

THE BICKLEY MILL INN

STARTERS

Rustic Breads Rolls, Mixed Olives, Sundried Tomatoes, Roasted Garlic Bulb and Flavoured Butter (Sharing Plate for Two) **9.95 (v)**

Butternut Squash and Sage Soup **5.50 (v)**

Gin and Juniper Cured Salmon, Pickled Vegetables and Dill Oil **6.95**

Chicken, Pork and Pistachio Terrine with Winter Fruit Chutney **6.95**

Crispy Whitebait and Garlic Aioli **6.95**

Ham Hock and Tarragon Terrine, Toasted Sourdough and Homemade Piccalilli **6.95**

Smoked Aubergine Topped with Tomato Compote and Tofu (Vg) **6.95**

Wild Mushrooms in Thyme Cream Sauce on Toasted Brioche **6.95**

MAIN COURSES

Pan Fried Fillet Steak, Boulangère Potatoes, Caramelised Red Onion Puree and Port Sauce **29.95**

Whole Plaice, Sautéed Potatoes, Brown Shrimp and Tomatoes, Butter Sauce **25.95**

Traditional Roast Turkey, Chestnut and Orange Stuffing, Bacon Chipolata, Roast Potatoes **15.25**

Baked Fillet of Hake with Pancetta Crumb, Herb Crushed Potatoes, Tomato and Caper Dressing **18.25**

Garlic and Thyme Marinated Chicken Breast, Fondant Potato, Roasted Baby Carrots Creamy White Wine and Bacon Sauce **15.25**

Slow Braised Belly Pork, Rolled and Stuffed with Black Pudding, Creamy Mash Potato and Cider Sauce **15.50**

Carrot, Fennel Seed and Cashew Nut Roast, Roast Potatoes and Vegan Gravy (Vg) **14.25**

Steak and Bays Ale Pie, Creamy Mash, and Red Wine Sauce **13.95**

Bays Battered Haddock, Chunky Chips, Crushed Minted Peas, Homemade Tartare **14.75**

Devon Reared 8oz Sirloin Steak, Grilled Tomato, Chunky Chips and Rocket and Parmesan Salad **22.50**

Herb Crusted Homity Pie, Creamy Mash, White Wine and Chive Sauce (Vg) **13.95**

Bickley 8oz Beef Burger, Local Cheddar, Toasted Gourmet Bun, Chunky Chips, Tomato and Chili Salsa **13.75**

SIDE ORDERS

Mixed Vegetable Bowl **3.00**

Chunky Chips **3.50**

Peppercorn Sauce **3.00**

Skinny Fries **3.50**

Garlic Baguette **3.00**

Bread Basket **1.75**

DESSERTS

Traditional Christmas Pudding and Brandy Sauce (Vg) **6.95**

Hot Mixed Berry Tart Topped with Sweet Toasted Oats and Vanilla Ice Cream **6.95**

White Chocolate and Cranberry Bread and Butter Pudding with Crème Anglaise
6.95

Orange Posset with Winter Berries and Ginger Biscuit **6.95**

Chocolate Brownie and Raspberry Sorbet (Vg) **6.95**

West Country Cheeses, Cheddar, Blue and Brie, Homemade Chutney, Grapes and
Biscuits **9.50**

DUNSTABLE FARM ICE CREAM (V) 2 Scoops **4.95** 3 Scoops **5.50**

Vanilla ~ Honeycomb~ Chunky Chocolate ~ Strawberry ~ Raspberry Sorbet

HOT DRINKS

All Coffee is Available as Decaffeinated

Espresso **2.20**

Americano **2.95**

Cappuccino **3.20**

Café Latte **3.20**

Mocha **3.60**

Hot Chocolate **3.75**

Liquor Coffee (Brandy, Tia Maria, Irish Whisky, Cointreau) **5.75**

Selection of Teas (Traditional English, Earl Grey, Peppermint, Chamomile and Fruit Teas) **2.70**