

# THE MILL

## At Rode

### The Eating House

#### Wine of the month

*Chateau Cazau Martet Bordeaux.*

2020,

*Bordeaux has a cool marine coastal climate, creating the bold, vibrant flavor we know and love from any Bordeaux.*

#### Supplier of the month

*Buxton butchers*

A specialist catering butchery that supplies the finest meats in some of the finest restaurants across the south west. Starting all the way back in 1800 Nigel Buxton's family tree has an immense history of butchers, leading Nigel to start his first steps into the butchering business at 12 years old! Since then the Buxton business has thrived to success taking top quality in their stride.

#### House favorite

Cucumber and mint soda	3.50
Citrus lemonade	3.50
Pear & ginger presse	3.50

#### For the Table

Home baked white & wholemeal sliced bread, whipped butter	4.75
Olives	4.50

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#### To Start

Potato & white leek soup, soft boiled egg, olive oil, brown bread	8.00
Celeriac terrine, salsify, black garlic, Wiltshire truffle	9.00
Smoked chicken, pickled mushroom, shaved yolk, crispy skin, chicken sauce	10.00
Harissa spiced mackerel, fennel, celery, clementine salad	10.50

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#### Mains

Fish of the day, samphire, sundried tomato, horseradish, tarragon butter, new potatoes	MP
8oz Grass fed ribeye steak, bone marrow butter, triple cooked chips, mixed leaf	29.50
Potato terrine, ricotta dumplings, caramelised onion puree, silver skin onion, bitter leaf.	18.00
Confit pork belly, creamed potato, cabbage and pancetta, jus gras	21.50

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#### Pub mains

The Mill fried chicken burger, bacon, pepper mayo, little gem, fries	17.50
The Mill veggie burger, sweet potato, thai green slaw, fries	16.50
Cider battered haddock, triple cooked chips, tartare sauce, mushy peas, lemon wedge	18.50
Beef and ale pie, mustard mash, seasonal greens	17.50
Cauliflower risotto, pickled pears, smoked almond	18.50
Wild garlic creamed gnocchi with pine nuts and parmesan	16.50
Curried leek and cod fishcake, wilted garlic spinach, poached egg, tartare sauce	16.50

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#### Sides

Garlic & chilli greens 4.50 / Truffle & parmesan fries 6.00 / Fries 4.50 / Chips 4.50 / Onion rings 4.50 / Tater tots 5.00

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## To Finish

Rum baba, caramel chocolate ganache, poached rhubarb	9.00
Harvey's Lemon tart, crème fraiche sorbet, vanilla olive oil	9.00
Whipped vanilla mousse, clementine compote, biscotti crumble	9.00
Affogato, organic Miko double espresso, vanilla bean ice cream	5.50
The Mill Affogato, organic Miko double espresso, shot of baileys, vanilla bean ice cream	8.00

## Nearly full?

Affogato, organic Miko double espresso, vanilla bean ice cream	5.50
The Mill Affogato, organic Miko double espresso, shot of baileys, vanilla bean ice cream	8.00
Brownie bites	3.95
Flapjack	3.95

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## Digestifs (or aperitifs)

Flamed orange Negroni sour	10.00
Raspberry ripple martini	10.00
Spicy winter Margarita	10.00
Gingerbread espresso martini	10.00
<i>(Two for £15 Friday – Saturday)</i>	
Liqueur coffee - Irish, Seville, Calypso, Baileys	7.00
Organic Miko coffee – Latte, Cappuccino, Americano, Espresso, Flat white	VP
Pot of tea for one – Breakfast tea, please ask for other varieties	

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## Dessert Wine

Botrytis Semillo, Éclat, Valdivieso, Chile	8.00
Maury Grenat, Lafage, France	8.00

Join the Mills loyalty scheme.  
Scan the QR code and save your loyalty card  
to your phone.

Build up points every time you visit and look  
out for redeemable offers



## Upcoming dates

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Wedding Showcase Day 27/01/24

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New Thoulstone Park, the Pavilion, coming Spring 2024

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Book for valentines day 14/02/24

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Have a special occasion coming up? The loom room or wheel  
house are available to hire for private functions and business  
meetings. The perfect place to say I do...

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Please let us know if you require any allergen information for any of our dishes.  
A discretionary 10% team reward is added to all bills, of which 100% goes to our team.