

*Our policy*

is to provide freshly cooked food using locally sourced ingredients wherever possible.

Our meats come from local farms, our fresh fish from the South West and our fruit and vegetables are delivered daily from our Mid Devon merchants.

We believe that buying local produce not only supports the local economy but also The Mill and its customers by providing the freshest produce available.



# Christmas Shopping Night

## Starters

### **Bickleigh Mill's Fresh Soup of The Day £5.50 (GFR, V)**

Served with Daniel's Granary Bread

### **Ham Hock and Parsley Terrine £6.50**

Served with Daniel's Toasted Granary Bread

### **Smoked Salmon and Prawn Salad £7.50 (GFR, DF)**

### **Greek Salad £5.95 (GF, DF, V, VG)**

Ripe Tomatoes, Olives, Cucumber, Tofu and Oregano Dressed in Olive Oil

## Main Courses

### **South West Chicken £12.50 (GF)**

Cuts of Juicy Chicken Braised with Cider and Mushrooms  
Finished with Double Cream, Fresh Winter Vegetables and Potatoes

### **Slow Cooked Shoulder of Pork £12.95 (DF)**

Stuffed Shoulder of Pork with Crispy Crackling  
Roast Potatoes, Fresh Vegetables and a Rich Red Wine Gravy

### **Oak Smoked Duck Salad £11.50 (DF)**

Thin Slices of Oak Smoked Duck served on Fresh Leaves with an  
Orange and Honey Dressing

### **Seafish Chowder £12.75**

The Best of The South West's Seafish Cooked in White Wine and Fresh Herbs  
Served with Garlic Ciabatta

### **Greek Style 'Briam' £10.95 (GF, V, VG, DF)**

Traditional Greek Vegetable Oven Baked Casserole of Aubergines, Onion, Garlic, Potato  
and Courgettes in a Rich Tomato Passata  
Served with Greek Salad

## Homemade Desserts £5.50

A Selection of Lovingly Made Desserts