

NIBBLES & SMALL PLATES

MARINATED OLIVES (Ve/gfa)	5.00
HOMEMADE GARLIC FOCACCIA mozzarella (V/gfa)	6.75
THAI CRAB CAKES curried mayonnaise	7.95
BAKED BREAD SELECTION Hawarden Estate sourdough & focaccia served with a tomato & garlic dip (V)	6.75
PIRI PIRI SPICED HALLOUMI FRIES hot honey sauce (V/gf)	7.50
TORTILLA CRISPS & BAKED GOAT'S CHEESE spring onions / sun blushed tomatoes / soured cream / chipotle ketchup (V)	7.75
HONEY & MUSTARD PAN FRIED CHIPOLATAS & CHORIZO chipotle ketchup	7.95

STARTERS

CRISPY DUCK SALAD watermelon / pickled pink ginger / spring onions / sesame seeds / hoisin & honey sauce (gfa)	8.95
SMOKED MACKEREL PÂTÉ fennel, yoghurt & sumac salad / pickled radishes / toasted sourdough (gfa)	8.95
CRISPY SESAME WELSH GOAT'S CHEESE chickpea, tomato & dukkah salad / beetroot hummus / candied walnuts (V/N)	8.75
HAM HOCK & CAJUN CHICKEN TERRINE pineapple & saffron piccalilli / soft boiled egg / focaccia shavings (gfa)	8.95
HOMEMADE SOUP OF THE DAY Hawarden Estate Bakery sourdough bread (Ve/gfa)	7.75

SHARING PLATTERS

snack or starter for two people

BUTCHERS BLOCK crispy duck coated in hoisin & honey sauce / maple & mustard chipolatas & chorizo / ham hock & cajun chicken terrine / piri piri halloumi fries / shawarma chicken skewers / chipotle ketchup / gochujang mayonnaise / toasted sourdough / maple & mustard slaw / Mountain Produce salad leaves	26.00
FISHMONGERS FEAST garlic buttered king prawn skewers / Thai crab cakes / steamed mussels in a white wine sauce / mackerel pâté / beer battered haddock goujons / tartar sauce / chipotle ketchup / toasted sourdough / maple & mustard slaw / Mountain Produce salad leaves	26.00

SIDE ORDERS

SKIN-ON FRIES (Ve/gf)	4.75
TRUFFLE & PARMESAN SKIN-ON FRIES (gf)	5.75
HAND CUT CHIPS (Ve/gf)	4.75
CREAMED MASH (V/gf)	4.75
MAC N CHEESE cheddar cheese & herb crust (V)	5.25
PETIT POIS, SPRING ONIONS, BABY SPINACH garlic butter (V/gf)	5.25
TENDERSTEM BROCCOLI Monterey Jack cheddar cheese (V/gf)	5.50
MOUNTAIN PRODUCE SALAD LEAVES pickled red onions, olives, cherry vine tomatoes (Ve/gf)	5.00

MAINS all of our mains come served with seasonal vegetables

SOY & ORANGE GLAZED DUCK BREAST dauphinoise potato / duck fat crumb / roasted heritage beetroot / shaved fennel / pomegranate molasses jus (gfa)	28.00
CAJUN, HONEY & BOURBON GLAZED CHICKEN BREAST spiced sweet potato wedges / grilled apricots / crumbled feta cheese / nduja jam / soured cream (gf)	22.75
RUMP OF WELSH LAMB truffle mashed potato / salsa verde roasted baby gem / pan fried peas, pancetta & spring onions / soy, mint & mirin pickled mushrooms & shallots (gfa)	28.00
PAN FRIED SEA BREAM FILLET tomato & crab risotto / chargrilled asparagus / pickled courgettes / cherry vine tomatoes / steamed mussels / salsa verde (gf)	26.00
MILLSTONE FISH PIE salmon / king prawns / cod / smoked haddock / garden peas / mashed potato / cheddar & parsley crumble / seasonal vegetables (gfa)	22.00
MASSAMAN POTATO CURRY jasmine rice / homemade flatbread / toasted peanuts / coconut shavings / cherry vine tomatoes (V/N/gfa) ADD CHICKEN OR PRAWNS FOR £3	19.00

MISO & MAPLE GLAZED ROASTED AUBERGINE Middle Eastern spiced couscous / toasted pine nuts / pomegranate seeds / grilled asparagus / lemon tahini sauce (N/Ve)	18.50
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FROM THE GRILL

DAVID JOINSONS 12oz GAMMON STEAK free range fried egg / hand cut chips / salsa verde roasted tomatoes / grilled pineapple (gf)	18.75
WELSH CELTIC PRIDE DRY AGED BEEF BURGER toasted burger bun / smoked streaky bacon / Monterey Jack cheese / pickled red onions / mac sauce / tomato / baby gem / maple & mustard slaw / skin-on fries, chipotle ketchup ADD MAC 'N' CHEESE £2.50	19.25
35 DAY DRY AGED WELSH RIBEYE STEAK 10oz	32.00
35 DAY DRY AGED WELSH SIRLOIN STEAK 8oz both served with field mushrooms / salsa verde roasted tomatoes / hand cut chips (gf) choice of sauce: peppercorn red wine gravy garlic butter	30.00
CRISPY KOREAN FRIED CHICKEN BURGER toasted burger bun / gochujang mayonnaise / crunchy red cabbage & carrot slaw / pickled cucumbers / lettuce / skin-on fries	20.25
DAVID JOINSON'S PORK & LEEK SAUSAGES roasted red onions / red leicester & spring onion mashed potato / red wine jus	18.50

(gf) gluten free (gfa) gluten free adaptable (N) contains nuts

(V) suitable for vegetarians (Ve) suitable for vegans

ask a member of staff for our full allergens menu and to see our vegan menu

IF YOU WOULD LIKE YOUR FOOD COOKED PLAINER PLEASE ASK

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

We source our produce from local suppliers where possible - Castell Howell Foods, Welsh Celtic Pride, My Fish, Creedy Carver, Oliver Perry Fresh Produce, Bellis Brothers, Mountain Produce, David Joinson's Quality Meats, Hawarden Estate Bakery, Cheshire Farm Ice Cream, Wrexham Bean Co.

the
Millstone

