THE BICKLEY MILL INN

DAIRY FREE

STARTERS

Rustic Bread Board A selection of warm bread rolls with marinated olives, sun-dried tomatoes and roasted garlic (v) 12.75

Ham Hock Arancini served with crushed minted peas & pickled asparagus 8.95

Korean Fried Cauliflower lightly fried and coated in a sticky gochujang sauce, with lime & coriander mayonnaise (v)(Vegan on request) 8.00

Whitebait & Calamari crispy & lightly seasoned, with sweet chilli sauce & garlic aioli 9.75

Pickled Mackerel Fillet Fresh apple, cucumber & radish salad 8.95

MAIN COURSES

Pappardelle, Charred Courgette & Olives Sundried tomato & basil pesto(V)(Vegan available on request) 18.75 (add chicken) 6.00

***Chicken, Bacon & Mushroom Pie** Shortcrust pastry, creamy mash & rich Madeira gravy 19.75

Bays Beer-Battered Haddock Chunky chips, crushed minted peas & tartare sauce 21

8oz Devon Sirloin Steak Confit tomato, chunky chips, rocket salad 31

Bickley Beef Burger Lettuce, tomato, toasted bun, chunky chips, smoky BBQ relish 20 (add bacon 2.50)

Smoked Haddock, Chili and Dill fishcakes skinny fries, dressed leaves & tartare sauce 23

***Honey & Rosemary Pork Steak** Creamy mash, cider & wholegrain mustard sauce 22.95

*__Herb Crusted Homity Pie__ Tenderstem broccoli, white wine & chive sauce (V)(Vegan available on request) 18.75

Selected main courses will be served with vegetables

SIDE ORDERS

Chunky chips (v) 4.95

Skinny fries (v) 4.95

Bread rolls (v) 3.95

PUDDINGS

Chocolate Brownie with raspberry sorbet 8.25

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

Raspberry sorbet (vg)

HOT DRINKS

All coffee is available with oat milk

Espresso 2.75

Americano 3.75

Cappuccino 3.95

Flat White 3.95

Café Latte 3.95

Chai Latte 3.95

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, Green, Peppermint, Fruit Teas) 3.25