

THE MILL



Homemade soup of the day with rustic bread - v gf 5.95

Caramelised red onion and Stilton tart with rocket and vegetarian parmesan salad - v gf 6.95

Beetroot with Stilton croquette and candied walnuts - 6.95 / 10.95

Hot crispy pigs cheek terrine served with crostini and piccalilli - 7.95

Whole king prawns baked with a chilli, garlic & herb butter - gf 9.95

Baked Camembert with garlic & herbs served with rustic bread
and vegetable sticks - v gf 12.95 - *Perfect to share*

Fish platter of smoked salmon, shell on prawns, cured herring and a crab dip with avocado,
grilled lemon and toasted flatbread- gf 18.95 - *Perfect to share*



Cornish catch of the day coated in a Wadworth beer batter served with chips,
mushy peas and tartare sauce - gf 12.95 / 7.95

Pie of the day with roasted root vegetables and creamy mash - 12.95

Mushroom & tarragon strudel and Madeira sauce served with buttered
new potatoes and seasonal greens - v 11.95

Stir-fried vegetables with ginger, chilli, soy & honey
served with basmati rice - v gf 11.95 / 7.95

Homemade Stokes Marsh Farm steak burger with bacon & Cheddar cheese on a toasted
brioche bun with onion relish, baby gem, tomato, onion rings and chips - gf 12.50

Free range chicken supreme coated in a creamy bacon, mushroom & Madeira sauce served
with seasonal vegetables and sautéed potatoes 14.95

Pan-fried sea bass with tomato & rocket salad served with
mango salsa and sauté potatoes - 16.95

8oz Sirloin steak with Béarnaise sauce, hand cut chips, dressed
green beans, onion rings and grilled tomato - gf 23.95



Beer battered onion rings - v 3.00 • Skinny fries - v gf 3.00 • Cheesy chips - v gf 3.50

House salad - v gf 3.50 • Rustic garlic bread - v gf 3.50

Rustic garlic bread with cheese - v gf 4.00 • Triple cooked chips - v gf 3.00

(gf) = these dishes are available as gluten free but please make sure you request this when ordering. (v) = vegetarian option.

All weights are approximate before cooking. All food is prepared in our kitchen where nuts, gluten and other allergens are present. Processes and training are in place to ensure that the gluten-free meals on the menu are gluten-free. Our menu descriptions do not include all ingredients. If you have a food allergy, please let us know before ordering. Full allergen information is available upon request. Fish dishes may contain small bones. We aim to support local farmers and growers from the Assured Food Standards Association. 0617/1.



Made how you like it from a choice of bread or ciabattas

All at 6.95 (unless stated)

Mozzarella, sun-blushed tomato, pesto and rocket - v gf

Houmous and roasted vegetable - v gf

Brie, bacon and cranberry - gf

Wiltshire three cheese toasties with tomato, red onion and brown sauce - v gf

Wiltshire ham and double Gloucester cheese with vine tomato and watercress - gf

Crab and smoked salmon with citrus crème fraîche - gf

Smoked chicken, bacon and avocado with herb mayonnaise - gf

Add in a few chips or mug of soup for only 2.00



All at 6.25

Apple pie and custard

Treacle sponge with custard

Banoffee crumble served with stracciatella cream

Baileys cheesecake with chocolate sauce

Mocha mousse with biscotti biscuit

Choose 3 scoops from our Judes ice cream and sorbet selection, ask us for more details - gf

A selection of British cheeses with assorted biscuits, apple, grapes, celery and chutney - gf 8.95



Americano - 2.50 • Speciality tea - 2.50

Cappuccino - 3.00 • Decaf coffee - 2.50

Double espresso - 2.75 • Espresso - 2.25 • Flat white - 3.00

Hot chocolate - 3.25 • Latte - 3.00 • Pot of tea - 2.75

Fancy something extra special? Please ask us about our syrup flavours.



Seasonal daily specials are always available ask us for more details.

Putting on our Sunday Best

We use only the best ingredients for our Sunday roasts - matured Angus and Hereford beef, outdoor reared Wiltshire pork and succulent free-range chicken all cooked to perfection. Yorkshire puddings and crispy roasted potatoes, along with seasonal vegetables and rich flavoursome gravy complete the perfect Sunday roast. Sit back and let us do all the hard work!