

# **The Bathampton Mill Sample Menu**

## **While you wait**

*Nocellara olives (v) £2.95*

*Garlic pizzette with rocket and parmesan £6.95*

*Artisan rustic breads with olive oil & balsamic vinegar,  
Nocellara olives and flavoured butter (v) £5.75*

## **Sharers**

### *Carne platter*

*Southern-fried buttermilk chicken thighs, lamb koftas,  
crispy sweet chilli beef, spiralised carrot salad, and pork  
& fennel sausage topped flatbread £16.95*

*Box-baked camembert topped with omega seed sprinkle,  
cherry & thyme dip and warm dough sticks (v) £11.75*

### *Mediterranean mezze*

*Roasted lentil falafel, chargrilled courgette topped with  
Gran Moravia cheese, harissa hummus, tzatziki, roasted  
peppers, Lebanese-style cumin dip and seasoned  
flatbread (v) £12.75*

## **Starters**

### *Scallops of the day*

*Ask for today's specials, price of the day*

*Lobster & king prawn pot in devon crab crème fraîche  
with toasted ciabatta bread £7.75*

*Thyme-roasted portobello mushrooms in Cropwell*

*Bishop sauce with rustic toast (v) £6.75*

*Chargrilled lamb & balsamic koftas with lavash bread,  
harissa hummus and tzatziki £6.95*

*Kiln-smoked salmon tacos soft flatbread with flaked  
salmon, sour cream, roasted red peppers, crisp leaves  
and pickled red onions £6.50*

*Salt & szechuan pepper squid with aioli £6.50*

*Soup of the day with artisan rustic bread and butter (v)  
£4.95*

*Crispy karaage chicken with cucumber ribbons, mooli,  
kale & cauliflower couscous salad and warm katsu sauce  
£6.50*

*Deep-fried brie in panko breadcrumbs with chutney (v)  
£5.95*

*Duck liver & port parfait with gooseberry & Prosecco  
flavour compote and toasted ciabatta bread £7.25*

### **Pizzas & salads**

*All our pizzas are hand-stretched. If you prefer a lighter  
pizza, we can replace the centre with a baby kale &  
tomato salad.*

*Diablo pizza chorizo, pepperoni, bacon, pork & fennel  
sausage, mozzarella, jalapeños and red chilli £13.95*

*Padana pizza whipped goat's curd, caramelised red  
onion chutney, and mozzarella with rocket (v) £10.95*

*Pollo Americano pizza chicken, portobello mushrooms and mozzarella on a BBQ tomato base £12.50*

*Add: Jalapeños (v), Red onion (v), Pineapple (v), Flat mushroom (v), Red peppers (v), Goat's curd (v), Bacon £1.50, Hand-pulled chicken, 'Nduja sausage £2*

*Sticky crispy duck salad with cucumber, spiralised mooli & carrot, toasted sesame seeds with plum, hoisin & sweet chilli sauce £12.75*

*Chicken, bacon & avocado salad with baby kale, spinach and tenderstem broccoli with an English cider & honey mustard dressing 2162kJ / 514kcal. This dish is high in protein £12.95*

*Wholefood salad with kale & cauliflower couscous, asparagus, tenderstem broccoli, avocado, butternut squash, sweet potato, pomegranate and roasted pumpkin seeds with a pineapple, lemongrass & ginger dressing (ve) 1556kJ / 370kcal. This dish is low in saturated fat £9.95*

*Add: Chargrilled chicken breast £3.50, Lamb & balsamic koftas £3.50, Goat's curd (v) £2, Grilled halloumi (v) £2.25*

### **Main courses**

*Roasted pork belly & seared scallops with potato dauphinoise, butternut squash purée, toasted almonds, crackling and red wine jus £18.50  
Without scallops £14.50*

*Spit-roasted chicken with lemon & garlic confit, aioli and your choice of kale & cauliflower couscous salad with a*

*pineapple, lemongrass & ginger dressing or fries with jus  
£12.95*

*Upgrade to truffle oil and truffle mayo for +£1*

*Beer-battered line-caught cod with twice-cooked chunky  
chips, minted pea purée and tartare sauce £12.95*

*Roasted butternut squash & sweet potato tart stuffed  
with roasted peppers, leeks, confit tomato, topped with  
Cropwell Bishop custard and a Stilton & walnut crumb  
(v) £10.95*

*King prawn, crab & chorizo linguine with white wine,  
tomatoes, garlic & chilli 3078kJ / 733kcal. This dish is  
high in protein £13.95*

*Chargrilled lamb & balsamic koftas with lavash bread,  
harissa hummus, tzatziki and kale & cauliflower couscous  
salad with a pineapple, lemongrass & ginger dressing  
£14.95*

*Battered halloumi with twice-cooked chunky chips,  
minted pea purée and tartare sauce (v) £11.95*

*Lobster & devon crab fishcakes with asparagus, pea &  
truffle oil velouté topped with crispy seaweed, served  
with a choice of fries or salad £13.95*

*Chicken, leek & crème fraîche pie topped with ham hock  
crumb, served with seasonal cabbage mashed potato and  
buttered green beans £14.95*

*Buttermilk southern-fried chicken stuffed with 'nduja  
sausage, with sweet potato fries, apple salad and lemon  
aioli £15.50*

*Pan-fried british venison with beef & bone-marrow bomb, squash dauphinoise, green beans, toasted pine nuts and Port jus £19.95*

*Pan-fried sea bass fillets with Parmentier potatoes, pancetta, olives, spinach and white wine velouté £17.95*

### **Steak & burgers**

*All our steaks are expertly aged for superb texture & flavour*

*9oz Rib-eye steak with twice-cooked chunky chips, crispy onions, grilled mushroom, confit tomato and baby kale £20.95*

*7oz Fillet steak with an ale-glazed shallot tart topped with Cropwell Bishop custard, Stilton & walnut crumb and twice-cooked chunky chips £23.95*

*Add steak sauce: Peppercorn sauce, Béarnaise sauce, Beef dripping sauce, Red wine jus £1.95*

*Add: King prawns & garlic butter £3.95, Lobster & garlic butter £8.95, Bone-marrow butter £1.95*

*Wagyu burger with smoked Irish cheddar, crispy onions, tomato relish, sweet potato fries and aioli £15.95*

*Home-made British beef burger with smoked Irish Cheddar, mustard mayonnaise, relish and fries £12.50*

*Add: Bacon, Chorizo, Cropwell Bishop Stilton, Flat mushroom £1.50, Grilled halloumi £2.25, King prawns & garlic butter £3.95, Lobster & garlic butter £8.95*

## **Sides**

*Tenderstem broccoli with soy & honey glaze (v) £3.95, green beans tossed in walnut butter (v) £3.95, asparagus with parmesan £3.95, seasonal greens (v) £3, rocket & parmesan salad £3, dressed house salad (v) £3, fries & truffle mayo (v) £3.50, twice-cooked chunky chips (v) £3.50, fries & aioli (v) £3.50, sweet potato fries with parmesan & Rosemary £3.95, dauphinoise potatoes (v) £3.95, mashed potato (v) £3, harissa hummus with grilled lavash bread (ve) £3.95*

## **Desserts**

*The house sharer chocolate brownie, baked Sicilian lemon cheesecake, profiteroles with a nougatine crisp, strawberries and a Bourbon vanilla ice cream cookie sandwich (v) £11.50*

*British cheese board Shepherds Purse Yorkshire blue, Lubborn Somerset camembert, Belton Farm Red Leicester and Isle of Man vintage cheddar with a selection of Fudge's nut & mixed seed biscuits, grapes, celery and chutney (v) £7.75*

*Melting golden chocolate bomb with praline ice cream, hot Belgian chocolate sauce and orange curd (v) £7.95*

*Dulce de leche lava fondant with praline ice cream and peanut butter crumb (v) £6.95*

*Baked Sicilian lemon cheesecake with British blackcurrant curd (v) £6.50*

*Warm Belgian chocolate brownie with bourbon vanilla ice cream (v) £6.50*

*Vanilla crème brûlée topped with strawberries and served with home-baked Sultana & oatmeal biscuits (v) £5.95*

*Strawberries & frozen natural yogurt with rhubarb & rose flavour curd (v) 760kJ / 180kcal £5.25*

*Bramley apple & blackberry shortbread crumble with custard (v) £5.95*

*Sticky toffee pudding with bourbon vanilla ice cream (v) £6.25*

*Ice cream & home-baked triple chocolate cookie  
Choose three scoops from Bourbon vanilla, praline,  
double chocolate or strawberry (v) £4.95*

*Mini dessert & a hot drink  
Choose from Belgian chocolate brownie, Sicilian lemon  
cheesecake or apple & blackberry crumble (v) 340kcal  
or less £4.95*

*(v) - made with vegetarian ingredients, (ve) - made with  
vegan ingredients*