THE BICKLEY MILL INN

AVAILABLE FROM 23RD NOVEMBER

STARTERS

Rustic breads rolls, mixed olives, sundried tomatoes, roasted garlic bulb and flavoured butter (sharing plate for two) (v) 11.95

Gin, lime and dill cured salmon, pickled cucumber and wasabi crème fraiche 8.95

Spiced pork and pistachio terrine, festive chutney and crostini's 8.95

Mushroom & tarragon pate, pickled baby onions, toasted brioche(v) 8.95

Crispy whitebait and calamari, sweet chili sauce and garlic aioli dip 9.50

Falafel bites, pomegranate seeds, roasted red pepper and chilli yogurt (vg) 7.95

MAIN COURSES

*Pan fried chicken breast, dauphinoise potatoes, mushroom and thyme sauce, bacon crisp 21.95

Wild mushroom, spinach and goats cheese gnocchi with toasted walnuts (v)(vg option available) 17.50 add Chicken 6.95

*Braised steak and root veg shortcrust pie, creamy mash, rich red wine gravy 18.95

Bays beer battered haddock, chunky chips, crushed minted peas, homemade chunky tartare sauce 18.95

Devon Reared 8oz sirloin steak, confit tomato, chunky chips, rocket and parmesan salad 28.95

Bickley 8oz beef burger, Coleridge farm cheddar, toasted gourmet bun, chunky chips, spiced tomato relish 18.75 add bacon 2.50

*Traditional roast turkey, chestnut and cranberry stuffing, bacon chipolata, roast potatoes, rich gravy and cranberry sauce 21.95

Smoked haddock & salmon fishcakes, sauteed leeks potatoes & peas, creamy dill sauce 21.95

*Slow braised pork belly, sage & apricot croquette, creamy mash, west country cider Sauce 21.95

*Butternut squash and cashew nut roast, roast potatoes and vegan gravy (vg) 18.75

Selected main courses will be served with vegetables

SIDE ORDERS

Chunky chips (v) 4.75

Peppercorn sauce (v) 3.00

Skinny fries (v) 4.75

Garlic baguette (v) 3.00

Bread rolls (v) 3.95

PUDDINGS

Traditional Christmas pudding and brandy sauce (v) (Vegan on Request) 8.25

White chocolate and cranberry bread and butter pudding with crème Anglaise (v) 8.25

Chocolate brownie with clotted cream (v) (Vegan on request) 8.25

Orange & cinnamon brulee, cardamon biscotti (v) 8.25

Spiced apple crumble sundae (V) 8.25

DUNSTABLE FARM ICE CREAM (v) 2 Scoops 4.50 3 Scoops 6.25

Vanilla – Honeycomb- Chunky chocolate – Strawberry – Rum & Raisin

Raspberry sorbet (vg)

HOT DRINKS

Espresso 2.60

Americano 3.50

Cappuccino 3.80

Flat White 3.80

Café Latte 3.80

Chai Latte 3.70

Mocha 3.95

Hot chocolate/Luxury (Cream & Marshmallows) 3.95/4.20

Liquor coffee (Brandy, Tia Maria, Irish Whisky, Cointreau) 7.95

Selection of teas (Traditional English, Earl Grey, Peppermint, Chamomile and Fruit Teas) 3.25

Decaffeinated Coffee and Oat Milk are both available on request at no extra charge