



SUNDAY LUNCH MENU

£14.95 for 2 Courses, 17.95 for 3 Courses

Starters

Homemade soup of the day served with rustic bread rolls and butter

venison & game bird paté accompanied with toasted mini
bloomer & beetroot chutney

Chef's famous Yorkshire Pudding with lashings of caramelised
onion gravy

Millers Smorgas Board; a selection of smoked meat, fish & cheese
with rustic bread & balsamic dipping oil

Classic prawn cocktail marie rose with brown bread & butter

Main Courses – Roasts of the Day

Roast Sirloin of Beef with horseradish

Roast Tenderloin of Pork, homemade stuffing & apple sauce

Roast breast of Turkey, pigs in blankets & homemade stuffing

Roast Yorkshire ham, cranberry sauce & homemade stuffing

Millers mixed roast: a selection of each roast with all the trimmings (£2
surcharge)

All served with traditional accompaniments of Yorkshire Pudding,
duckfat roasted potatoes, creamed mash, rich gravy & vegetables

Please see our blackboard for our Sunday specials and
today's dessert selection