

# **The Brampton Mill Sample Menu**

## **To nibble & share**

*Nocellara olives (v) £2.95*

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

*Garlic pizzette with rocket and parmesan £6.95*

*Grazing platter sweet chilli chicken skewers, lamb &  
balsamic koftas, tonkatsu-inspired pulled pork  
croquettes, aioli and chorizo topped flatbread £16.95*

*Box-baked camembert topped with omega seed sprinkle,  
cranberry & sloe gin chutney 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  
£4.95*

*Crispy karaage chicken with cucumber ribbons, mooli, kale & cauliflower couscous salad and warm katsu sauce  
£6.75*

*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.*

*Carne pizza chorizo, pepperoni, hand-pulled chicken, 'nduja sausage, mozzarella and chilli £13.75*

*Margherita pizza mozzarella, cherry tomatoes and basil  
(v) 2440kJ / 581kcal £9.95*

*Caramelised fig & whipped goat's curd pizza with mozzarella and hazelnuts (v) £11.50*

*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 £12.75*

*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 £13.95*

*Battered halloumi with twice-cooked chunky chips, minted pea purée and tartare sauce (v) £11.50*

*Lobster & devon crab fishcakes with asparagus, pea & truffle oil velouté topped with crispy seaweed, served with a choice of fries or salad £13.50*

*Chicken, leek & crème fraîche pie topped with ham hock crumb, served with seasonal cabbage mashed potato and buttered green beans £14.50*

*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 £19.75*

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

### **Steak & burgers**

*9oz 28-Day-aged rib-eye steak with twice-cooked chunky chips, crispy onions, grilled mushroom, confit tomato and baby kale £20.95*

*7oz 28-Day-aged 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 (v) £3.95*

### **Desserts**

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

*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*

*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*

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

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

*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*

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

*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*

*Mini dessert or hand-made Belgian chocolates & a hot drink choose from Belgian chocolate brownie, Sicilian lemon cheesecake, apple & blackberry crumble or a selection of hand-made Belgian chocolates (v) 340kcal or less £4.95*

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