



Hello and welcome to The Mill!

This is the 27th version of our menu since we started way back in February 2014. Our ethos is simple, we cook food, serve you and get you drinks. We don't protect the country or cure the sick. But hopefully people enjoy what we cook & serve, have a nice time with their friends and family, leave happy & for those hours, life is good..... That's enough

Team Mill Xx Est. 2014

The same ethos is applied at our Italian bistro around the corner called il mulino (Italian for The Mill)

Nibbles

Just a little something to awaken the taste buds

Warm Ciabatta, whipped butter (v)	£3
Mixed Olives (v)	£3
Pork Scratchings & Apple Sauce	£3

Starters and Light Bites

The perfect start before the main event, or as a lighter lunch, it is up to you & the time of day of course.

Soup (v)	£6
ask for today's choice, warm bread, salted butter	
Skins (v)	£6
potato skins, BBQ & Garlic dips	
Camembert (v)	£7
baked camembert, rosemary, garlic, olive oil, warm bread	
Halloumi Fries (v)	£7
halloumi, piri piri, mayo	
Chicken Liver Pâté	£7
chicken liver pâté, brown toast, chutney	
Duck Pancakes	£7
oriental shredded duck, pancakes, cucumber, spring onion, hoisin	
Wings	£7
Mill fried chicken (MFC) wings, blue cheese & beer dip	
Belly Pork	£8
crisp belly pork, Doreen's black pudding, spinach, jus	
Ham Hock	£7
ham hock croquettes, mustard mayo, dressed leaf	
Prawn Cocktail	£8
prawns, whisky Marie Rose sauce, lettuce, brown bread	
Moules	£8
mussels, white wine, shallots, parsley, cream, warm bread	
King Prawns	£8
battered king prawns, lemon mayo	

Sharers

Designed to be shared amongst friends over a few drinks or as a picky meal or for the larger appetite.

Nachos	£7 / £14
tortillas, cheese, pulled pork, jalapeños, salsa, sour cream	
Duck	£7 / £14
oriental shredded duck, pancakes, cucumber, spring onion, hoisin	
Pork Plank	£7 / £14
sliced Parma ham, salami, chorizo, pulled pork, olives, warm bread	
Moules	£8 / £15
mussels, white wine, shallots, parsley, cream, warm bread	

Every Pub Should Have

There are certain dishes that any good pub can't be without. These are our take on some British classics.

Lasagne	£12
rich beef ragu, pasta layers, white sauce, cheese, fries, dressed leaf	
Cod	£14
battered 'North Sea' cod, fat chips, peas, dressed leaf, tartare sauce, lemon, buttered brown bread	
Pie	£13
ask for today's selection, served with mash & peas	
Vegetable Lasagne (v)	£11
rich veg' ragu, verdi pasta, white sauce, cheese, fries, dressed leaves	
Scampi	£13
whole tail 'Whitby' scampi, fat chips, garden peas, dressed leaves, tartare sauce, lemon	
Parmo	half £9/ whole £13
breaded chicken escalope or breaded pork fillet, white sauce, cheese, fries, dressed leaves, slaw	
– make it hot shot with jalapeños, chilli flakes	half £10 / whole £14
– make is fungi with mushrooms	half £10 / whole £14
Thai Curry	Chicken £12 / Vegetable (v) £10
– Green (hot), Red (medium), Yellow (mild)	
– Thai curry, jasmine rice, Asian bread	
Chicken Caesar Salad	£13
chicken breast, cos lettuce, anchovy fillets, parmesan shavings, croutons, Caesar salad dressing	

Chefs Recommendations

As well as your usual pub food our chefs also getting a little more creative.

Pig & Peas	£18
crisp 7-hour belly pork, pulled pork, Doreen's black pudding, ham hock bonbon, mash, mushy peas	
Lamb Shank	£17
slow roasted lamb shank, mash, green veg, red wine jus	
Chicken Lorenzo	£16
pan roasted chicken supreme, king prawns, garlic & tomato cream sauce, crushed new potatoes	
Mushroom (v)	£12
flat mushroom, wild mushroom fricassée, potato rösti, melting brie, buttered asparagus	
Salmon	£16
teriyaki salmon, pak choi, stir fry veg, noodles	
Seabass	£16
seabass, spinach, peas, asparagus, white wine, cream	
Seafood Risotto	£16
today's selection of seafood & shellfish	
Mushroom & Spinach Risotto (v)	£12
creamy Arborio rice, wild mushroom, Boursin, parmesan	
Katsu Curry	£14
crispy crumbed chicken, jasmine rice, katsu curry sauce, fries, dressed leaves	

Mill Favourites

Hanging kebabs & fajitas have been on our menu for many years & their popularity shows no sign of stopping.

Fajitas

Chicken	£13
Steak	£14
Prawn	£15
Veg (v)	£11

served with onion, peppers, Cajun spice, wraps, sour cream, cheese

Kebabs

Chicken	£13
Steak	£14
Prawn	£15
Veg (v)	£11

served with peppers, onion, mushrooms. Choose a glazing sauce of: garlic, chilli or Cajun

Burger Bar

Our burgers are made in-house to our own unique recipe. We only use 100% British beef. All burgers are served in a brioche bun with classic burger garnish, slaw & fries. Burger garnish = beef tomato, lettuce, red onion, gherkin.

Man vs Food it, by adding an extra burger for £2.5

The Veggie (v)	£9
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Portobello mushroom, halloumi cheese, garnish, garlic mayo

Straight Up	£9
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½ pound chargrilled burger, garnish, house sauce

Eddie Burger	£9
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½ pound chargrilled burger, 3 cheeses, garnish, house sauce

Smokie Eddie	£10
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½ pound chargrilled burger, 3 cheeses, smoked bacon, garnish, smoky BBQ sauce

Clucky Malone	£11
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chargrilled chicken breast, smoked bacon, bullet glaze, 3 cheeses, onion rings, garnish, house sauce

Bullet	£12
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½ pound chargrilled burger, 3 cheeses, smoked bacon, bullet glaze, onion rings, house sauce

Moo & Blue	£11
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½ pound chargrilled burger, blue cheese, garnish, house sauce

Pig on Cow	£11
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½ pound chargrilled burger, 3 cheeses, pulled pork, garnish, BBQ glaze

Quack on Moo	£11
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½ pound chargrilled burger, 3 cheeses, shredded duck, garnish, hoisin sauce

From the Flames

All our steaks are cooked on our chargrill for a distinctive taste, served with flat cap mushrooms, confit tomato & fat chips. The cows from which the beef comes, all live locally in North Yorkshire and have had a very happy life! (You can taste the happiness!)

All weights below are approximate uncooked weights! Let us know how you want your steak cooked and maybe add a sauce for an extra dimension to your meal.

'Tomahawk' (our house specialty served on the bone) 16oz	£25
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Sirloin 12oz	£22
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Fillet 8oz	£25
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Rump 14oz	£19
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Rump 6oz	£11
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Chicken breast	£9
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Gammon gammon cooked on our chargrill, egg, pineapple relish, fries, dressed leaves	£13
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Make it a surf 'n' turf sautéed king prawns in garlic butter	+£7
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Sauces Béarnaise, peppercorn, blue cheese, Diane, creamy garlic mushroom	£3
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Sides – all £3

Our sides are designed to be the perfect accompaniment to our tasty dishes.

garlic bread (+£1)
warm ciabatta bread
cheesy garlic bread (+£1)
house salad
coleslaw
minted peas
onion rings
buttered greens
mac 'n' cheese
fat chips
fries
hash browns
new potatoes
sweet potato fries (+£1)

Please note the majority of our meals are served with skinny fries. If you would like chunky chips please ask when you order. We are unable to list all of the ingredients in our dishes, so if you have a specific allergy or dislike please highlight it to a member of staff who will discuss it with the chefs for you. We cook all of our dishes from fresh, so where possible we will try and meet any of your specific dietary requirements.

(v) Vegetarian. Please be aware we are able to adapt a lot of our dishes to make them gluten free so please ask. All items are subject to availability and items may be substituted for others to fulfill a dish. All our food is prepared in the same kitchen as products that contain nuts and gluten, and therefore may contain trace elements of them.



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