

STARTERS

CHEF'S SEASONAL SOUP £4.95
The chef's homemade seasonal soup served with crusty bread and butter.

GOATS CHEESE CHEESECAKE ASSETTE £6.95
Three mini goats cheese cheesecakes topped with three different textures, Chilli and red onion chutney, Red beetroot gel, Roasted walnut crumb, finished with micro basil and balsamic.

FRESH CRAB AND ONION BHAJI'S £6.25
Crisp Indian spiced crab and onion bhaji's sat on a prawn bisque with wilted spinach and coriander.

PAN SEARED WOOD PIGEON £6.95
Pink wood pigeon with garlic and wilted spinach puree, mini potato fondants and a macerated blackberry dressing.

SMOKED DUCK AND BURNT COCONUT SALAD £6.25
Smoked duck breast sat with rocket leaves, grated coconut, honey glazed pineapple, soya cashew nuts, micro basil and drizzled with a spiced plum dressing.

FRESH WHOLE SHELL MUSSELS £5.95
Whole shell mussels cooked in a light tarragon, English and wholegrain mustard cream, Served with crusty bread.

SLIDER BOARD FOF 2 £8.95
A selection of four sliders for two people. Lamb, rocket and mint yoghurt. Classic beef, rocket and red onion. Vegetable, rocket, mixed pepper, red onion and mushroom. Pork & Apple, rocket and pickled red cabbage. All topped with mozzarella and served with a side of chilli ketchup.

SAUCES

Blue cheese	£2.25	English mustard	£2.25
Peppercorn	£2.25	Chilli butter	£2.25

For every Chicken Kiev Main Course order taken we will donate £1 to our chosen charity.



SIR ROBERT PEEL RESTAURANT

MAINS

BRAISED BEEF FEATHERBLADE £15.95
Featherblade of beef braised in various herbs and spices until very tender. Sat with a light horseradish mash, roasted root vegetables, Yorkshire pudding, red currant jus and parsnip crisps.

THE MILL'S FISHERMAN'S TWIST £14.95
Our fish pie with a difference. A combination of king prawns, squid rings, salmon flakes and whole sell mussels cooked in a veloute with garlic, white wine and peas. Topped with creamed mash potatoes, carrot crisps and a meaty cod loin.

GREEN PEA, BUTTERNUT SQUASH AND BOCCONCINI LINQUINE £12.95
Petit pois, sliced fine bean and sundried tomatoes cooked in a butternut cream sauce with garlic, white wine and tossed with linguine. Topped with bocconcini and basil.

CRISP CHICKEN SUPREME KIEV £15.50
A take on the classic Kiev. A chicken supreme filled with garlic butter and coated in fine panko breadcrumbs, sautéed potatoes. Finished with pea custard and carrot crisps.

CHORIZO CRUSTED HAKE £14.50
A meaty supreme of chorizo crusted hake sat on a spicy bean ragout, fondant potatoes, Topped with a parsley butter sauce and salmon caviar.

MOROCCAN LAMB SHANK TAGINE £16.50
Lamb shank cooked in an authentic tasty, rich tagine with apricots and flaked almonds. Sat with cous cous, herbed flatbread, coriander yogurt and mint sauce.

ROASTED VEGETABLE MOUSSAKA £13.95
A twist on the Greek classic, combining Mediterranean vegetables cooked in a classic tomato sauce and layered between sliced aubergine, topped with béchamel sauce and served with side salad and pitta bread.

FROM THE GRILL

THE PEEL TOWER BURGER £13.95
8oz homemade beef burger sat on a seeded brioche bun with rocket, sticky sweet chilli pulled beef, pancetta crumb and melted mozzarella. Served with skinny fries, coleslaw and chilli ketchup.

8oz SPICE RUBBED RIBEYE STEAK £17.50
A cut from the rib of the animal, creating a well flavoured elegant cut of meat. Served with chunky hand-cut chips or sautéed potatoes, vine cherry tomatoes, sautéed wild mushrooms and crispy battered onion rings.

10oz SPICE RUBBED RUMP STEAK £16.95
A cut from the top back end of the animal, creating a steak best cooked rare/medium. Served with chunky hand-cut chips or sautéed potatoes, vine cherry tomatoes, sautéed wild mushrooms and crisp battered onion rings.

10oz TOPPED GAMMON STEAK £12.95
Prime gammon topped with sautéed mushrooms and light English mustard cheese. Served with chunky hand-cut chips or sautéed potatoes, vine cherry tomatoes, and crisp battered onion rings.

CAJUN CHICKEN SUPREME £11.95
A simple but well flavoured dish. Served with chunky hand-cut chips or sautéed potatoes, vine cherry tomatoes, sautéed wild mushrooms and crisp battered onion rings.

DESSERTS

APPLE & RHUBARB CRUMBLE £6.25
A traditional home comfort pudding served with lashings of vanilla custard.

AUTUMN ETON MESS £6.25
A take on the classic crowd-pleasing dessert made with crushed meringue, lemon curd, passion fruit cream, finished with blackberries and amaretti biscuits.

WHITE BELGIAN WAFFLE £6.95
Belgian waffle dipped in white chocolate with strawberry puree, orange cream, fresh strawberries and a sugar nest.

DESSERT TRIO £6.95
Ginger sponge partnered with a white chocolate mousse in-cased in a dark chocolate sphere with sticky ginger syrup and granola clusters.