

Thwaites has long and proud association with Mellor. Daniel Thwaites, lord of the manor, and his family were great benefactors to the church and school - he even gave St Mary's Church its first peal of bells, heard for the first time in 1878. The Millstone has been part of Thwaites pubs for many years but in 1980 it became the cornerstone of Thwaites move into hotels. Company Chairman, John Yerburgh, had the vision to transform the building, which back then charged £11 a night and had rooms with no baths or showers, into one of the finest hotels in the area. We're proud of what we have achieved since then - we're now a 5-star inn, with 23 en-suite bedrooms and an award-winning restaurant. Yet we have not lost any of that original character and continue to offer superb hospitality to all our guests.

Keep up-to-date with our latest news and events... visit millstonemellor.co.uk or find us on facebook.com/MillstoneMellor or follow us on Twitter @MillstoneMellor

The Millstone, Church Lane, Mellor, Blackburn, Lancashire, BB2 7JR



# All our food is made from fresh ingredients, carefully sourced and hand crafted by our team of skilled chefs for you to enjoy.

#### LITTLE NIBBLES

Marinated olives £5.40 546kcal freshly baked bread, salted butter, pesto, roast garlic

Honey and mustard glazed chipolatas £4.20 477kcal

Halloumi fries £4.70 353kcal sweet chilli sauce

Buffalo wings £4.70 674kcal blue cheese dressing

## **STARTERS**

Seasonal soup £6.80 freshly baked bread, salted butter

Our signature duck spring rolls x2 £8.70 640kcal x3 £12.20 960kcal sesame and soy dressed vegetables, sticky plum sauce

Tempura king prawns £10.70 289kcal garlic, coriander, chilli and lime dipping sauce Mackerel rillette £9.60 841kcal fennel slaw, toasted sourdough

Ham hock croquette £9.00 800kcal celeriac remoulade, mustard mayonnaise

Whipped goat's cheese £9.00 572cal gingerbread crumb, beetroot, pickled blackberries

## **SALADS**

House Caesar salad £13.90 479kcal gem lettuce, crisp bacon, shaved Parmesan, marinated anchovies, croutons, boiled egg with grilled chicken breast £16.20 751kcal with pan fried salmon fillet £18.20 721kcal

Grilled goat's cheese £15.20 529kcal roasted squash and peppers, baby gem, balsamic dressing

## **STEAKS**

OUR STEAKS ARE ALL FROM BRITISH NATIVE BREEDS, CAREFULLY CHARGRILLED TO ORDER AND SERVED WITH ROASTED TOMATO AND MUSHROOM, FRESH ROCKET AND THICK CUT CHIPS

**80z Fillet £32.50** 648kcal the prime cut, exceptionally tender

**80z Sirloin £25.50** Higheral with the balance of tenderness and flavour coming from the small amount of marbling

tooz Rib Eye £28.50 1384kcal with marbling running through to baste the meat as it is grilling, this cut has full flavour and is supremely juicy and tender

# ADD A LITTLE EXTRA

Bearnaise sauce £3.60 257kcal
Blue cheese £3.60 310kcal
Jug of homemade gravy £3.60 33kcal
Millstone curry sauce £3.60 134kcal
Peppercorn sauce £3.60 168kcal

# MILLSTONE CLASSICS

Thwaites beer battered fish

Small £15.00 777kcal Large £16.50 971kcal thick cut chips, traditional mushy peas, tartar sauce

add a portion of Millstone curry sauce £3.60 134kcal

Bowland steak, kidney and Thwaites Gold ale pudding £15.90 1452kcal thick cut chips, traditional mushy peas, jug of gravy

Tandoori chicken breast £18.00 1189kcal Lentil Dahl, curried lemon rice, Millstone curry sauce, pineapple chutney, garlic naan Classic burger £16.50 867kcal mature cheddar, dill pickle, tomato chutney, skinny fries add back bacon £0.70 74kcal

Chicken burger £15.50 898kcal buttermilk fried chicken, dill pickle, Caesar dressing, skinny fries add back bacon £0.70 74kcal

Halloumi burger £15.50 1049kcal deep fried halloumi, dill pickle, sweet chilli sauce, skinny fries

Butternut squash risotto £16.30 447kcal Parmesan, crispy sage, garden herbs

#### **SIDES**

Sea salted thick cut chips £4.50 454kcal

Sea salted fries £4.50 441kcal

Truffle chips, aged Parmesan £4.90 588kcal

Beer battered onion rings £4.50 163kcal

Herby new potatoes £4.50 310kcal

Buttered vegetables £4.50 156kcal

Garden salad £4.50 120kcal

#### SUNDAY LUNCH

Every Sunday our chefs cook up fabulous roasts for you to enjoy; with a choice of different cuts, proper Yorkshire puddings, crispy roast potatoes, seasonal vegetables and homemade gravy

### **DESSERTS**

Sticky toffee pudding, toffee sauce, vanilla pod ice cream £7.50 1143kcal
Rich chocolate brownie, strawberry sorbet £7.90 727kcal
Pear tarte tatin, vanilla ice cream £7.50 539kcal
Apple and blackberry crumble, blackberry ice cream £7.50 466kcal
Treacle tart, cherry ice cream £7.50 751kcal

Selection of ice creams and sorbet, please ask for today's flavours £2.30 per scoop

The cheeseboard, a selection of regional cheeses, parkin toast, grape chutney, quince jelly £11.60

Only a little room? Try today's mini dessert served with a tea or coffee of your choice £7.50