

THE BICKLEY MILL INN

DAIRY FREE

STARTERS

Rustic Breads Rolls, Mixed Olives, Sundried Tomatoes, Roasted Garlic Bulb

(Sharing Plate for Two) (v) 11.50

Crispy Whitebait and Calamari with Sweet Chili Sauce and Garlic Aioli Dip 9.50

Duck Leg Croquette, Burnt Apple Puree, Blackberry and Red Wine Dressing 8.75

Gin, Lime and Dill Cured Salmon, Pickled Cucumber and Wasabi 8.95

MAIN COURSES

Golden and Candied Roasted Beetroot Gnocchi, Cavolo Nero, Toasted Walnuts
16.50 Add Chicken 6.50

*Steak and Bays Ale Pie, Creamy Mash, Rich Gravy 17.50

Bays Battered Haddock, Chunky Chips, Crushed Minted Peas, Homemade Chunky
Tartare Sauce 17.95

Devon Reared 8oz Sirloin Steak, Grilled Tomato, Chunky Chips, Rocket Salad 27.95

Bickley 8oz Beef Burger, Toasted Gourmet Bun, Chunky Chips, Spiced Tomato Relish
17.95 Add Bacon 2.00

*Pan Fried Fillet of Hake, Smashed Leek and Potato, Tomato and Caper Sauce 21.00

* Slow Braised Belly Pork, Rolled and Stuffed with Sage and Apricot Stuffing Creamy
Mash, Cider Sauce 21.00

* Butternut Squash and Cashew Nut Roast, Roast Potatoes and Vegan Gravy 17.95

Selected main courses will be served with Roasted Carrots, Parsnips and Brussel Sprouts

SIDE ORDERS

Chunky Chips **(V)** 4.75

Skinny Fries **(V)** 4.75

Bread Basket **(V)** 2.95

DESSERTS

Chocolate Brownie with Raspberry Sorbet or Plant Based Cream **(VG)** 8.25

Raspberry Sorbet **(VG)**

2 Scoops 4.50

3 Scoops 6.25

HOT DRINKS

All Coffee is Available as Decaffeinated. All Coffee is Available with Oat Milk

Espresso 2.50

Americano 3.35

Cappuccino 3.65

Flat White 3.60

Café Latte 3.60

Chai Latte 3.50

Mocha 3.95

Hot Chocolate/Luxury (Cream & Marshmallows) 3.80/4.10

Liquor Coffee (Brandy, Tia Maria, Irish Whisky, Cointreau) 7.85

Selection of Teas (Traditional English, Earl Grey, Peppermint, Chamomile and Fruit Teas) 3.20