

Mill End

Welcome to the Restaurant@TheMill, our team of chefs work closely with local suppliers to bring you some of the finest ingredients the region has to offer. Outstanding meats from local farms, finest fish from Devon's shoreline and amazing award winning cheeses selected from The West Country's best dairies.

We hope you enjoy our head chef Darren Knockton's creative menu that he prepares with passion and skill.

Our front of house team are here to provide you with a relaxing but attentive service and are always happy to help.

Nick & Tara

Food allergies and intolerances – please ask our staff about the ingredients in your meal

'Dinner @ The Mill'

To Start

Wood Pigeon

Local pigeon breast with truffle potato rosti, baby beets and port jus
£9.50

Duck & Foie Gras Terrine

Pressed terrine of smoked duck, confit duck leg and foie gras with pickled
girolles and Madeira jelly
£10.00

Coronation Crab

Brixham crab with coronation spices, apricots, almonds and
pickled golden raisins
£10.50

Looe Scallops

Seared scallops with smoked and sour apple, celeriac and a hazelnut, lemon
and thyme dressing
£11.50
(supplement of £3.00 for dinner inclusive guests)

Duo of Salmon

Plymouth gin gravadlax and poached salmon mousse with Verdi mayonnaise,
gin and tonic jelly and cucumber
£9.00

Asparagus and Quail Eggs (V)

Poached asparagus with vulscombe goats cheese and pea crush,
black and white Williams farm quails egg and mustard dressing
£9.00

The Main

West Country Beef

Fillet of beef with beetroot and balsamic onion faggot,
mashed potato, glazed carrots and port jus

£28.00

(supplement of £6 for dinner inclusive guests)

Tenderloin of Pork

Pan-roasted pork infused with onion and aromatic spice 'ash', with fondant
potato, baby leeks and prune ketchup

£19.00

Guinea Fowl

Guinea fowl breast with chorizo and thigh boudin, dauphinoise potatoes, leeks
and salsify

£19.50

Loin of Monkfish

Butter roasted monkfish rested on spiced lentils finished with pak choi,
tempura prawns and fresh mango chutney

£19.00

Wild Bass

Seared fillet of bass with artichoke emulsion, saffron potatoes, kale
and cockle dressing

£19.50

Cod Fillet

Cod baked with seaweed butter with spiced dumpling, Asian broth,
mushrooms and pickled vine tomatoes

£18.50

Gnocchi (v)

Potato gnocchi with wild mushrooms, parmesan and rocket, finished
with garlic puree

£17.00

Seasonal Vegetables £2.95 New Potatoes £2.95
(supplement of £2.95 for dinner inclusive guests)

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To Finish

Dark Chocolate Delice

Rich dark chocolate and salted caramel mousse with coffee ice cream
£9.50

Lemon Meringue Mousse

Lemon curd mousse with vanilla shortbread, fresh raspberries, toasted meringue and raspberry sorbet
£8.50

Pear Frangipane

Almond and poached pear tartlet, whiskey and marmalade ice cream with a pear, orange and ginger sauce
£9.00

Baked Cheesecake

Vanilla, sour cream and lemon baked cheesecake with roasted tropical fruits and infused with dark rum
£9.00

Sticky Toffee Pudding

Classic sticky toffee pudding with cider apples and Devonshire clotted cream
£8.50

Dessert Wines

Muscat de St Jean de Minervois,

Domaine Les Tailhades
South of France

Half bottle £25 Glass £5.20

Pedro Ximenez Triana, Javier Hidalgo

Jerez, Spain

Half bottle £30 Glass £6.20

Noble One Botrytis Semillon, De Bortoli

NSW, Australia

Half bottle £32 Glass £8.20

Cafetière of Columbian coffee or English Breakfast Tea

£3.50 per person

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West Country Cheese

The West Country provide some of the finest cheeses that compete at the highest level, I have selected what I believe to be the most interesting.

Keens Cheddar

Made from raw milk from Keens herd, a classic mature cheddar.
Blackmore Vale, Somerset

Helford Blue

Soft creamy blue made from Holstein Friesian cow's milk.
Treveador Farm, Cornwall

Sharpham Brie

From the Sharpham estate, handmade unique buttery and cream flavour.
Totnes, Devon

Driftwood

Ash coated goats cheese with beautiful texture and lemon scented finish.
White Lake, Somerset

Goddess

Semi-hard washed curd made from Guernsey cow's milk, washed in cider brandy.
Alex James, Somerset

Cornish Smuggler

Farm style cheese with red marbling.
Whaleborough, North Cornwall

Our selection is accompanied by a generous garnish, quince jelly, chutney, celery, apple, grapes and Fudges wafers

£9.50 for your choice of 3 cheese's
(for dinner inclusive guests a supplement of £2.50 applies)

Or

£15 for the 6 cheese's, ideal for sharing
(for dinner inclusive guests a supplement of £5 applies)

Port Selection

Walter Hicks Western Hunt Ruby
Graham's Late Bottled Vintage
Warre's Otima 10 Year Old Tawny
Dow 1985 Vintage Port

Glass (50ml) £5.20
Glass (50ml) £7.20
Glass (50ml) £7.20
Glass (50ml) £10.20

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