



## Starters

Homemade soup of the day  
served with sour dough roll and dairy butter (gf)

Chicken ham & duck paté  
served with toasted rustic bread and beetroot chutney (gf)

Caesar salad, little gem lettuce, plump prawns, smoked salmon & crayfish with  
croutons & a Caesar dressing with Parmesan cheese (gf)

Mushroom pancake  
Trio of mushrooms with pancetta fresh cream, garlic and chorizo finished with  
fresh herbs and pecorino

Baked goats cheese  
Baked rondelle of goats' cheese with Mediterranean vegetable salsa, crispy  
smoked bacon and pesto dressing (gf)

Pork belly croquettes  
Shredded belly pork, spring onion and red pepper croquettes served with rocket &  
hoi sin sauce

Millersboörd  
Ripe melon buffalo mozzarella sun blush tomatoes marinated olives salamis  
Serrano ham and dressed leaf & balsamic dip (gf)

We have gluten free bread and crackers available for soup and paté  
For those with special dietary requirements just let us know when ordering



## Main Courses

Slow roast confit of Yorkshire dales lamb shank served with roast butternut squash mash with fresh spinach and podded peas & a rich merlot wine and red currant jus (GF)

Our famous slow braised beef chump & blue Stilton Wellington served with a port wine sauce

Medallions of chicken, spinach & smoked bacon, served with a creamy white wine, garlic & fresh chive velouté (GF)

Pan fried tuna loin steak, topped with slow roasted ratatouille, rocket, potato & pecorino salad & soft poached egg (GF)

Roast loin of suckling pig with its own crackling, accompanied with black pudding and smokey bacon hash & madeira wine sauce (GF)

Slow cooked Gressingham duck cassoulet with chorizo & Toulouse sausage, red wine, leeks borlotti beans, shallots & blush tomatoes (GF)

Pan fried Ribeye steak served with roasted vine tomato, sautéed garlic mushrooms proper chips and rocket (£5 supplement) (GF)

All mains served with potatoes of the day and vegetables unless otherwise stated

Please ask for our specials & vegetarian board



## Desserts

Our famous Millers Mess – our own recipe of fresh cream, meringues, mulled seasonal berries, ice cream & chocolate (GF)

Banoffee cheesecake with fresh whipped cream & chocolate flakes

Chefs homemade profiteroles filled with cream & hot chocolate sauce

Millers sticky date pudding with toffee sauce and clotted cream ice cream

Strawberry & kiwi pavlova filled with chantilly cream with summer berry coulis (GF)

Yorkshire dales ice creams and chocolate flakes (GF)

Cheeseboard, local and continental cheese, chutney, grapes & biscuits

## Coffee Menu

Single Espresso      £1.95

Double Espresso      £2.95

Americano      £2.95

Cappuccino      £3.25

Caffe Latte      £3.25

## Liqueur Coffee

French Courvoisier      £5.75

Irish Jameson      £5.25

Gaelic Grouse      £4.75

Jamaican Captain Morgan's      £4.75

Amaretto      £4.75