

Hello and welcome to The Mill!

This is the 24th version of our menu. We cook food, serve you, and get your drinks. We don't protect the country or cure the sick. But hopefully people enjoy what we cook & serve, have a nice time with their friends & family, leave happy & for those few hours, life is good...!
That's enough Team Mill Xx Est 2014



To Begin / Lighter Bites / Pres

The perfect start before the main event, or as a lighter lunch, it is up to you, and the time of day of course.

Soup (v) soup of the day, warm bread, salted butter	£5.95	Ribs 7 hour belly pork ribs, bullet glaze	£6.95
Skins (v) potato skins, house BBQ sauce, garlic dip	£5.95	Chicken Liver Pâté soft chicken liver pâté, toast, dressed leaves, piccalilli	£6.95
Olives (v) olives, houmous, oil & vinegar, warm bread	£5.95	Moules Marinière mussels, white wine, shallots, parsley, cream, warm bread	£7.95/£14.95 (main inc. fries)
Camembert (v) baked camembert, rosemary, garlic, olive oil, warm bread, dressed leaves	£6.95	Thai Mussels mussels, fragrant spice & coconut broth, warm bread	£7.95/£14.95 (main inc. fries)
Halloumi Fries (v) halloumi, seasoned polenta, piri piri mayo	£6.95	80's Prawn Cocktail 'Greenland' prawns, smoked salmon, whisky Marie Rose sauce, crisp lettuce, buttered brown bread	£6.95
Black Pig crisp 7-hour roasted belly pork, Doreen's black pudding, mash, pan jus	£6.95	Gambas Pil Pil king prawns, chilli, garlic, olive oil, warm ciabatta	£7.95
Shredded Duck Pancakes oriental shredded duck, pancakes, cucumber, spring onion, hoisin sauce	£6.95/£13.95 (sharing)	Tempura King Prawns battered king prawns, piri piri mayo	£7.95
Pork Plank sliced Parma ham, salami, chorizo, pulled pork, olives, warm bread	£6.95/£13.95 (sharing)		

Pub Grub

Scampi whole tail 'Whitby' scampi, fat chips, garden peas, dressed leaves, tartare sauce, lemon	£12.95	Cajun Chicken oven roasted chicken marinated in Cajun spice, dressed leaves, fries, Cajun sauce	£13.95
Cod battered 'North Sea' cod, fat chips, mushy peas, dressed leaves, tartare sauce, lemon, buttered brown bread	£12.95	Caesar Salad chargrilled chicken or tuna, Cos lettuce, anchovy fillets, parmesan shavings, croutons, Caesar dressing	£13.95
Lasagne rich beef ragu, pasta verdi, white sauce, cheese, fries, dressed leaves	£10.95	Chicken Lorenzo pan roasted chicken supreme, king prawns, garlic & tomato cream sauce, crushed new potatoes	£15.95
Vegetable Lasagne (v) rich veg' ragu, verdi pasta, white sauce, glazed goat's cheese, fries, dressed leaves	£10.95	Lamb Chops 3 lamb chops, minted greens, creamy mash, red wine, mint & rosemary jus	£15.95
Gammon gammon cooked on our chargrill, egg, pineapple relish, fries, dressed leaves	£11.95	Seabass pan fried seabass, French beans, pea, pancetta & spinach fricassee, mash, pea shoots	£15.95
Beef Bourguignon Pie diced beef, bacon lardons, baby onions, mushroom, red wine gravy, puff pastry, mash, peas	£12.95	Salmon grilled salmon fillet, thermador and shrimp sauce, tender stem broccolli, buttered new potatoes	£15.95
Pig 'n' Peas crisp 7-hour roasted belly pork, Doreen's black pudding, pulled pork, mushy peas, mash, jus	£16.95	Portobello Mushrooms (v) slow roasted Portobello mushroom, red onion marmalade, walnuts, feta cheese, Provençal sauce, fries, dressed leaf	£13.95
Thai Chicken & Prawn Curry Thai spiced chicken curry, king prawns, rice, pitta	£15.95		

Kebab House

Our kebabs are made in-house to our own unique recipe, served on their own stand with fries & glazing sauce. Choose from: sweet chilli, garlic butter or jus.

Steak chargrilled rump steak, peppers, onions, mushrooms	£13.95
Chicken chargrilled chicken breast, peppers, onions, mushrooms	£13.95
Prawn chargrilled king prawn, peppers, onions, mushrooms	£13.95

Parmo Shop

A Parmo is a Teesside institution, consisting of a breaded chicken breast, which has been deep fried smothered in a rich Béchamel sauce, and topped with melted Cheddar cheese. We serve ours with fries, dressed leaves and slaw.

Original Parmo breaded chicken escalope, white sauce, cheese, fries, dressed leaves	£8.95 (half) £12.95 (whole)
Hot Shot Parmo breaded chicken escalope, white sauce, cheese, jalapeños, chilli flakes, beef chilli, fries, dressed leaves	£9.95 (half) £13.95 (whole)
Fungi Parmo breaded chicken escalope, white sauce, cheese, mushrooms, fries, dressed leaves	£9.95 (half) £13.95 (whole)

Take me to Mexico

Brought to your table sizzling, on a skillet – look out it's HOT!

Chicken Fajitas	£13.95
strips of chicken breast, onions, peppers, Cajun spice, wraps, sour cream, cheese, guacamole, salsa	
Vegetable Fajitas (v)	£10.95
stir fry veg, Cajun spice, wraps, sour cream, cheese, guacamole, salsa	
Steak Fajitas	£14.95
strips of steak, onion, peppers, Cajun spice, wraps, sour cream, cheese, guacamole, salsa	

Paella Casa

Paella is a traditional Valencian rice based dish. Cooked to The Mill's recipe. These are large portions so maybe shared if desired.

Chicken	£17.95
Seafood	£18.95
Mixed	£19.95
Vegetable	£11.95

Burger Bar

Our burgers are made in-house to our own unique recipe. We only use 100% British beef from the same 'happy cows' from North Yorkshire that we use for our steaks! All burgers are served in a brioche bun with classic burger garnish, slaw & fries.

Burger garnish = beef tomato, lettuce, red onion, gherkin. Man vs Food it, by adding an extra burger for £2.50.

The Veggie (v)	£8.95	Inferno	£11.95
Portobello mushroom, halloumi cheese, garnish, garlic mayo		½ pound chargrilled burger, 3 cheeses, beef chilli, jalapenos, garnish, house sauce	
Straight Up	£8.95	Bullet	£11.95
½ pound chargrilled burger, garnish, house sauce		½ pound chargrilled burger, 3 cheeses, smoked bacon, bullet glaze, onion rings, house sauce	
Eddie Burger	£9.45	Moo & Blue	£10.95
½ pound chargrilled burger, 3 cheeses, garnish, house sauce		½ pound chargrilled burger, blue cheese, garnish, house sauce	
Smokie Eddie	£9.95	Pig on Cow	£10.95
½ pound chargrilled burger, 3 cheeses, smoked bacon, garnish, smoky BBQ sauce		½ pound chargrilled burger, 3 cheeses, pulled pork, garnish, BBQ glaze	
Clucky Malone	£10.95	Quack on Moo	£10.95
chargrilled chicken breast, smoked bacon, bullet glaze, 3 cheeses, onion rings, garnish, house sauce		½ pound chargrilled burger, 3 cheeses, shredded duck, garnish, hoisin sauce	
The Mexican	£11.95		
½ pound chargrilled burger, nachos, jalapenos, sour cream, salsa, guacamole			

From the Flames

All our steaks are cooked on our chargrill for a distinctive taste, served with flat cap mushrooms, confit tomato & fries. The cows from which the beef comes, all live locally in North Yorkshire and have had a very happy life! (You can taste the happiness!)

All weights below are approximate uncooked weights! Let us know how you want your steak cooked and maybe add a sauce for an extra dimension to your meal.

'Tomahawk' (our house specialty served on the bone)	£23.95	Chicken	£8.95
16oz		breast	
Sirloin	£21.95	2 Pork Loin Chops	£12.95
12oz		loin chops	
Fillet	£23.95	3 Lamb Chops	£14.95
8oz		French trim lamb chops, mint jus	
Rump	£18.95	Greedy Chops	£31.95
14oz		1x Tomahawk, 2x pork loin chops, 1x lamb chop, bread	
Rump	£10.95	Make it a surf 'n' turf	+£4.00
6oz		sautéed king prawns in garlic butter	
Sauces	£2.45		
Béarnaise, peppercorn, blue cheese, Diane, Dijon jus			

Sides -all £2.95-

Our sides are designed to be the perfect accompaniment to our tasty dishes.

garlic bread (+£1.00)	house salad	onion rings	fat chips	minted peas	hash browns
warm ciabatta bread	coleslaw	fries	new potatoes	buttered greens	sweet potato fries (+£1.00)



Please note the majority of our meals are served with skinny fries. If you would like chunky chips please ask when you order. We are unable to list all of the ingredients in our dishes, so if you have a specific allergy or dislike please highlight it to a member of staff who will discuss it with the chefs for you. We cook all of our dishes from fresh, so where possible we will try and meet any of your specific dietary requirements.

(v) Vegetarian. Please be aware we are able to adapt a lot of our dishes to make them gluten free so please ask. All items are subject to availability and items may be substituted for others to fulfill a dish. All our food is prepared in the same kitchen as products that contain nuts and gluten, and therefore may contain trace elements of them.