

the Millstone

SUNDAY 19TH NOVEMBER

APPETISERS

Marinated Olives
£4 **Ve Gf**

Homemade Garlic Focaccia
Mozzarella
£5 **V gfa**

Home Baked Sourdough Bread
Balsamic + Olive Oil
£4 **V gfa**

STARTERS

Crab Rarebit
Toasted Sourdough,
Watercress + Apple Salad
£6.95

Salt + Pepper Fried Chicken
Korean Slaw, Soy + Sesame
Sauce
£6.95

Maple + Mustard Chipolatas
Homemade Barbecue Sauce
£6.00

Butternut Squash, Fennel +
Chilli Soup
Home Baked Bread
Ve gfa £6.50

Goats Cheese, Red Onion Relish
+ Sun Blushed Tomato Bruschetta
Olives, Mineraleaves
V £6.75

Crispy Piri Piri Squid
Pickled Fennel, Lobster
Mayonnaise
£6.95

MAINS

Roast Topside of Dry Aged
Welsh Beef
Yorkshire Pudding, Roast Potatoes,
Cauliflower Cheese, Roasted Root
Vegetables, Roast Gravy
gfa £18

Roast Loin of Pork
Bury Black Pudding, Apple Sauce, Roast
Potatoes, Cauliflower Cheese, Roasted
Root Vegetables, Roast Gravy
gfa £18

Millstone Vegetarian Dinner
Baked Field Mushroom, Feta Cheese + Lemon
Crumbs, Roast Potatoes, Yorkshire Pudding,
Cauliflower Cheese, Roasted Root
Vegetables, Vegetarian Gravy
gfa V £16

Chargrilled Yorkshire Chicken
Breast
Blue Cheese Mash, Grilled Chorizo,
Peppercorn Sauce
gf £18

Welsh Celtic Pride Beef Burger
Brioche Bun, Bacon, Monterey Jack
Cheese, Pickled Red Onions, Mac Sauce,
Tomato, Baby Gem, Mustard Slaw, BBQ
Sauce, Skin-On-Fries
£16 (Add Mac n Cheese £1)

Butternut Squash, Chickpea +
Harissa Tagine
Coriander + Spring Onion Couscous,
Grilled Flatbread, Mint Yoghurt
Ve gfa £16
(Add Chicken or King Prawns £3)

Millstone Fish Pie
Salmon, King Prawns, Cod, Smoked
Haddock, Garden Peas, Cheddar +
Parsley Crumble, Seasonal Veg
gfa £18

Pan Fried Cod Loin
Coconut + Coriander Crust, Crushed Smoked
Bacon + Garlic Buttered New Potatoes,
Lemon + White Wine Cream Sauce
£19

Welsh Celtic Pride Grass Fed 35
Day Dry Aged Sirloin Steak
Field Mushrooms, Vine Tomatoes, Hand
Cut Chips, Peppercorn Sauce
gf £26

David Joinsons Pork Sausages
Chorizo Mash, Guinness
Braised Onions, Red Wine Jus
£16

(N) contains nuts

V suitable for vegetarians

gf gluten free

gfa gluten free adaptable

Please bear in mind that all of our food is cooked fresh; therefore, if you are not ordering a starter you may notice a short wait for your main course



@themillstonepenyffordd



the Millstone

DESSERTS

Belgian Waffle

Toffee Sauce, Banoffee Ice
Cream
£6.95

White Chocolate + Pistachio Cheescake

Pistachio + Saffron Praline
gfa N £6.95

Brûléed Banana, Vanilla + Cinnamon Rice Pudding

gf £6.95

Salted Caramel + Chocolate Profiterols

Clotted Vanilla Ice Cream,
Chocolate Sauce
£6.95

Black Forest Eaton Mess

Chantilly Cream, Cherry Compote,
Chocolate Meringue, Chocolate
Sauce

gfa £6.95

Mario's Luxury Welsh Ice Cream

Clotted Vanilla, Brownie, Biscoffi
Ripple, Fruits of the Forest, Salted
Caramel Crunch, Lemon Meringue
(3 Scoops)
£5

Mario's Luxury Sorbet

Red Cherry, Lemon, Prosecco
(2 Scoops)
£4.50 **V gf**

Cheese Board Selection

Served with Grapes, Celery, Biscuits +
Homemade Chutney

Perl Las - A blue veined artisan cheese from
Caws Cenarth

Angiddy - A Welsh soft cheese made with
pasteurised milk from Jersey cows

Black Bomber - Extra mature cheddar from
Snowdonia Cheese Company

£9 **gfa**

Add a glass of port for £2.50

Please ask to see our vegan + gluten free dessert menu

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Please ask for allergen information

Why not treat a loved one to a lunch or evening meal here at the Millstone?!

Our Gift Cards are available to purchase from £10 upwards and have no expiry date!

Please ask for further details