THE
GOMSHALL MILL

SUNDAY MENU

Nibbles

Rosemary & sea salt focaccia, red pepper dip, salsa verde, balsamic vinegar & cold pressed oil V *VE 7.25

Crispy bang bang cauliflower, lime & coriander yoghurt, toasted sesame seeds V *VE 8.50

Cider, mustard & honey-glazed chipolatas, tarragon dressing 8.25

Cajun-spiced polenta fries, BBQ ketchup, dressed watercress 7.95

Starters

Soup of the day, freshly baked sourdough bread V *VE 7.75

Chicken liver parfait, sticky onion jam, pickled onion salad, toasted farmhouse cob 9.65

Crispy battered king prawns, sauce gribiche, cucumber salad 12.00

Roast beetroot & caramelised onion tart, whipped goat's cheese, watercress, salsa verde V *VE 10.25

Hot smoked Chalk Stream trout rillette, celeriac & fennel remoulade, dressed baby leaves, toasted farmhouse cob 11.50

Sunday Roasts

All our roasts are served with herb-roasted potatoes, confit carrots, red cabbage, seasonal mixed greens, 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, squash, feta & 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
Pigs in blankets 7.95

Seasonal Mains

Crispy battered haddock & chunky chips, minted crushed peas, tartare sauce 21.00

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

Pan-fried sea bass fillet, saffron potatoes, tomato, fennel & caper salsa, courgetti, creamy white wine velouté 24.25

Roasted salmon, caper & dill fishcakes, garlic-roasted new potatoes, cucumber & tomato salsa, lemon & tarragon hollandaise 19.25

10oz 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 onions, burger sauce, shredded lettuce, skin-on fries 19.25 *Add candied bacon 1.75, pork belly 2.00*

Pie of the day, parsley mash, sautéed greens, red wine gravy 22.00

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

Miso-roasted cauliflower salad: roast sweet potato, buckwheat, tomatoes, carrot ribbons, coriander vinaigrette, toasted sesame seeds VE 18.00
Add chicken fillet 3.95, halloumi croutons V 3.95 or vegan feta VE 3.95

Sides

Mixed leaf salad VE 5.25

Sautéed greens V *VE 5.25

Garlic-roasted new potatoes V *VE 5.25

Skin-on fries VE 6.50

Chunky chips VE 6.50

Cajun fries VE 6.50

Puddings

Apple panna cotta, sticky ginger cake, apple purée, caramel sauce, chocolate crumb 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, vanilla ice cream, salted pretzel crumb V *VE 8.95

Chocolate & sea salt crumble cheesecake, honey-baked plums, clotted cream ice cream V 8.95

Lemon posset, raspberries, meringue, salted white chocolate 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, honeycomb, clotted cream V
Sorbets: mango, raspberry, 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.