



# Black Pool M I L L

## Dinner Menu

### TO START

|   |        |
|---|--------|
| Pan-fried lambs liver   Penderyn creamy sauce   | £12.00 |
| Egg 'n' Soldiers   potato wrapped hens' egg   tomato sauce mousse   sausage lollypops | £10.00 |
| Mini fish 'n' chips   pea purée   tartare sauce   potato straws   battered scallops   | £16.50 |
| Seasonal soup of the day <b>vg/gf</b>   Miller's handmade bread                       | £8.50  |
| Cauliflower pakora <b>vg*</b>   red onion   mixed leaf salad                          | £9.00  |

### MAINS

|   |        |
|---|--------|
| Welsh lamb & leek dhansak <b>gf*</b>   basmati rice   lemon & coriander flatbread                 | £25.00 |
| Chestnut mushroom & spinach pappardelle <b>v</b>   black garlic slice   baked plum tomato         | £22.00 |
| Bacon loin   parsley mash   buttered cabbage   chantenay carrots   jus                            | £28.00 |
| Pan fried bass <b>gf</b>   bacon   celeriac purée   green beans   sweet shallots   red wine sauce | £35.00 |
| Potato, olive & lemon tagine <b>vg</b>   saffron rice   cucumber salad                            | £19.00 |

### OFF THE GRILL

|                                    |        |
|------------------------------------|--------|
| Landsker 8oz rump <b>gf*</b>       | £18.50 |
| Landsker 8oz sirloin <b>gf</b>     | £32.00 |
| Local Capestone chicken <b>gf*</b> | £20.00 |
| 8oz Salmon fillet <b>gf*</b>       | £26.00 |

Choose a sauce: béarnaise, peppercorn, honey & garlic, or a red wine jus.  
All served with confit beef tomato and chips.

### SIDES

|                                 |       |
|---------------------------------|-------|
| Chips <b>vg</b>                 | £4.00 |
| Handmade breadbasket <b>vg*</b> | £5.00 |
| Basmati rice <b>vg/gf</b>       | £3.50 |
| Hispi cabbage <b>vg/gf</b>      | £3.00 |

### HANDMADE SAUCES

|                            |       |
|----------------------------|-------|
| Peppercorn <b>gf</b>       | £2.50 |
| Béarnaise <b>v/gf</b>      | £2.50 |
| Honey & garlic <b>v/gf</b> | £2.50 |
| Red wine jus               | £2.50 |

**gf** - gluten-free   **gf\*** - can be made gluten-free on request   **v** - vegetarian   **vg** - vegan friendly  
**v/vg\*** - can be made vegan or vegetarian on request

## HANDMADE DESSERTS

|   |       |
|---|-------|
| Baked Alaska  | £7.95 |
| Passionfruit tart   | £7.95 |
| Sticky syrup sponge <b>vg</b>   vanilla ice-cream                         | £7.95 |
| Baked vanilla & coconut cheesecake   roasted pineapple   spice Mimosa Rwm | £7.95 |
| Italian lemoncello trifle <b>gf*</b>   biscotti crumb                     | £7.95 |
| Miller's dark chocolate caramel bar                                       | £7.95 |

## Children's Menu

MAIN COURSE - £8.00 | STARTER & MAIN - £10.00

### STARTERS

- Carrot & coriander hummus **vg** | served with vegetable sticks
- Handmade nachos **vg** | tomato sauce | cheese | cucumber sticks

### MAINS

- Battered fish bites | lemon mayo | peas | chips **+£1.50**
- Panko crumb local chicken fillets | chips | side salad
- Beef ragout | garlic bread
- Tomato ragout **vg**
- Landsker beef slider | handmade onion chutney | local cheese and bacon | chips

### DESSERTS

- Marshmallow skewers | hot chocolate sauce **£5.00**
- Chocolate brownie **£5.00**
- Sticky toffee pudding **vg** | dairy free ice-cream **£5.00**

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**v/vg\*** - can be made vegan or vegetarian on request