THE BICKLEY MILL INN

Sunday Menu

STARTERS

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

Ham Hock Arancini served with pea purée & 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

Brie & Tomato Tart baked with chilli jam & served with basil crème fraiche (v) 8.95

Pickled Mackerel Fillet Fresh apple, cucumber & radish salad 8.95

MAIN COURSES

Roasted Topside of Beef Yorkshire Pudding, Roast Potatoes and Gravy 21.00

Butternut Squash and Cashew Nut Roast Roast Potatoes, Yorkshire Pudding and Vegan Gravy (v)(vg option available) 19.95

Both will be served with a selection of seasonal vegetables, braised red cabbage and cauliflower cheese

***Garlic & Thyme Chicken Breast** Parmentier potatoes, spring greens, tarragon & white wine sauce 22.95

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 & parmesan salad 31

Bickley Beef Burger Tangy cheddar, 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 seasonal vegetables

SIDE ORDERS

Chunky Chips (v) 4.95

Peppercorn Sauce (v) 3.00

Skinny Fries (v) 4.95

Garlic Baguette (v) 3.00

Bread Rolls (v) 3.95

DESSERTS

Lemon Basque Cheesecake Lemon and pistachio crumble (v) 8.25

Dark Chocolate Tart Honeycomb ice cream and peanut brittle (v) 8.50

Raspberry Ripple Pavlova Light meringue, raspberry coulis, whipped cream, white chocolate shards (v) 8.25

Apricot & Amaretti Sundae Peach compote, vanilla ice-cream, amaretto cream, crushed amaretti (v) 8.25

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

Vanilla – Honeycomb- Chunky Chocolate – Strawberry

Raspberry sorbet (vg)

HOT DRINKS

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, Peppermint, Chamomile and Fruit Teas) 3.25

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