

# THE GOMSHALL MILL

## Nibbles

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**Chalk Hills Bakery garlic ciabatta** 6.50 *Add cheese 1.00*

**Crispy spring pea, cauliflower and chickpea falafels**, pickled chilli, tzatziki dressing VE 7.50

**Honey and mustard glazed chipolatas** and crispy onions 7.25

**Marinated giant green and black olives** with rosemary and sun-dried tomatoes VE 4.00

## Starters

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**Soup of the day** with freshly baked sourdough bread VE 6.75

**Chargrilled asparagus, salt-baked beetroot and goat's cheese salad**, soft poached egg, sourdough croutes, grain mustard vinaigrette V 7.95

**Battered king prawns** with sweet chilli sauce, baby leaves and pickled ginger 9.50

**Pulled pork belly and ham hock terrine** with dressed watercress, piccalilli, and toasted sourdough 8.50

**Tart of the day**, baby leaf salad, and salsa verde V 8.75

**Roast salmon and smoked haddock rilette** with lemon aioli, toasted rye bread, and baby leaf salad 9.25

**Baked camembert to share**, caramelised apples, pickled chilli and thyme, and fresh sourdough bread for dipping V 17.50

## Main Courses

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**Warm roasted sweet potato salad**, with quinoa, salt-baked beetroot, sun-kissed tomatoes, pickled carrot, pomegranate, baked seeds, and a grain mustard and basil vinaigrette 14.95  
*Add chicken fillet 3.95 or halloumi VE 3.95*

**Crispy-battered haddock and chunky chips**, minted crushed peas, and tartare sauce 17.50

**Chargrilled veggie burger**, with Sussex cheddar, sticky onions, grain mustard mayonnaise, baby gem lettuce, beef tomato, and skinny fries VE 16.95

**Smoked haddock, leek and old Winchester cheese fishcakes**, roasted new potatoes, tomato and caper salsa, herb hollandaise 18.25

**Garlic and herb-roasted chicken breast**, creamy mushroom, spinach and tarragon potato gnocchi, finished with rocket and Parmesan 19.85  
(available Monday to Saturday only)

**8oz Himalayan salt dry-aged English sirloin steak**, seasoned chips, roasted flat mushroom and vine tomatoes, served with your choice of peppercorn sauce, Stilton sauce or garlic and tarragon butter 33.95

**Pan-roasted sea bass fillet**, roasted new potatoes, spring vegetable and smoked bacon fricassée, with a creamy white wine, lemon and tarragon velouté 22.50

**Flame-grilled lamb Barnsley chop**, leek and spring pea crushed potatoes, roast cherry tomatoes, and a warm salsa verde 22.50  
(available Monday to Saturday only)

**Prime British steak burger**, mature cheddar, smoked bacon jam, crispy onions, burger sauce, and skin-on fries 16.95  
*Add bacon 1.50*

**Pie of the day**, parsley mash, sautéed spring greens and red wine gravy 18.50

**Veggie pie of the day**, parsley mash, sautéed spring greens, and Madeira gravy V \*VE 16.50

## Sides

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Mixed leaf salad VE 3.95

Skin-on fries VE 4.25

Sautéed greens V \*VE 3.50

Cajun fries VE 4.25

Cauliflower cheese V 3.95

Roasted new potatoes V \*VE 3.95

## Sandwiches

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Available Monday to Saturday lunchtimes, excluding bank holidays

*All our sandwiches are served with your choice of skin-on fries or a cup of soup*

**B.L.T** with mayonnaise, on white or granary 9.75

**Toasted crispy halloumi and tomato ciabatta**, with sticky red onions, baby leaf, and chimichurri V 9.25

**Crispy-battered fish finger sandwich**, in a brioche style bun, with lemon and chervil aioli, and baby leaf 12.95

## Puddings

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**Ginger and mascarpone cheesecake** with toffee apples, and chocolate crumble V 8.95

**Vanilla yoghurt panna cotta**, roasted rhubarb, and honey crumble V 8.95

**Classic sticky toffee pudding** with toffee sauce and clotted cream gelato V 7.95

**Crumble tart of the day** with vanilla gelato or custard V 7.65

**Warm chocolate brownie**, rum and raisin gelato, salted pretzel crumb V 8.95

**Mooka gelato and sorbets**, 2 scoops 4.50 or 3 scoops 6.75

Gelato: chocolate, vanilla, rum and raisin, yoghurt and honeycomb, clotted cream V

Sorbets: mango, blackberry, lemon VE

**English cheese board** with apple and fig chutney, fresh celery and crackers V 12.50

Choose 3 from: Rosary Ash, Sussex Charmer, Cranmore Dorset Blue, and Tunworth Brie

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### Customers with Hyper Sensitivities (Allergies, Intolerances and Coeliac Disease)

Please inform a member of the team of any allergies or intolerances before placing an order. Note that not all the ingredients are listed on the menu and we cannot guarantee the total absence of allergens. A list of all 14 notifiable allergens are available upon request.

V= Vegetarian VE = Vegan \*VE = Vegan adaptable

Please note, an optional 12.5% gratuity will be added to your bill.