

WINTER AT THE OLD MILL



Winter is a wonderful time to eat hearty and comforting food. Our beef is British, grass-fed and dry-aged for unmatched flavour. All our chicken, eggs and pork are free-range. Our lamb is Cornish and most of our native fish is landed from coastal day-boats. We always serve the good stuff – cooked from scratch by real chefs.

DELI

Warm Mini Bloomer & Garlic Butter 3.25	Campagnola Olives 3.00
DELI BOARD 14.75	VEGGIE BOARD 14.75
Devon Crab on Buttered Crumpets	Soy & Chilli Marinated Aubergine
Sweet & Spicy Free-range Chicken Wings	Tomato Houmous & Toasted Pitta
Smoked Mackerel & Horseradish on Toast	Beetroot, Fennel, Walnut & Wild Rice Salad
Venison & Pheasant Terrine, Plum & Ginger Chutney	Spiced Cauliflower Salad

STARTERS

Warm Crispy Camembert, Fig Relish & Rocket 7.50
Butternut Squash Soup, Toasted Seeds & Croutons 5.75
Sautéed Wild Mushroom & Celeriac Purée Tart, Rocket & Parmesan 7.00
Venison & Pheasant Terrine, Plum & Ginger Chutney, Toasts 7.50
Devon Crab on Buttered Crumpets, Spinach, Spring Onion Salsa 8.75
Dorset Chorizo, Peppers & Kale, Free-Range Fried Egg & Grilled Bloomer 8.00 / 15.50
Beetroot, Fennel, Walnut & Wild Rice Salad, Orange & Shallot Dressing 7.00 / 13.50
<i>Add Free-range Chicken 2.50 or Feta 2.00</i>

MAINS

Pan-fried Fillet of Salmon, Sautéed Leeks & Crushed Potatoes, Chardonnay Cream Sauce 16.75
Free-range Flat Iron Chicken, Confit Garlic Butter, Lemon & Skinny Chips 15.75
14 Hour Braised Beef & Ale Pie, Mash, Greens & Gravy 14.50
Moroccan-spiced Vegetable & Chickpea Tagine, Beetroot Barley & Toasted Hazelnuts 13.75
Pan-seared Native Scallops, Cauliflower Purée, Bacon Lardons, Apple & Lamb's Lettuce Salad 19.75
Roast Haunch of Venison, Fondant Potato, Kale, Baby Carrots, Blackberry & Juniper Jus 22.00
Beer-battered Fish & Chips, Peas, Tartare Sauce 13.75
Slow-cooked Blade of Beef Bourguignon, Parsnip Purée 17.25
What's the Fish? – See Blackboard
Aubrey's Steak Burger, Cheddar Cheese & Burger Relish, Slaw & Chips 13.75
<i>Add Free-range Bacon, Mushroom or Onion Rings 1.75</i>

STEAKS

28 Day Dry-aged 8oz Rump Cap 21.50
28 Day Dry-aged 10oz Rib Eye 27.75
28 Day Dry-aged 8oz Sirloin 24.50

Aubrey Allen
The Chef's Butcher

All served with Chips, Slow-roasted Tomato, Watercress & a choice of Béarnaise or Peppercorn sauce.

Award-winning butcher Aubrey Allen supplies our steak, selected from the best British grass-fed beef herds, dry-aged for superb flavour and tenderness.

SIDES

Rustic Chips 3.50	Skinny Chips 3.50	Bubble & Squeak 2.75	Garden Salad, Beetroot & Thyme Dressing 3.75
Beetroot, Fennel, Walnut & Wild Rice Salad 3.75	Maple & Thyme-roasted Chantenay Carrots 2.75	Creamed Spinach 2.75	Beer-battered Onion Rings 3.50

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Whilst we don't offer a children's menu, we are happy to make them simplified versions of our dishes, or a half portion at half price.

Allergens: before ordering, please speak to one of our team if you want to know about our ingredients.

A 10% service charge is added to parties of six or more. All tips go to the team.

The Winter salad includes a discretionary 25p contribution to The Peach Foundation, which supports healthy eating, sports and conservation in Kenya.