

lite bites

Ideal for a lighter lunch or a smaller appetite.

Vegetable Quiche **V** 11

Homemade with assorted veg, Billy's free range, locally laid eggs and mature cheddar cheese. Served warm with a dressed crunchy salad.

Traditional Scotch Egg 11

A hard-boiled egg hand wrapped in seasoned pork sausage meat coated and fried in golden panko breadcrumbs by our chefs. Served with a homemade crème fraîche, lemon and chive potato salad, plum and apple chutney and a mixed dressed salad.

Millet's Ploughman's 12.50

Our hearty ploughman's offers the countryside on a plate. Pork pie, cheddar cheese, brie, hard-boiled egg, silverskin onions, a freshly baked seeded bread roll, piccalilli and a dressed salad garnish.

Vegan Mediterranean Meze **Ve** 12.50

A vibrant assortment of Mediterranean delights; including sun blush tomatoes, houmous, chargrilled vegetables, olives, couscous, grilled artichoke and a freshly baked, seeded bread wedge.

sides

Garlic Pizza Bread - 7.75 **Ve**

Garlic Pizza Bread with Cheese - 8.75 **V**

Dressed Side Salad - 3.50 **V (Ve, undressed)**

Farmhouse Red Cabbage Slaw - 3.50 **V**

Roast Potatoes - 4.75 **Ve**

Pigs in Blankets - 4.95

Rich Gravy - 1 **Ve**



scan here
for allergens

Or ask a member of our team to see a physical allergens list for each dish on our menu.

fancy loading your fries?

Lightly Seasoned Chips **Ve** 4.75

Then choose from:

- * Parmesan & truffle oil
- * Cheddar cheese
- * Vegan cheese **Ve**
- * Bacon
- * Piri-piri seasoning **Ve**
- * Baked beans **Ve**
- * Gravy **Ve**

Toppings:

£1.50 for the 1st, £1 each thereafter.



lunch menu

11.30am - 3pm Monday - Saturday

12:00 noon - 3pm Sunday



Please find a table, browse our menu & when you've decided (taking note of your table number) place your order at the till. Please collect your hot drinks from the counter and cutlery & condiments from the dresser. When ready, your food will be delivered to your table.

Looking for a quicker bite?

Choose from our selection of ready-made sandwiches in our display cabinets.

Allergen statement: Whilst we do our best to reduce the risk of cross-contamination, all our dishes are prepared in a kitchen that handles allergens & therefore, unfortunately we can never 100% guarantee any dish will be free from traces. **Please let us know when ordering if a member of your party has a food allergy, so we can take extra care.**



lunch

A selection of delicious dishes, freshly prepared and cooked to order by our team of talented chefs.

Pie of the Day 13.50

Our homemade pies are made using pastry made from scratch by our Chefs, rolled, lined and filled with seasonal flavours and baked until golden. Served with a choice of creamy mashed potato or chips, rich gravy and seasonal vegetables. Please ask at the till for today's pie flavour and additional allergen information.

If you enjoyed our pie, you can buy them from the Farm Shop

Falafel & Spinach Burger Ve 14.50

A deliciously spiced falafel and spinach burger infused with turmeric and chilli, served with lettuce, tomato and cranberry vegan mayonnaise, in a vegan brioche bun. With a salad garnish and lightly seasoned chips. (Gluten free option available)

Salmon Tian 10.50

Layers of crushed new potatoes, poached salmon, sweet pickled cucumber, tomato petals and smoked salmon with a dill creme fraiche. Served with toasted brioche and a dressed salad garnish.

Winter Frittata V 12.50

Billy's free-range eggs, laid in the field next door to Millets, with homegrown leeks and squash, spinach and onion. Served warm with a dressed salad garnish and winter slaw.

Poached Cod with Lemon Butter 12.50

Slowly poached cod fillet with lemon butter and capers, served with crushed new potatoes and seasonal veg.

Lamb Shank 13.50

Succulent lamb shank, slowly braised for melt in the mouth tenderness. Served with creamy mashed potatoes and a medley of seasonal veg. Finished with a rich pan gravy.

Duck Cassoulet 13.50

Tender duck leg glazed with apple and brandy, served on a bed of savoury white beans and braised vegetables, gently slow cooked in a rich tomato and herb infused broth.

Whole Baked Camembert V 10.50

A rich and creamy oven-baked Camembert, served with Millets own sea salt and rosemary infused focaccia. Perfect for sharing or indulging solo!

Homemade Soup 8.25

Our delicious soups are made using home-grown and locally sourced seasonal veg. Served with a choice of freshly baked Millets mixed grain roll, tiger roll or gluten free roll.

Please ask for today's soup varieties & allergen info.

Christmas Chicken Burger 14.50

Roasted chicken thigh, sage and onion stuffing and Millets pigs in blankets, topped with cranberry mayonnaise. Served in Millets brioche bun with a side portion of chips, winter slaw and a dressed salad garnish.

- FESTIVE ROASTS EVERY DAY -

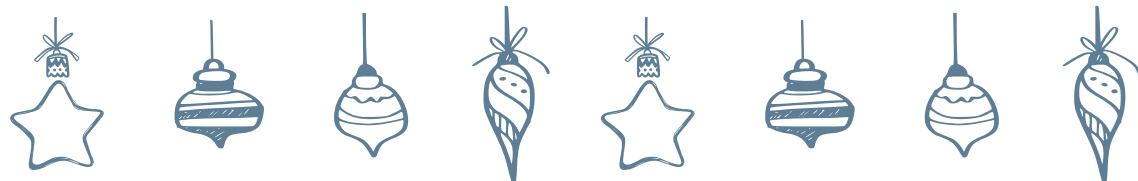
Our seasonal roast turkey is bursting with festive cheer! Served with locally grown roasted Jelly potatoes, a selection of traditional vegetables, Millets butchers pigs in blankets, stuffing balls and a rich gravy that brings everything together.

Adult - 18.50 | Child - 10

- VEGETABLE WELLINGTON Ve -

Roasted butternut squash, lentils and almonds encased in golden pastry, served with roast potatoes, seasonal veg and a rich vegetarian gravy.

Adult - 17.50 | Child - 9



sourdough pizza

Hand shaped, crispy based, topped and cooked to order, our pizzas are a firm family favourite.

Margherita V 14

The classic margherita, topped with a rich tomato sauce, sliced tomatoes, mozzarella cheese and a sprinkle of oregano.

Vegan Margherita Ve 14

The classic margherita, topped with a rich tomato sauce, sliced tomatoes, vegan mozzarella cheese and a sprinkle of oregano.

Hawaiian 14.50

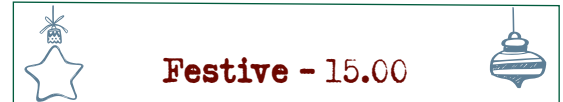
Pineapple on pizza divides opinion but we love the sweet and savoury Hawaiian pizza with a rich tomato sauce, mozzarella cheese, a generous helping of farmhouse ham and finished with sweet pineapple chunks.

Double Pepperoni 14.75

Combining two varieties of pepperoni slices, rich tomato sauce and mozzarella cheese.

Caprino 14.75

Rich tomato sauce topped with Rosary goat's cheese, cherry tomatoes, caramelised onion, spinach and mozzarella cheese, topped with a balsamic glaze.



Festive - 15.00

Our festive pizza starts with a rich tomato sauce, topped with turkey, pigs in blankets, stuffing, mozzarella cheese and finished with a cranberry glaze.

Mediterranean V 15

A taste of the Mediterranean, with a rich tomato sauce, tangy feta cheese, black olives, artichoke hearts, baby sweet peppers, mozzarella cheese and rocket.

Vegan Mediterranean Ve 15

A taste of the Mediterranean with a rich tomato sauce, tangy vegan feta cheese, black olives, artichoke hearts, baby sweet peppers, vegan mozzarella cheese and rocket.

Meat Feast 15

A meat eaters delight, rich tomato sauce generously layered with spicy beef, Millets sausage bites, bacon pieces, chicken chunks and mozzarella cheese.

Choose from a traditional tomato or a brilliant BBQ sauce base.

Additional toppings: £1.50 for the 1st, £1 each thereafter.

Caramelised onion, goats cheese, feta cheese, mozzarella cheese, Millets sausage bites, balsamic glaze, tomato slices, pineapple chunks, baby sweet peppers, black olives, artichoke hearts, rocket, vegan mozzarella, farmhouse ham, pepperoni, bacon, chicken chunks, drizzled chilli oil, vegan feta cheese, jalapenos, spinach.

Gluten free bases are available for all pizzas and garlic pizza bread, except Meat Feast, but please note gluten free based pizzas are cooked in the same ovens as non-gluten free pizzas.



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