

Lunch is served 12 - 3pm daily

All menu items subject to availability

HOLME MILLS HERITAGE CENTRE

Please ask a member of staff for information on allergens, our chefs will be more than happy to accommodate any dietary requirements.

TO START

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| Soup of the day, crusty bread, butter (v) | £5.95 |
| Please see server | |
| Holmemade pork scotch egg | £5.95 |
| Pickles & micro salad | |
| Salt & pepper squid | £6.95 |
| Wasabi mayonnaise, lemon | |
| Crispy chicken | £6.95 |
| Fried chicken coated in a light seasoned batter, satay sauce, spring onion | |
| Deep fried brie (v) | £5.95 |
| Crumbed brie wedges, cranberry chutney | |

MAIN COURSES

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| Woburn black gammon, chips, fried egg | £11.95 |
| Marinated in black treacle and lightly smoked, served with chunky chips & fried egg | |
| Holmemade beef burger, | £12.95 |
| gem lettuce, pickles, sea salt chips | |
| Homemade using the tastiest cuts, served in a toasted brioche bun with ketchup. | |
| Add crispy bacon £1.50 / Add cheddar cheese £1.00 | |
| Beef brisket chilli con carne, | £11.95 |
| jasmine rice, sour cream, nachos | |
| Slow cooked, lightly spiced, melt in the mouth beef, red chilli and coriander | |
| Pesto penne pasta (v) | £8.95 |
| House pesto, micro basil, grana Padano, olive oil | |
| Add garlic bread £1.50 / Add chorizo £2.00 | |
| Chickpea and sweet potato curry, | £10.95 |
| jasmine rice, mango chutney (v) can be vegan | |
| Lightly spiced and full of flavour in our own curry sauce | |
| Add naan bread £2.00 / Add onion Bhajis (3) £2.00 | |
| Salmon and prawn fish cakes (2), | Small Large £7.95/£12.00 |
| garden salad, lemon | |
| Homemade using lightly smoked Scottish salmon and king prawns, bound in fluffy potato, parsley and dill. | |
| Warm salad of chicken, | Small Large £6.95/£11.00 |
| smoked bacon & avocado | |
| with baby kale, spinach and tender stem broccoli with a cider & honey mustard dressing | |

TO SHARE

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| Antipasto platter | £15.95 |
| Prosciutto, napoli salami, mixed olives, burrata mozzarella, garlic & basil marinated bruschetta, grilled peppers, courgettes, extra virgin olive oil, balsamic vinegar. | |
| Mezze platter (v) | £13.95 |
| Roasted lentil falafels, beetroot houmous with omega seed sprinkle, miso glazed aubergine, tzatziki, spiralsised carrot salad, stuffed peppers, pitta bread | |

SIDE DISHES

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| Herb buttered baby carrots (v) (GF) | £2.50 |
| Baby potatoes (v) (GF) | £2.50 |
| House side salad (v) (GF) | £2.50 |
| Chunky chips (v) | £3.00 |
| Garlic bread (v) | £2.50 |
| Sautéed greens (v) (GF) | £2.50 |

TO FINISH

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| Sticky toffee pudding with Maynard's | £5.95 |
| Vanilla ice cream (GF) (v) | |
| Tart au citron with Maynard's | £5.95 |
| raspberry sorbet (v) | |
| Spotted dick and custard (v) | £5.95 |
| Warm chocolate Brownie with Maynard's | £5.95 |
| Honeycomb ice cream (v) | |

VISIT OUR MILL MUSEUM, MILL SHOP & GARDENS

All of our meat is supplied by Woburn Country Foods
 All of our seasonal vegetables are supplied by Alan Wells (Broom)
 Egg's supplied by Jo from Wood Farm in Sandy
 All of our fish is sustainable and supplied by Stickleback Fish company in Stevenage
 Bread is supplied by Gunn's Bakery in Sandy
 Ice cream supplies by Carol Maynard in Dunton
 All Holmemade products are produced by us here at the Mill

KEEPING OUR FOOD HERITAGE ALIVE