

Our menus use the finest produce from around Lancashire and the north west. All our meat is sourced locally by Penny's of Accrington, our eggs are free-range and come from J. Coulthurst of Bamber Bridge, Huntley's of Samlesbury supply local ice creams, poultry from Goosnargh, quality cheeses from numerous suppliers across the region, fresh market fish daily from sustainable sources and Oliver Kay provide our daily groceries. Our relationship with local suppliers complements our aim to create memorable home-cooked food for you to enjoy.

On your next visit, try our restaurant where we have been awarded two AA Rosettes for quality dining for the past five years. We have also been highly recommended for the Taste of Lancashire award. I hope that you agree with their assessment! Keep in touch with the latest events at the Millstone and sign up to my monthly newsletter [www.millstonehotel.co.uk](http://www.millstonehotel.co.uk)

All of our food is freshly prepared - we leave fast food to others. As such, please recognise that there may be some delay during peak times.



Anson Bolton - Chef Patron

### NIBBLES

Toasted Bloomer Bread (v) with garlic and herb butter	£1.95
Basket of Bread (v)	£1.95
Boscaiola Olives (v)	£1.95
Black Pudding Fritters and Chilli Jam	£1.95
Chipolata Sausages wrapped in Bacon with English mustard mayonnaise	£2.25

### TO START OR LIGHT BITES

Freshly Prepared Soup of the Day and warm bloomer bread	£3.75
Crispy Duck Spring Rolls plum sauce, cucumber noodles	£7.45 £12.95
Tempura Fried King Prawns Thai dipping sauce	£7.45 £13.95
Baked Goats Cheese & Buttered Crumpet (v) red onion marmalade and age balsamic	£5.95
Smoked Haddock and Parsley Fishcake wilted spinach and cream sauce	£5.95

### MAIN COURSES

Fresh Haddock Fillet in Thwaites Original beer batter, tartare sauce, chips and mushy peas	£11.45
Millstone Fish Pie haddock, salmon and prawns in a creamy sauce, mashed potato topping, crushed carrots and mop up bread	£10.95
Spring Onion, Leek and Garden Pea Risotto soft poached egg and shaved parmesan	£9.95
Braised Shank of Pendle Lamb bubble and squeak, buttered greens and port and mint jus	£11.95
Blackened Goosnargh Chicken Breast rocket and pine nut salad, salsa and thick cut chips	£12.95
Grilled Curwin Hill Pork Rib Eye Steak Blacksticks Blue cheese glaze, sauté Potatoes and peppercorn sauce	£11.95
Searred Calves Liver & Crispy Bacon mash and red onion gravy	£11.95

### SUMMER SALADS

Chicken Caesar Salad served with or without anchovies	£5.95 £10.95
Cold Poached Salmon potato and chive mayonnaise, lemon, pea shoots and landress	£6.95 £11.95
Goats Cheese, crostini, avocado with rocket and walnuts	£5.95 £10.95

### SIDE DISHES

Rocket, Pesto and Parmesan Salad	£2.25
Buttered Spring Greens	£2.25
Beer Battered Onion Rings	£1.95
Thick Cut Chips and Aioli	£2.25
Peppercorn Sauce	£1.50

### STEAKS

Our beef is aged and dry hung and sourced from local farms by our butcher Pennys of Accrington. Served with Baby Gem and parmesan salad, onion rings, thick cut chips

8oz Sirloin Steaks	£15.95
10oz Rib Eye Steak	£17.95
Grilled 10oz Half Moon Gammon Steak with soft poached egg	£10.95

### FOR AFTERS

Sticky Toffee Pudding butterscotch sauce and Huntley's vanilla ice cream	£5.50
Vanilla Crème Brûlée and homemade shortbread	£5.50
Lemon Possett lemon curd ice cream	£5.50
Baked Egg Custard Tart raspberry ripple ice cream	£5.50
Baked Vanilla Cheesecake compôte of Summer berries	£5.50
Huntley's Ice Cream vanilla, chocolate and strawberry, brandy snap and toffee sauce	£4.50
Butlers Board of Local Cheeses served with oatcakes and plum chutney	£5.95

**Brewed in town...why not try a bottle of Thwaites Ales to complement your meal?**

**Thoroughbred Gold 4%** a dry, zesty beer with a pronounced citrus hoppy nose and flavour - great with fish and chicken

**Double Century 4.8%** refreshingly amber premium ale, malty character and a distinctive bitter orange finish - works well with steaks and lamb

**Flying Shuttle 4.6%** silky and smooth, fruit aroma and nutty flavour, just as though it was purposely made for our Millstone Fish Pie

**Nutty Black 3.3%** a lovely roasted aroma with a sweet initial taste - well worth trying with our selection of cheeses or sticky toffee pudding

### THE MILLSTONE LUNCH TIME SANDWICH SELECTION

AVAILABLE NOON 'TIL 5.00PM DAILY

### HOT SPECIALITY SANDWICHES

served with thick cut chips and dressed seasonal salad

Chicken BLT butterfly chicken breast, grilled bacon, Baby Gem, tomato and mayonnaise	£7.45
Minute Steak Baguette onion rings and chilli jam	£8.45

### COLD SANDWICHES

served on thick cut granary or white loaf with dressed tossed salad leaves  
Add thick cut chips - £1.00 supplement.

Honey Baked Ham and hot English mustard	£5.95
Crumbly Lancashire Cheese with Balderstone plum chutney (v)	£5.95
Bowland Roast Beef Sandwich with horseradish sauce	£5.95
Oak Smoked Salmon and Cream Cheese with cracked black pepper	£6.45
Peeled Saltwater Prawns and tomato mayonnaise	£6.45

**SOUP, SANDWICH AND CHIPS  
TODAY'S FRESHLY PREPARED SOUP  
SERVED WITH YOUR CHOICE OF  
SANDWICH WITH THICK CUT  
CHIPS FOR ONLY £8.45**

Sunday is a family day, why not dine from our traditional Sunday Lunch menu in the Millers Restaurant?

Available all day from noon to 9.00pm

£20.00 FOR 3 COURSES

£15.00 FOR 2 COURSES

Or try Roast Bowland Sirloin with all the trimmings - this is also available every Sunday in the Bar for £10.95

Please place your order at the Bar. At peak times diners waiting for a table are requested to leave their name at the Bar and will be notified when a table is available. Please ask to view our extensive wine list. Prices include VAT at current rate - service at your discretion. Guests concerned about the presence of nuts, seeds or other allergens in our food are requested to seek the advice from a member of the team. Many of our dishes can be prepared free from Gluten please ask for assistance.

### HOT BEVERAGES

Our coffee is Fairtrade ground from the Tiki coffee bean, and is made in the traditional Barista style.

Pot of Tea	£2.25	Cappuccino	£2.25	Hot Chocolate	£2.25
Speciality Teas	£2.25	a double shot of espresso with foamed milk for a stronger coffee taste		Baileys Cappuccino	£4.75
traditional English breakfast tea, earl grey, assam, darjeeling		Mocha	£2.25	Irish Coffee	£4.75
Twinings infusions - lemon and ginger, pure peppermint, orange and lotus or camomile		combined espresso, chocolate and steamed milk		Calypso Coffee	£4.75
Espresso	£2.25	Americano	£2.25		
the short, black, strong one made with Crema Beans		a long black coffee made with espresso			
Latté	£2.25	Ristretto	£2.25		
a single shot of espresso blended with steamed milk		an extra strong espresso, same amount of coffee but half the water			

**WHY NOT TRY A SHOT OF FLAVOUR WITH YOUR CAPPUCCINO OR LATTÉ? MINT - VANILLA - HAZELNUT - CHOCOLATE (50P SUPPLEMENT)**

### WINES BY THE GLASS

#### SPARKLING

	125ml	Bottle	
Segura Viudas Brut Reserva Cava	£3.95	£17.95	
pale straw yellow in colour with an elegant and harmonious nose. fresh and well balanced on the palate			

#### WHITE

	175ml	250ml	Bottle
Concha Y Toro Sauvignon Blanc, Central Valley, Chile	£3.20	£4.50	£13.50
soft leafy nose with delicious grass and blackcurrant flavours on the palate			
Dry River Pinot Grigio, S.E. Australia	£3.75	£5.35	£15.95
a lovely bouquet of acacia flowers. soft and succulent with a hint of spice			
Callitera Chardonnay, Chile	£4.35	£6.30	£18.95
a beautiful fruity aroma, where pineapple and grapefruit notes mingle perfectly with a soft vanilla evocation in the background.			

#### ROSÉ

	175ml	250ml	Bottle
Ancora Chiaretta Rosé, Adria Vini, Piemonte, Italy	£3.35	£4.95	£14.95
made from 100% Barbera, this is a delicately aromatic wine with fresh berries and citrus fruit characters. Light and crisp and tangy			

#### RED

	175ml	250ml	Bottle
Concha Y Toro Cabernet Sauvignon, Central Valley, Chile	£3.20	£4.50	£13.50
a wine brimming with soft succulent blackcurrant fruit. Lovely and soft and easy to drink			
Wildwood Shiraz, California	£3.35	£4.95	£14.95
full bodied wine with soft ripe tannins with a rich long finish will not disappoint			
Welmoed Cabernet Sauvignon, Stellenbosch, South Africa	£3.75	£5.35	£15.95
dark berry fruits with hints of cassis, nutmeg and vanilla. Elegant, ripe and rich			
Caliterra Merlot, Central Valley, Chile	£4.35	£6.30	£18.95
deep ruby colour with aromas of ripe fruit. Balanced acidity with velvety texture. Warm and soft			

### SELECTED WINES BY THE BOTTLE

#### CHAMPAGNE

		Bottle
2	Pol Roger, White Foil, NV	£47.95
our House Champagne from one of the few remaining independent 'Grandes Marques' comes with an impeccable pedigree which we fully endorse		

#### WHITE

		Bottle
9	Chablis Domaine de Varoux	2006 £27.45
appealing citrus and floral aromas, elegantly dry with delicate mineral notes		
14	Sancerre 'La Croix Au Garde' Domaine Henri Pelle	2007 £27.45
pungent fresh grassy aromas mingle with riper citrus-style fruits finishing with a pure intensity and zippiness of a classy Sancerre		
18	Unoaked Chardonnay, Vin de Pays d'Oc, Laroche	2006 £19.95
this Laroche Unoaked Chardonnay is well balanced, with good acidity. Refreshing hints of grapefruit on the finish		
25	Vavasour Redwood Pass Sauvignon Blanc, Marlborough, New Zealand	2007 £24.75
lively, ripe melon and fragrant citrus notes with a palate that is full flavoured with lingering gooseberry flavours and crisp finish		

#### ROSE

		Bottle
14a	Sancerre Rosé 'Le Grand Fricambault' Domaine Andre Neveu 2007	£28.50
although Sancerre is best known for its Sauvignon Blancs, some excellent roses are also produced. This wine is very attractive with light and aromatic strawberry flavours on the nose and palate and a bone dry finish laced with flinty minerality		

#### RED

		Bottle
60	Mansion Bay 'vineyard selection' Pinot Noir, Marlborough	2007 £29.95
a deliciously crafted silky Pinot Noir. Lovely typical colour, a benchmark nose of crushed raspberries with a touch of oak, and a rounded, complex palate		
40	Crozes Hermitage, Domaine du Colombier	2006 £24.95
the frosts in April, followed by a long hot summer, ensured minimal yields. The result is a rich, almost exotic wine, with plenty of red and black berried fruit and an attractive spicy finish		
46	Fleurie, Château de Beaugard	2004/05 £27.95
we have taken a number of wines from Château de Beaugard over the last two years, and this Fleurie is an excellent example of this famous appellation. Sweet fruit, with some oak notes to finish. A lovely light wine from this beautiful region		
47	Montepulciano d'Abruzzo, Cantine Talamonti	2004/05 £22.45
a much under-rated grape variety, a well-made Montepulciano wine has a star quality about it. A chunky, chewy red with lashings of dense fruit, backed up by full, but soft tannins and a long finish		

Please ask to view our extensive wine list. Prices include VAT at current rate - service at your discretion.

MLST 06b/10