



Pre Show Dinner Menu (Available from 5pm to 7.30pm (last orders 6.30pm))



Food Allergies & Intolerances

Before you order your food and drinks please speak to our staff if you want to know about our ingredients

STARTERS

Soup of the Day

With Freshly Baked Bread

Mossley Mill Bread Board

With Oils & Tapenade

Smoked Salmon & Prawns

With Baby Gem Salad, Horseradish Mayo Dressing & Wheaten Bread

MAIN COURSE

Char-Grilled Minute Steak

With Toasted Ciabatta, Chunky Chips, French Fried Onions & Garlic Herb Aioli

Pan-Fried Fillet of Chicken

With Olive Oil Mash, Tomato & Chorizo Ragu & Pan Gravy

Local Beer Battered Haddock

With Mushy Peas, Triple Cooked Chips & Tartar Sauce

Sweet Potato & Butternut Squash Risotto

With Blue Cheese & Garlic Bread

All £11.45

Additional Side Orders

CHUNKY CHIPS // MIXED HOUSE SALAD WITH MUSTARD DRESSING // FRENCH FRIED ONION RINGS // SELECTION OF SEASONAL VEGETABLES

All £2.50

DESSERTS

Apple Crumble Tartlet with Sauce Anglaise & Fresh Cream

Warm Chocolate Fudge Cake with Vanilla Ice-Cream

Chef's Homemade Cheesecake with Chantilly Cream

All £4.75

TEA & COFFEE

Americano / Filter Coffee

Cappuccino / Latte

All £2.00

2 Courses £15.50 3 Courses £18.50 Fully Licensed Bar Available in Yarns Bistro

For reservations contact: 028 9034 0022 or email eatatthemill@mountcharles.com