

SUNDAY LUNCH

At Bickleigh Mill

STARTERS & LIGHT BITES

Chicken Liver Parfait (GFR) £7.95

Homemade from fresh chicken livers, butter, brandy and cream. Served with granary toast, pickled wild mushrooms and apple cider chutney.

Salmon & Prawn Salad (GFR, DFR) £10.50

Prawns and cured salmon served on a bed of baby leaf salad, garnished with lemon. Served with granary bread.

Homemade Arancini (DFR, V, VGR) £7.50

Arborio rice and Mediterranean vegetables hand pressed, bread crumbed and deep fried. Served with salad and sweet chilli sauce.

Creamy Cauliflower Soup (GFR, V) £7.25

Homemade Mildly Spiced Creamy Cauliflower soup, served with a choice of White or Granary Bread.

Homemade Falafel (GF, DF, V, VG) £10.50

Served on a bed of crisp salad, served with a plant-based yoghurt, mint and mango dressing.

SANDWICHES

On white and granary bloomer. Gluten Free bread and plant-based spread available.

North Atlantic Prawns & Marie Rose (GF, DFR) £10.25

Ham, Cheddar & Chutney (GF, DFR, VR) £9.50

Tuna Mayonnaise & Cucumber (GF, DFR) £9.50

Roasted Mediterranean Vegetable & Pesto

(GF, DFR, V, VGR) £8.95

Add Chips (GF, DF, V, VG) £2.50

SIDES

Chips (GF, DF, VG) £3.95

Cheesy Chips (GF, V) £4.95

Garlic Ciabatta (GFR, DFR, V, VGR) £3.50

Cheesy Garlic Ciabatta (GFR, V) £4.50

Freshly Dressed Salad (GF, DF, VG) £3.00

Seasonal Vegetables (GF, DF, VG) £3.95

MAIN COURSES

Roast Topside Of Beef (GFR, DFR) £14.95

Served with roast potatoes, seasonal vegetables, Yorkshire pudding and homemade gravy.

Roast Breast Of Pork (GFR, DF) £14.95

Served with homemade stuffing, apple sauce, gravy, roast potatoes and seasonal vegetables.

Cauliflower Cake (V) £15.50

Florets of Cauliflower, bound in egg with red onion, turmeric and mixed herbs. Baked till golden served with roast potatoes, fresh vegetables and vegetarian gravy.

Roasted Root Vegetable Casserole (GF, DF, VG) £14.95

A flavour filled tomato and root vegetables casserole. Served with roast potatoes.

Mussel Chowder (GF) £14.95

River Fowey mussels and king prawns steamed in a tomato cider chowder. Served with new potatoes.

Mushroom & Blue Cheese Pie (V) £14.95

Short-crust pastry pie served with crispy potatoes, vegetables, and a blue cheese and mushroom sauce.

Beef Bourguignon (DFR) £14.50

Slow cooked cubes of rump, braised with onion, mushrooms and bacon lardons. Served with potatoes and fresh vegetables.

Please ask your server for today's list of desserts.

CHILDREN'S MEALS

For kids aged 12 and under.

Pork or Plant-Based Sausage Roast

Haddock Goujons, Chips & Peas

Pork Sausages, Chips & Beans

Plant-Based Sausages, Chips & Beans



GF/R: Gluten free/upon request DF/R: Dairy free/upon request V/R: Vegetarian/upon request VG/R: Vegan/upon request

WHAT'S ON AT BICKLEIGH MILL

South West Fish Night

Friday 7th November from 5:30pm

For one night only! A menu packed with seafood delights including scallops, crab, salmon and more.

Enjoy three courses for just £29.95

View the menu on our website and facebook page.

Christmas Shopping Nights

Thursday 20th & Thursday 27th November

20% OFF Shoppers evening menu and wines
20% OFF All items in the shop

Menu available at www.bickleighmill.com

Bubbly Breakfasts

Wednesday 24th December

Wednesday 31st December

Thursday 1st January
10am-11:30am

A pot of tea or an Americano, a glass of bucks fizz or orange juice, a delicious breakfast and a selection of toast and preserves.

£17.50 per adult, £7.50 per child under 12.