

THE BICKLEY MILL INN

DAIRY FREE

STARTERS

Rustic Breads Rolls, Mixed Olives, Sundried Tomatoes, Roasted Garlic Bulb

(Sharing Plate for Two) (v) 12.50

Crispy Whitebait and Calamari with Sweet Chili Sauce and Garlic Aioli Dip 9.75

Falafel Bites, Pomegranate Seeds, Red Pepper and Chilli Yogurt (vg) 7.95

MAIN COURSES

Wild Mushroom and Spinach Gnocchi with Toasted Walnuts (vg) 18.00

Add Chicken 7.25

*Steak and Vegetable Pie, Creamy Mash, Red Wine Gravy 19.25

Bays Battered Haddock, Chunky Chips, Crushed Minted Peas, Homemade Chunky Tartare Sauce 19.50

Devon reared 8oz Sirloin Steak, Grilled Tomato, Chunky Chips, Rocket Salad 29.50

Bickley 8oz Beef Burger, Toasted Gourmet Bun, Chunky Chips, Spiced Tomato Relish
19.25 Add Bacon 2.50

*Slow Braised Pork Belly, Mash, Cider sauce 22.50

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

Selected main courses will be served with a side of vegetables

SIDE ORDERS

Chunky Chips (v) 4.95

Skinny Fries (v) 4.95

Bread Rolls (v) 3.95

DESSERTS

Chocolate Brownie with Raspberry Sorbet **(VG)** or Plant Based Cream **(VG)** 8.25

Raspberry Sorbet **(VG)**

2 Scoops 4.50 3 Scoops 6.25

HOT DRINKS

All Coffee is Available as Decaffeinated. All Coffee is Available with Oat Milk

Espresso 2.70

Americano 3.70

Cappuccino 3.90

Flat White 3.90

Café Latte 3.90

Chai Latte 3.90

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