COD (P) - £16.95

Beurre noisette poached cod loin, King prawn tortellini & a lobster bisque

THE HEANEY & MILL BURGER - £13.95

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

THE HEANEY & MILL REUBEN BURGER - £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.

DRY-AGED 12OZ BEEF RUMP PICANHA - £21.95

Chive & garlic butter glazed 12oz dry-aged beef rump picanha, served with fries, beer-battered onion rings and your choice of peppercorn, blue cheese or chimmi-churri sauce,

TERIYAKI SALMON (GF)(P) - £15.95

Honey & soy glazes salmon, wasabi potato, star anise & carrot puree, pickled ginger, sesame & edamame beans with teriyaki sauce.

CORN-FED CHICKEN (GFA) - £14.95

With a mushroom pie and truffle mashed potato.

SALT-AGED LAMB RUMP (GFA) - £17.95

8oz roasted lamb rump, bacon & parmesan gnocchi, mushrooms & pea veloute.

THE HEANEY & MILL VEGGIE CHEESE BURGER (V)(VGA) - £13.95

Moving mountain veggie burger, cheese & traditional salad garnish on a homemade toasted brioche bun. Served with fries.

DRY-AGED 8OZ BEEF FILLET - £27.95

Chive & garlic butter glazed 8oz dry-aged beef fillet, served with fries, beer-battered onion rings and your choice of peppercorn, blue cheese or chimmi-churri sauce,

DRY-AGED 12OZ BRAISED BEEF RIB-EYE - £26.95

Chive & garlic butter glazed 12oz dry-aged beef rib-eye, served with fries, beer-battered onion rings and your choice of peppercorn, blue cheese or chimmi-churri sauce,

SIDES

Rich and honest flavours designed to compliment our list of exciting main courses.

TRUFFLE & PARMESAN FRIES - £4.95

The house thin & crispy fries, layered with parmesan & truffle oil.

FRIES (GF) - £3.95

The house thin & crispy fries.

TRUFFLE MASH - £3.95

A true Heaney & Mill favourite. Homemade creamy mashed potatoes with truffle.

LEMON & SEA SALT SEASONAL GREENS - £3.50

Fresh & seasonal al dente greens with lemon & sea salt seasoning.



DRINKS MENU

SERVED DAILY UNTIL 11PM

RED WINE

	125ML GLASS	175ML GLASS	BOTTLE
Tempranillo Candidato Spain 12.5% Sweet - Red Fruit - Smooth	£4.40	£5.70	£20.95
Merlot Santa Alegria Chile 13% Red Plum - Raspberry - Perfumed	£4.50	£5.90	£21.95
Organic Nero D'Avola, Montalto Chile 14% Raspberry - Spice - Elegant	£4.90	£6.30	£23.95
Negroamaro 'Il Pumo' San Marzano Italy 13.5% Blackcurrant - Wild Fruit - Full Flavoured	£4.70	£6.10	£23.50
Malbec, Mendoza, El Camino Argentina 14% Black Cherry - Fruity - Smooth	£5.20	£6.60	£24.50
Podere Montepulciano D'Abruzzo Ronchi Italy 13% Black Cherry - Fruity - Smooth			£26.50
'The Very Sexy Shiraz', Cloof S Africa 14.5% Mint - Blackberry - Generous			£28.95
Malvasia Nera 'Talo', San Marzano Italy 13.5% Vanilla - Baked Orange - Morello Cherry			£28.95
Rioja Reserva ' Bodegas Ondarre' Spain 14% Vanilla - Spice - Wild Strawberry			£27.95
Primitivo Di Manduria 'Talo' San Marzano Italy 13% Berry - Chocolate - Fresh			£29.50
Valpolicella Ripasso 'Campo Bastiglia, Ca Rugate' Italy 14% Vibrant - Red Fruit - Savoury			£39.95
Chianti Classico DOCG, Antinori Peppoli Italy , Tuscany 13% Intense- Red Fruit - Savoury			£40.00
Primitivo di Manduria 'Anniversario 62', San Marzano Italy, Puglia 14.5% Fresh - Black Cherry - Spectacular			£50.00
Pomerol 2011, Chateau Tour Robert France, Bordeaux 13% Delicate- Expressive - Smoke			£50.00

WHITE WINE

	125ML GLASS	175ML GLASS	BOTTLE
Chardonnay Les Templiers France 12.5% Pineapple - Fennel - Aromatic	£4.60	£5.90	£21.95
Terre Del Noce Pinot Grigio Delle Dolmiti Italy 12.5% Apple - Floral - Clean	£4.80	£6.10	£22.50
Verdeca 'Talo' Puglia, San Marzano Italy 12.5% Rich - Green Apple - Honey	£4.90	£6.30	£22.95
Grillo 'Fuedo Arancio' Sicillia Italy 13% Mango - White Flowers - Delicate	£5.20	£6.60	£23.95
Sauv Blanc, Featherdrop, Mbrough N Zealand 12.5% Passion Fruit - Peapods - Intense	£5.80	£7.00	£25.95
Chenin Blanc, Stellebosch, Ernst Gouws S Africa 13.5% Vanilla - Baked Orange - Morello Cherry			£26.95
Picpoul De Pinet Tournee Du Sud France 13% Mediterranean - Citrus - Crisp			£26.95
Gavi Di Gavi, La Contessa Italy 13% Green Apple - Citrus - Mouth Watering			£29.95
Sauvignon Blanc 'Origin' Saint Clair N Zealand 13% Passionfruit - Blackcurrant - Intense			£29.95
Sancerre, Domaine de la Villaudière France 13% Mineral - Zesty - Green fruit			£35.95
Chablis, Domaine Grand Roche France 12.5% Fresh- Citrus - Crisp			£33.95
Chardonnay, Ad Hoc Hen, Pemberton, Larry Cherubino Australia 13% Vibrant - Red Fruit - Savoury			£35.95
Sancerre Lucien Crochet 2018, France 14.5% Mineral - Citrus - Complex			£45.00
Chablis, Jean-Marc Brocard 1er Cru Montmains 2018 France 13% VFresh - Citrus - Elegant			£50.00

ROSE WINE

	125ML GLASS	175ML GLASS	BOTTLE
Zinfandel Blush 2017 Sunset Point France 12.5% Strawberry - Pink Grapefruit - Smooth	£4.50	£5.70	£20.95
Gris Blanc Rose 2019 Gerard Bertrand France 13% Refreshing - Red Fruit - Delicate	£5.50	£6.90	£26.95
SPARKLING	125ML GLASS		BOTTLE
Prosecco Extra Dry, Favola Italy 12% Pear - Apple - Fragrant	£6.00		£27.90
Prosecco Rose Cuvee Brut, Favola Italy 11% Aromatic - Red Berries - Vibrant	£6.00		£27.90
Brut Champagne Collet France 12.5%	£9.00		£50.00
Brut Rose Champagne Collet France 12.5%			£50.00
Moet & Chandon Imperial NV France 12%			£55.00
Moet Ice Imperial France 12%			£65.00
Ruinart Blanc de blanc France 12.5%			£90.00

SWEET WINES

	75ML GLASS	BOTTLE
Botrytis Semillion, 'Reserve Berton Vineyard' SE Australia 11.5% Orange - Grapefruit - Butterscotch	£5.25	£24.90
Sauternes, 'Castelnaud De Suduiraut' France 13.5% Aromatic - Red Berries - Vibrant	£7.10	£34.90

FORTIFIED WINES

LBV Port 2013 Barros Portugal 20% Black Cherry - Blackcurrant - Well Balanced	£4.60	£42.00
Tawny Port 10 Years Old Barros Portugal 20% Dried Fruit - Chocolate - Elegant	£4.60	£45.00

BEER & CIDER

	HALF PINT	PINT
ASAHI SUPER DRY Premium Lager Japan ABV 5.2%	£3.20	£5.50
CAMDEN HELLS Premium Lager London ABV 4.6%	£3.00	£5.50
MEANTIME ANYTIME Speciality IPA London ABV 4.7%	£3.00	£5.25
OUR LOCAL TAP Ask your server about this month's local draft.	£3.00	£5.25
PACIFICO CLARA Pilsner Mexico ABV 4.5%	£4.00	
SALTAIRE BREWERY BLONDE Blonde Ale Shipley ABV 4.0%	£5.00	
KIRKSTALL BREWERY VIRTUOUS Session IPA Leeds ABV 4.5%	£4.00	
NORTHERN MONK FAITH Pale Ale Leeds ABV 5.1%	£4.00	
CIDER HAWKES DEAD & BERRIED Cider London ABV 4%	£5.00	
HAWKES URBAN ORCHARD Cider London ABV 4.5%	£5.00	

COCKTAILS

PORNSTAR MARTINI Vanilla Vodka, Pineapple, Passionfruit.	£8.95	LYCHEE & PASSIONFRUIT COLLINS Gin, Passionfruit, Lychee, Lime, Soda Water.	£8.50	MUY BUENO Rum, Amaretto, Baileys, Mango, Vanilla, Milk, Cream.	£7.95
ESPRESSO MARTINI Vodka, Espresso, Kahlua, Vanilla.	£8.95	UNIDAZE Vodka, Elderflower, Raspberries, Lemon, Cloudy Apple, Rosemary.	£8.50	RUMNANA SPLIT Dark Rum, Banana, Passionfruit, Pineapple, Sugar, Lime.	£8.50
HEANEY & MILL SPRITZ Vodka, Passoa, Mango, Prosecco, Soda Water.	£7.95	SPICY KISS Chillii, Tequila, Cointreau, Lime, Sugar, Ginger Beer.	£8.50	MOJI MOJI Vodka, Pineapple, Peach, Pear, Sugar, Lime.	£8.50
APEROL SPRITZ Aperol, prosecco, soda	£7.95	FACT OR FIG-TION Our take on the Old Fashioned. Bourbon, Apricot Jam, creme de figue, bitters.	£8.95	ALL CLASSICS AVAILABLE Have an old favourite? Please speak to your server.	