

MENU

SNACKS

Foot long cheese and Branston pickle sausage roll. £5.50 **V** **NEW**

Foot long pork and wild garlic sausage roll. £5.50

Pork scratchings with tangy apple sauce. £4.50 **GF**

Rosemary and confit garlic focaccia, Netherend Farm butter.. £4.95

Our focaccia is baked on site.

STARTERS

Soup of the day. £7.50

Rich man, Poor man.

Pan fried scallops with homemade fruity black pudding, braised chicory, samphire and dill sauce. £12.95 **NEW**

Old English ham hock brawn terrine with toasted cheddar and ale sourdough, pickles and house chutney. £9.50 **NEW**

Beef dripping Yorkshire pudding filled with slow braised beef shin, root vegetables, fresh horseradish and crispy onions. £10.50

Creamy stilton mushrooms on chef Dan's toasted focaccia with fried Cacklebean egg. **V** £9.95

Korean fried chicken wings, toasted sesame, spring onion, red chillies and fresh coriander £9.95

Sharer for 2 people: £9.50 per person.
Table sharer for 4 people: £9.25 per person.

MAINS

Balmoral Chicken

Chicken stuffed with haggis, chicken fat and rosemary roasted fondant potato, tenderstem broccoli, Scotch whisky and peppercorn sauce....and a whisky flavoured dram. £17.50

Steak Frites **GF**

8oz Sirloin steak, rosemary salted fries, confit tomato, mushroom, crushed black and pink peppercorn sauce. £25.95

Mushroom Shawarma

With mint and cucumber tzatziki, sweet chilli jam, pickled cucumber on poppy seed flatbread and sweet potato fries.

Vegan £14.95

The Whole Hog Platter **NEW**

Old English ham hock brawn terrine with homemade fruity black pudding, scratchings, honey mustard chipolatas, pork and wild garlic sausage rolls, pickles, ale and cheddar sourdough, fries and house chutney £18.95

Salmon Niçoise Salad **GF** **NEW**

Hot smoked salmon flaked with a salad of gem lettuce, confit potatoes, tempura anchovies, pickled quails eggs, buttered samphire, olives & Dijon dressing. £17.95

The Hanging Kebab

Turkish style chicken hanging kebab with pistachio flatbread, sweet potato fries & kebab shop style garlic & yogurt sauce. £18.50

Malabar Fish Curry

South Indian style cod and prawn coconut curry, with a crab dumpling, pilau rice and an onion and spinach bhaji. £18.95

Ham n' Eggs **GF**

Mustard and miso glazed ham with hand cut chips, double fried egg and fresh pineapple £14.50

Fish Supper

Battered fillet of haddock, mini fishcake, mushy chip shop peas, hand cut chips and chunky tartare sauce. £17.95

Mini Fish Supper

As above, only a smaller fish and without the fish cake. £14.95

Pie³

Chicken, Tewkesbury mustard and tarragon filo pastry pie, a slow braised beef shin shortcrust pie and a porky Boston bean puff pastry pie with mint gravy and hand cut chips. £17.95

This dish consists of three small traditional British pies.

Please note this item can take up to 30 minutes.

Chicken Caesar Schnitzel **NEW**

with gem lettuce, olive sourdough croutes, parmesan, soft boiled egg, anchovy sauce and smoked bacon chutney. £16.95

Homity Pie **V**

Deep filled potato, garlic, mature cheddar and baby spinach pie, with hand cut chips and a Silk Mill salad, Honey mustard dressing. £15.95

BURGERS

Darwin

6oz burger, Red Leicester cheese, beef fat onions, gem lettuce, tomato, seeded brioche and hand cut chips. £16.50

Brunel

6oz burger, Red Leicester cheese, Henderson's Relish ketchup, Scottish haggis, smoky bacon, gem lettuce, tomato, seeded brioche and hand cut chips. £16.95

Triple Stack Smash

Triple 6oz burger, melted red Leicester, gem lettuce, tomato, gherkin, big mac sauce served on seeded brioche and hand cut chips. £19.50

Orpington

Buttermilk fried chicken, red Leicester cheese, Henderson's relish ketchup, crunchy house slaw, gem lettuce, tomato, seeded brioche and hand cut chips £16.95

Attenborough **vegan**

Plant based burger with vegan cheese, Henderson's relish ketchup, crunchy slaw, gem, tomato on a vegan bun and hand cut chips. £16.50

CHIP WRECKED

Hand cut chips with Maldon Sea salt.

Chip Bucket £4.25 **V GF**

Cheesy Bucket £4.50 **V GF**
With grated mature cheddar.

Hunter's Bucket £5.00 **GF**

With cheddar, bacon, shredded chicken and smoky BBQ sauce.

Porky Bucket £5.00

With sausage, bacon and glazed ham bits.

BITS ON THE SIDE **V**

Silk Mill salad with honey mustard dressing. £4.75 **GF**

Season vegetables, garlic butter. £4.75

Crispy onion rings. £4.75

Confit garlic and parsley toast. £4.75

Creamed mash. £4.75 **GF**

...AND PLEASE ASK ABOUT ANY ALLERGENS

All our food is prepared in a kitchen where nuts, gluten and other allergens are present. Menu descriptions do not include all ingredients, please speak to a member of staff before you order if you have any allergies or intolerances or require any further information about the ingredients.

WRAPS £9.95

All served with Silk Mill salad and slaw.

Add fries or mini soup + £3.50

Smoky mushroom and chickpea fajita, guacamole, salsa and sour cream. **V**

Buttermilk fried chicken, house slaw and Henderson's relish.

Big Mac wrap. Burger mince, melted red Leicester, gherkins, shredded crispy gem and Big Mac sauce.

Lamb doner kebab, Turkish style red cabbage salad, kebab shop garlic and yogurt sauce. Hot sauce.

LOAF BAKERY BAGUETTES

Our baguettes are supplied by the Loaf bakery, Crich.

All served with Silk Mill salad and slaw.

Add fries or mini soup + £3.50

Derbyshire Dip £10.50

Topside of beef, horseradish aioli and bone marrow gravy.

Onion and spinach bhaji, house mango chutney and mint yogurt. £10.50 **V NEW**

Rump tip steak, Hartington stilton and beef fat onions. £10.50

Fish finger, malt vinegar mayo and mushy chip shop peas. £10.50

Fried chicken dipped in hot honey with melted Jack cheese, grilled streaky bacon, pickles and hot sauce. £10.50 **NEW**

THE SILK MILL CHEESEBOARD **V**



Red Leicester (Leicester), Hartington stilton (Derbyshire), Brie (France) or Black Bomber mature cheddar (north Wales).

With apple and ale chutney, biscuits and grapes.

2 cheeses £8.50 - 3 cheeses £11.50 - 4 cheeses £13.50

Why not enjoy a glass of fine ruby port with your British cheeses?

PLEASE ASK TO SEE DESSERTS.

We can bespoke most dishes to suit dietary requirements.