NIBBLES & SMALL PLATES

MARINATED OLIVES (V, gf) 5.00

SOURDOUGH GARLIC BREAD 6.75
melted mozzarella & cheddar cheese (V, gfa)

BAKED BREAD SELECTION 6.75
Hawarden Estate sourdough, focaccia & flatbread - roasted pepper & harissa hummus (V)

BBQ SPICED HALLOUMI FRIES 7.50
hot honey & smoked paprika dip (V, gf)

LOADED TORTILLA CRISPS 7.75
goat's cheese - sun blushed tomatoes - olives - spring onions - tomato & olive tapenade (V)

STICKY HONEY & SMOKED PAPRIKA CHIPOLATAS 7.95
creamy ranch dressing

BEEF BRISKET MAC N CHEESE CROQUETTES 7.95
smoky garlic & chipotle mayonnaise

STARTERS

CORNED BEEF & POTATO HASH CAKE 8.75
fried egg - sweet mustard ketchup

PAN FRIED GARLIC & CHILLI KING PRAWNS WITH CHORIZO 9.75
lemon whipped ricotta on warm rosemary focaccia - parmesan shavings (gfa)

PULLED LAMB CROQUETTE 8.95
tzatziki - pickled heritage beetroots - pomegranates

GOAT'S CHEESE, SUN-BLUSHED TOMATO & SPINACH CHEESECAKE 8.95
red onion relish - rocket & apple salad - candied walnuts (N, V, gf)

HOMEMADE SOUP OF THE DAY 7.75
Hawarden Estate Bakery sourdough bread with salted butter (V, gfa)

TO SHARE

snack or starter for two people

BUTCHER'S BLOCK 26.00
corned beef & potato hash cake - lamb croquettes - beef brisket mac n cheese croquettes - sticky honey & smoked paprika chipolatas - crispy buttermilk fried chicken - bbq spiced halloumi fries - creamy ranch sauce - sweet mustard ketchup - winter slaw - toasted sourdough

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 5.25
cheddar cheese & herb crust (V)

PETIT POIS, SPRING ONIONS, BABY SPINACH 5.25
garlic & herb butter (V, gf)

TENDERSTEM BROCCOLI 5.50
Monterey Jack cheese (V, gf)

MOUNTAIN PRODUCE SALAD LEAVES 5.00
pickled red onions - olives - cherry vine tomatoes (V, gf)

MAINS

all of our mains come served with seasonal vegetables

PAN-FRIED GRESSINGHAM DUCK BREAST 29.00
thyme & potato terrine - roasted plum - parsnip purée - spiced honey & cherry sauce (gf)

PIRI PIRI SPICED CHICKEN BREAST 23.00
patatas bravas - roasted chorizo - chargrilled peppers & cherry vine tomatoes - lemon & garlic yoghurt (gf)

SHEPHERD'S PIE 19.95
feta cheese crumb - maple & harissa roasted carrots - salsa verde roasted hispi cabbage (gfa)

CREAMY TOMATO, CHILLI & VODKA RIGATONI PASTA 21.00
chargrilled free range chicken breast - parmesan & broccoli fritters - rocket leaves (Vegetarian available - £18)

PAN FRIED SEA BREAM FILLET 24.00
smoked haddock kedgeree risotto - poached egg - steamed mussels - grilled radicchio - curry oil (gf)

MILLSTONE FISH PIE 22.00
salmon, king prawns, cod & smoked haddock cooked in a lemon cream sauce - garden peas - mashed potato - cheddar & parsley crumble - seasonal vegetables (gfa)

ROASTED SQUASH & SWEET POTATO THAI RED CURRY 19.50
lime & cucumber yoghurt - flatbread - jasmine rice (V, gfa)
ADD CHICKEN OR PRAWNS + £3

FROM THE GRILL

DAVID JOINSON'S BACON CHOP 19.00
free range fried egg - thick cut chips - salsa verde roasted tomatoes - grilled pineapple (gf)

WELSH CELTIC PRIDE DRY AGED BEEF BURGER 19.50
toasted burger bun - smoked streaky bacon - Monterey Jack cheddar cheese - pickled red onions - burger sauce - tomato - baby gem - winter slaw - skin-on fries - sweet mustard ketchup

35-DAY DRY AGED WELSH RIBEYE STEAK 10oz 34.00
35-DAY DRY AGED WELSH SIRLOIN STEAK 8oz 32.00
both served with field mushrooms - salsa verde roasted tomatoes - thick cut chips (gf)
choice of sauce - peppercorn | red wine gravy | garlic & herb butter

ITALIAN CHICKEN BURGER 19.75
chargrilled garlic & herb chicken breast - toasted rosemary focaccia - prosciutto ham - buffalo mozzarella - spiced yoghurt - tomatoes - rocket - sun-blushed tomato & olive tapenade - skin-on fries (gfa)

DAVID JOINSON'S PORK & APPLE SAUSAGES 18.95
smoked garlic & Snowdonia red leicester cheese mashed potato - mustard glazed charred leeks & onions - red wine jus

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

V - suitable for vegetarians 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

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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.

Tripadvisor OpenTable

the Millstone
BAR & RESTAURANT
penyffordd