

THE GOMSHALL MILL

NON-GLUTEN CONTAINING SUNDAY MENU

Nibbles

Beetroot, sweet potato & chickpea falafel, tahini & coriander yoghurt, pickled carrot salad V *VE 8.50

Sticky BBQ glazed chipolatas, toasted sesame seeds 8.25

Tarragon polenta fries, rocket, truffle & Parmesan shavings, aioli 7.50

Starters

Soup of the day, non-gluten containing bread V *VE 7.75

Whipped feta salad, baked pickled beets, heritage tomatoes, charred cucumber, toasted cob croutes, sweet mustard basil dressing V *VE 10.25

Ham hock & chicken terrine, caramalised onion jam, pear & tarragon salad, non-gluten containing toast 9.65

Crispy battered king prawns, lime & coriander salad, firecracker mayonnaise 12.00

John Ross salmon rilette, lemon & dill alioli, dressed baby leaves, non-gluten containing toast 11.50

Baked camembert to share, infused with garlic, thyme, chilli & honey, non-gluten containing bread for dipping V 21.50

Sunday Roasts

All our roasts are served with herb-roasted potatoes, roasted vegetables, bottomless Yorkshire puddings & red wine jus

Roast sirloin of beef 25.95

Roast duo of Dorset loin 22.50
Crispy pork belly & loin

Roast half chicken 21.95

Roast mushroom, sweet potato, lentil, Sussex cheddar & spinach Wellington V *VE 18.95
(Yorkshire pudding not included as not VE)

Extras...

Cauliflower & leek gratin V 5.50
Herb-roasted potatoes VE 5.25

Seasonal vegetables VE 4.75
Honey mustard-glazed pigs in blankets 7.50

Main Courses

Warm spiced cauliflower salad, sweet potato, quinoa, pickled red peppers, red onion, toasted pumpkin seeds, lemon tahini dressing VE 18.00
Add chicken fillet 3.95, halloumi croutons V 3.95 or vegan feta VE 3.95

Crispy-battered haddock & chunky chips, minted crushed peas, tartare sauce 19.95

Chargrilled veggie burger, American cheese, pickled red cabbage, beetroot mayonnaise, shredded lettuce, tomato, skin-on fries V *VE 19.50

Pan-roasted sea bass, tomato, pepper & olive ragu, garlic-roasted new potatoes, salsa verde 24.25

12oz Himalayan salt dry-aged English rump steak, seasoned chips, roasted flat mushroom, vine tomatoes 36.50
Choice of sauce: béarnaise, peppercorn, garlic & tarragon butter

Double smash 6oz burger, American cheese, pickled shallots, burger sauce, shredded lettuce, skin-on fries 19.25
Add candied bacon 1.75, pulled pork 2

Minted lamb & vegetable pie, parsley mash, sautéed greens, red wine gravy 20.50

Veggie pie of the day, parsley mash, sautéed greens, Madeira gravy V *VE 19.50

Sides

Mixed leaf salad VE 5.25

Skin-on fries VE 6.50

Sautéed greens V *VE 5.25

Chunky chips VE 6.50

Garlic-roasted new potatoes V *VE 5.25

Cajun fries VE 6.50

Puddings

White chocolate & yoghurt panna cotta, honey-baked plums, spiced crumble 8.95

Classic sticky toffee pudding, toffee sauce, vanilla ice cream V *VE 8.50

Crumble of the day, vanilla ice cream or custard V *VE 8.25

Warm chocolate brownie, rum & raisin ice cream V *VE 8.95

Milk chocolate crumble cheesecake, crushed raspberry mascarpone, salted white chocolate crumb V 8.95

Add an extra scoop of ice cream or custard to your pudding 1.50

Ice cream & sorbets, 2 scoops 5.95 or 3 scoops 7.75

Ice creams: chocolate, vanilla, rum & raisin, yoghurt & honeycomb, clotted cream V
Sorbets: mango, blackberry, lemon VE

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 *V = Vegetarian adaptable *VE = Vegan adaptable

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