

# 3 Millstones

## Starters

<b>Warm Brie Tart</b> Puff pastry, red onion jam, fire roasted red pepper, olives, toasted pine nut salad.	<b>7.50</b>
<b>Homemade Soup of the Day</b> With freshly baked bread	<b>4.95</b>
<b>The Millstones' Seafood Tapas</b> Smoked salmon, Thai fish cake, smoked kipper, crayfish tails, beetroot gravlax salmon, tempura tiger black prawn, tempura squid ring, luxury Greenland prawns and rep pepper aioli	<b>11.00</b>
<b>Tempura Tiger Prawns and Squid Rings</b> Stir fry vegetables in a Thai sauce served with homemade sweet chilli sauce	<b>9.00</b>
<b>Carpaccio of Soft Fruit</b> Trio of melon, blackcurrants, plum, grapes, orange segments, pineapple, poached apricots, cider berry syrup and raspberry sorbet	<b>6.75</b>
<b>Grilled Bury Black Pudding</b> Homemade piccalilli, poached Robinson's free range egg	<b>6.75</b>
<b>Homemade BBQ Spare Ribs</b> Secret recipe homemade BBQ sauce	<b>6.50</b>
<b>Mushroom Risotto</b> Sauteed button mushrooms, mushroom ketchup, parmesan, herb oil	<b>6.95/14.00</b>

### Extras

<b>Tossed Salad</b>	<b>3.50</b>
<b>Dauphinoise Potato</b>	<b>3.50</b>

## Main Courses

All main courses served with selection vegetables and hand cut chips

<b>Grilled Gammon 10oz</b> Free range Robinson fried egg, pineapple, chips or skinny fries	<b>12.00</b>
<b>Prime Farnsworth Pork Sausage</b> Creamy mash potato, melted onion and gravy	<b>11.00</b>
<b>Slow Cooked Cumbrian Pork Belly</b> Sweet potato puree, mashed potato, twice cooked crackling and cider sauce	<b>15.50</b>
<b>Steak and Mushroom Pie</b> Braised cabbage, topped with short crust pastry	<b>14.50</b>
<b>50 Day Dry Aged Rib Eye Steak</b> Battered onion rings, vine tomato, mushroom and chunky chips	<b>24.00</b>
<b>3 Cheese and Onion Pie</b> Lancashire, Farmhouse cheddar and red Leicester, topped with puff pastry and served with mushy peas	<b>13.00</b>
<b>Pot Roasted Local Chicken Breast</b> Beetroot, carrot, celeriac, parsnips glazed with honey, madeira sauce.	<b>16.75</b>

### Extras

<b>Hand Cut Chips</b>	<b>3.50</b>
<b>Mashed Potato</b>	<b>3.50</b>

## Salads

Served with either new potatoes or skinny fries

<b>Breakfast Salad</b> Mushroom, vine tomato, black pudding, smoked bacon, sausage and a poached egg	<b>12.50</b>
<b>Chicken Breast Salad</b> Simply roasted or blackened	<b>12.00</b>
<b>Scottish Smoked Salmon</b> with cocktail prawns and Marie rose sauce	<b>15.00</b>
<b>Fire Roasted Red Pepper Salad</b> with aubergine, red onion, olives and balsamic vinegar	<b>11.00</b>

## Sandwiches

Sandwiches are not served on Saturday evening and Sunday Lunch

<b>Steak Sandwich</b> Dry Aged Rib eye Steak with melted onions	<b>10.00</b>
<b>Cheese Sandwich</b> Hot or cold cheese served with house chutney	<b>6.00</b>
<b>Prawn Sandwich</b> Open sandwich of large sea water prawns with capers and Marie rose sauce	<b>8.50</b>
<b>Smoked Salmon Sandwich</b> Scottish Smoked Salmon on toasted bread with free range scrambled egg, crushed black pepper and lemon	<b>10.00</b>
<b>Chicken Sandwich</b> Roasted chicken strips with fire roasted red pepper,	<b>7.50</b>

### Sauces

<b>Peppercorn Sauce</b>	<b>1.50</b>
<b>Red Wine Jus</b>	<b>1.50</b>

Please make a member of staff aware if you have any food allergies or diet requirements

## food menu



waddington road | west bradford | BB7 4SX | tel: 01200 443 339



# 3 Millstones

## whites

### elegant, dry whites

	125ml	175ml	250ml	Bottle
<b>1 Pinot Grigio, Pure, Trentino - Italy</b> Zing! A delightful expressive, dry wine with refreshing apple and citrus flavours.	<b>3.60</b>	<b>4.80</b>	<b>6.40</b>	<b>19.45</b>
<b>2 Fiano, Carlomagno - Puglia, Italy</b> Very full and intensely fruity on the nose with exotic fruit such as melon and banana, featuring hints of citrus reminiscent of grapefruit.				<b>20.45</b>
<b>3 Chablis 2016, Domaine Philippe Testut</b> This is simply outstanding. Cyril Testut is fortunate with the location of his Chablis vines, however his winemaking is exemplary. Tight, mineral and intense with a steely structure.				<b>28.95</b>
<b>4 Meursault Clos St. Felix, Michelot - France</b> Aromas of hazelnuts, honey and vanilla with a creamy, almost olive oil like texture.				<b>52.00</b>

### zingy, zesty sauvignons

<b>5 Sauvignon Blanc, Tonada - Chile</b> Easy drinking off dry wine, quaffable and fruity.	<b>3.25</b>	<b>4.45</b>	<b>5.95</b>	<b>17.45</b>
<b>6 Sauvignon Blanc, Kuraka - New Zealand</b> Beautiful aromas of tropical fruit and limes with restrained crushed herb notes. A delicious dry, crisp wine with gooseberry and citrus characters.				<b>25.95</b>
<b>7 Sancerre, Domaine Sylvain Bailly, Loire - France</b> A sought-after, super-premium Sancerre with crisp, fresh grapey fruit, a steely edge, mineral finish.				<b>33.45</b>

### aromatic, vibrant & juicy whites

<b>8 Chardonnay, El Picador, Central Valley - Chile</b> Pure, fresh, ripe citrus flavours on the nose, with a crisp full flavoured palate. This unoaked style is of a consistently high quality.	<b>3.25</b>	<b>4.45</b>	<b>5.55</b>	<b>16.95</b>
<b>9 Niersteiner, Johannes Egberts - Germany</b> Medium and fruity with crisp apple acidity.	<b>3.40</b>	<b>4.60</b>	<b>6.20</b>	<b>17.95</b>
<b>10 Viognier, Les Argelieres - France</b> Apricot and mango aromas mixed up with a whiff of rose petals and almonds.				<b>24.45</b>
<b>11 Rioja Vega Blanco, Vega - Spain</b> The nose has aromas of conference pear, white flowers and some limey notes. Fresh, clean and crisp in the mouth.				<b>19.95</b>

## reds

### elegant, ripe reds

<b>12 Malbec Shiraz, Las Manitos - Central Valley, Chile</b> Deep ruby red, with strong aromas of plums and black pepper. A chunky yet soft style of Malbec that displays the classic black fruits and touch of spice this variety is famous for.	<b>3.55</b>	<b>4.75</b>	<b>6.50</b>	<b>18.95</b>
<b>13 Old Vine Zinfandel, Smoking Loon, California, USA</b> Juicy aromas of plum, raspberry and mocha. On the palate, cherry, pomegranate and clove dominate. In the background, dill and vanilla hints.				<b>26.45</b>
<b>14 Rioja Vega Reserva, Rioja - Spain</b> Intense aromas of ripe red fruit, toast, leather and eucalyptus. Smooth, well integrated tannins, fresh acidity and a long finish.				<b>32.45</b>

### rich & robust reds

<b>15 Merlot, Tonada - Chile</b> This soft Merlot is full of juicy red fruits and plums.	<b>3.25</b>	<b>4.45</b>	<b>5.95</b>	<b>17.45</b>
<b>16 Primitivo "Appassimento", Carlomagno - Puglia, Italy</b> A full bodied ruby red coloured wine, which is both rich and powerful. The nose is complex with aromas of over-ripe cherries, raspberries, redcurrants, plum spices and chocolate.				<b>20.45</b>
<b>17 Helmsman Shiraz, Robert Oatley, Central Ranges - Australia</b> A soft and fruity Shiraz with aromas of cranberries and a hint of spice.				<b>23.45</b>
<b>18 Chateauneuf du Pape, Domaine Vieux Telegraphe Telegramme, Rhone - France</b> Deep colour with a white pepper nose, brambly spice on the palate.				<b>40.00</b>

### silky, velvety reds

<b>19 Rioja Vega Tempranillo, Rioja - Spain</b> A taste of Rioja at a fraction of the price - soft velvety fruit with a touch of oak.	<b>3.60</b>	<b>5.10</b>	<b>6.75</b>	<b>19.95</b>
<b>20 Pinot Noir, Lautarul, Cremole - Recas, Romania</b> Dark in colour, fruit cake and spicy aromatics. Beautiful flavours, almost syrupy in its concentration. Layers of complex black cherry, raspberry and cinnamon, with a long and lingering finish.				<b>22.95</b>
<b>21 Springhill Merlot, Jim Irvine - Australia</b> Fabulous, rich, powerful full on Merlot. Quite delicious!				<b>29.95</b>

## roses

<b>22 Pinot Grigio Rosé Ca Tesore - Italy</b> In the glass we get classic rose aromas, light strawberry, bright raspberry and the palate is lean, crisp and fresh. The finish is light and fresh.	<b>3.60</b>	<b>4.80</b>	<b>6.50</b>	<b>18.95</b>
<b>23 Blush Zinfandel Rosé, Route 66 - California</b> Lovely pale pink Rosé. Fresh and mouth-watering summer fruits with a zingy finish - dangerously moreish!	<b>3.60</b>	<b>4.80</b>	<b>6.50</b>	<b>18.95</b>

## sparkling & champagne

	125ml	Bottle
<b>24 Il Fresco Rose, Villa Sandi, Veneto - Italy</b> Charming Rosé full of soft raspberry fruit. On the palate it is light and fresh initially full of sweet fruit then perfectly balanced acidity refreshes the palate.		<b>25.50</b>
<b>25 Prosecco, Pure - Italy</b> Fresh and crisp with a lovely crisp apple palate.	<b>5.50</b>	<b>25.50</b>
<b>26 Gardet Brut Reserve NV</b> An elegant Champagne that gives a feeling of consistency, creaminess, structure and balance; it perfectly expresses the dual signatures of the Gardet style, modernity and tradition.		<b>45.00</b>
<b>27 Gardet Brut Reserve NV (half)</b>		<b>22.95</b>
<b>28 Laurent Perrier Rosé NV</b> Precise and very crisp with a lasting impression of freshness, it has hints of soft red fruits and black cherries.		<b>75.75</b>

## connoisseur's selection

<b>29 Chassagne-Montrachet 1er Cru Caillerets 2011, Domaine Guy Amiot</b> Rich and exotic pineapple fruits are balanced by a super structure and minerality.	<b>79.00</b>
<b>30 Château Lagrange 2009</b> A good dark and dense colour is evident in the glass, with a good strong nose - seriously blackcurranty with a degree of graphite and sweetness.	<b>89.00</b>

## port

<b>31 Port, Pocas LBV - Portugal</b> Plenty of chocolatey notes, with rich ripe prunes and figs.	<b>50ml</b>	<b>5.00</b>
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## wine list



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