

NIBBLES & SMALL PLATES

MARINATED OLIVES (V, gfa)	5.00
GARLIC FOCACCIA mozzarella (V, gfa)	6.75
BAKED BREAD SELECTION Hawarden Estate sourdough, focaccia & flatbread - whipped feta & smoked paprika dip (V)	6.75
PIRI PIRI SPICED HALLOUMI FRIES sweet chilli jam - lime yoghurt (V, gf)	7.50
LOADED SPICED TORTILLA CRISPS goats cheese - mozzarella - guacamole - jalapeños - pickled onion - chipotle ketchup - lime soured cream (V)	7.75
HONEY BBQ GLAZED CHIPOLATAS chipotle ketchup	7.95
CRISPY SALT N PEPPER SQUID garlic aioli	7.95

STARTERS

LEMON & HERB COATED PANT-YIS-GAWN GOAT'S CHEESE tomato, cucumber, olive & lime salsa - tzatziki dressing (V, gfa)	8.75
DRESSED CRAB & SMOKED SALMON ON FOCACCIA TOAST avocado - pickled cucumbers & radishes - lemon & dill crème fraiche (gfa)	9.75
CHAR SUI PULLED PORK & MOZZARELLA ARANCINI pickled Asian vegetables - pineapple & chilli ketchup	8.95
PAN FRIED GARLIC WILD MUSHROOMS ON SOURDOUGH buffalo mozzarella - parma ham - poached egg - rocket pesto (N, gfa, Va)	8.95
HOMEMADE SOUP OF THE DAY Hawarden Estate Bakery sourdough bread (V, gfa)	7.75

SHARING PLATTERS

snack or starter for two or three people

BUTCHERS BLOCK char sui pulled pork & mozzarella arancini - lamb koftas - honey BBQ glazed chipolatas - piri piri halloumi fries - parma ham - crispy buttermilk chicken - chipotle ketchup - whipped feta & paprika dip - toasted sourdough - Korean slaw	26.00
FISHMONGERS FEAST king prawn skewers with salsa mojo - smoked salmon - dressed crab on focaccia toast - salt n pepper squid - beer battered haddock goujons - sweet chilli jam - tartar sauce - toasted focaccia - Korean slaw	26.00

SIDE ORDERS

SKIN-ON FRIES (V, gf)	4.75
TRUFFLE & PARMESAN SKIN-ON FRIES (gf)	5.75
THICK CUT CHIPS (V, 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 (V, gf)	5.00

MAINS all of our mains come served with seasonal vegetables

ROASTED RUMP OF WELSH LAMB dauphinoise potatoes - mint salsa - pan fried courgettes, pancetta & peas - roasted baby gem - feta cheese crumb - red wine jus (gf)	29.00
FREE RANGE CHICKEN BREAST tomato & mozzarella stuffed romano peppers - prosciutto ham - crispy garlic potato wedges - tomato & chilli sauce - lime Greek yoghurt (gf)	24.00
TOMAHAWK PORK CHOP black pudding croquettes - maple roasted peach - Perl Las blue cheese & mustard mashed potato - mushroom Diane sauce	26.00
PAN FRIED SALMON FILLET hasselback potatoes - spiced roasted cauliflower & chickpeas - jalapeño & chive sour cream - salsa mojo - pomegranates (gf)	25.00
CREAMY CHICKEN & PANCETTA PASTA CARBONARA free range chicken breast - fresh pappardelle pasta - creamy carbonara sauce - pancetta - chargrilled tender stem broccoli	21.00
MILLSTONE FISH PIE salmon, king prawns, cod & smoked haddock cooked in a lemon cream sauce - garden peas - mashed potato - cheddar & parsley crumble - seasonal vegetables (gfa)	22.00
ROASTED SQUASH & TOMATO ROGAN JOSH CURRY roasted chickpeas & cauliflower - lime yoghurt - flatbread - basmati rice (gfa, V) ADD CHICKEN OR PRAWNS FOR £3	19.50
MUSHROOM & COURGETTE STROGANOFF rigatoni pasta - stroganoff sauce - crumbled feta cheese - chilli - pea & mint fritter - roasted courgettes & asparagus (V)	18.95

FROM THE GRILL

DAVID JOINSON'S BACON CHOP free range fried egg - thick cut chips - salsa verde roasted tomatoes - grilled pineapple (gf)	19.00
WELSH CELTIC PRIDE DRY AGED BEEF BURGER toasted burger bun - smoked streaky bacon - Monterey Jack cheddar cheese - pickled red onions - mac sauce - tomato - baby gem - Korean slaw - skin-on fries - chipotle ketchup	19.50
35 DAY DRY AGED WELSH RIBEYE STEAK 10oz	34.00
35 DAY DRY AGED WELSH SIRLOIN STEAK 8oz both served with field mushrooms - salsa verde roasted tomatoes - thick cut chips (gf) choice of sauce - peppercorn red wine gravy salsa mojo	32.00
CRISPY KOREAN CHICKEN BURGER toasted burger bun - smoked streaky bacon - ranch sauce - Monterey Jack cheddar cheese - pineapple & chilli ketchup - Korean slaw - lettuce - skin-on fries	21.00
DAVID JOINSON'S PORK SAUSAGES smoked barbecue onions - colcannon mashed potato - red wine jus	18.95
BRATWURST SAUSAGE 'POSH DOG' brioche bun - Monterey Jack cheddar cheese - pickled jalapeños & red cabbage - crispy onions - American mustard - chipotle ketchup - skin on fries	19.50

gf - gluten free gfa - gluten free adaptable N - contains nuts

V - suitable for vegetarian Va - vegetarian option available

Please ask a member of staff to view our vegan menu.

If you have any allergies or intolerances, please inform a member of staff before ordering. Full allergen information is available on request

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