

# **The Mill at Rode Sample Menu**

## **While you wait**

*Our 3 seed bread, Netherend Farm butter, dukkah,  
balsamic & garden oil (v, gfo) £3.50*

*Marinated olives & Homewood feta cheese (v, gf) £3.50*

*Charcuterie meats, beer mustard home baked toast  
(enough for 1) £4.50*

## **Starters**

*Nose to tail pork & apricot terrine, pickled fennel,  
crispy potato & apple cake £8*

*Grilled Somerset Capricorn goats cheese, braised lentil  
& herb salad (v) £8*

*Brixham crab & Wookey Hole Cheddar quiche, aioli,  
watercress & cucumber salad £8*

*Mill soup of the day, 3 seed bread, Netherend Farm  
butter (v, gfo) £6*

*Seared scallops, butternut squash gnocchi, crispy  
salmon skin £9.50*

*Rare roast beef carpaccio, pickled shallots, salsa verde,  
Old Winchester cheese £8*

*Beetroot & carrot terrine, beetroot crisps, puree, ricotta  
& Melba toast £7.50*

## **Pub**

*Polenta crushed calves liver, caremelised onion cream,  
brown butter & sage gnocchi crispy bacon £17*

*Steak burger, Wookey Hole cheddar, streaky bacon,  
BBQ relish, mustard slaw, chips (gfo) £13*

*Butcombe beer battered Brixham fish & chips, tartare  
sauce, crushed minty peas, lemon £13*

*28 Day dry aged Ruby Red Devon steaks; Served with  
Devon watercress, mushroom, chips and your choice of  
béarnaise or peppercorn sauce*

*8oz Bavette (Served rare) £17*

*100z Rib eye steak £23.50*

*100z Feather blade (Braised)*

#### **Main courses**

*Market fish of the day, caught in Cornish & Devon  
waters MP*

*Grass fed lamb rump, roast Romanesque, confit  
tomato, anchovies, peas & lamb sauce (gf) £17.50*

*Roast Castlemead chicken breast, lightly spiced  
celeriac puree, peas, bacon & golden raisins (gf) £15*

*Roast duck breast, grilled beetroot polenta bubble &  
squeak cake, kirsch cherries £18*

*Roasted sweet potato & spinach cannelloni spiced  
aubergine, pine nut & parmesan crust (v) £14.50*

*Pea, broad bean, Sharpham Park spelt risotto, garlic  
chives, spinach & Homewood feta (v) £12*

*Whole hot cracked crab, watercress mayonnaise, fir  
apple potato salad (big enough to share) MP*

**Summer salads**

*Watermelon, Homewood feta, carrot, cucumber, mint,  
black olive, smoked rapeseed oil (v, gf) £7.50 / £11*

*Grilled courgette, aubergine, red onion & vine  
tomatoes, Laverstoke farm mozzarella (v, gf) £8 / £12*

*Chicken, bacon, baby gem, Caesar dressing, Old  
Winchester cheese, beef dripping croutons £8 / £12*

**Sides (v)**

*Mill skin on chips, sea salt (gf) £3.50*

*Minted pea puree £3.50*

*New potatoes, parsley butter (gf) £3*

*Vine tomato, onion & chive salad (gf) £4*

*Mixed leaf & herb salad, vinaigrette (gf) £3.50*

*Bubble & squeak cake £3.50*

*Green beans, chilli, garlic (gf) £3.50*

*Butcombe beer battered onion rings £3.50*

**Puddings & cheese**

*Salt caramel panna cotta, banana, hazelnut praline,  
popcorn, chocolate mousse (gf) £6.50*

*Triple chocolate brownie, honeycomb, oreo & vanilla*

*ice cream (v, gfo) £6.25*

*Pistachio Treacle tart, crème fraiche, candied orange powder £6.50*

*Eton mess with Cheddar Valley berries, lemon curd, raspberry sorbet (v, gf) £6.50*

*Sticky toffee & Butcombe ale pudding, toffee sauce, vanilla ice cream (v) £6.25*

*British cheese selection, chutney, fig & walnut toast, pickles, biscuits (gfo) £9.50*

*(v) - not just for veggies (gf) - gluten free, (gfo) - non-gluten option*