



SILK MILL

EST 1924

SNACKS

Manchester Egg with brown sauce. £5
A Manchester Egg is a pickled egg wrapped in pork meat and black pudding.

Foot long sausage roll. £5

Pork scratchings with tangy apple sauce. £4 **GF**

Vegetable samosa. Tamarind dip. £5 **V**

Welsh rarebit & fried hen's egg. £6.50

STARTERS

Soup of the day. £7

Cod goujons with warm tartare sauce and crushed peas. £9

'Fish Dog' Smoked Mackerel sausage. White crab meat, tomato and tarragon mayonnaise on brioche roll. £9

Lamb doner kebab with sweet chilli jam, garlic mayo and pickled red cabbage on a yoghurt flatbread. £8.50

Glamorgan sausage, pickled apple and walnut salad, English mustard mayonnaise. £8 **V**

Glamorgan sausage is a traditional Welsh vegetarian sausage. The main ingredient is usually Caerphilly cheese.

Crayfish cocktail with fennel, chicory and gem lettuce, topped with Thermidor sauce. £9 **GF**

The prawn cocktail was popularised by 1970's celebrity cooks such as Fanny Cradock.

MAINS

Bangers and Mash

With beef fat onion gravy. £11

The term bangers originates from World War I, when the water content caused sausages to explode when cooked.

Ham 'n' Duck! **GF**

Glazed ham, duck egg, rosemary salted fries, grilled fresh pineapple. £12.95

The saga of how pineapple found its way to ham goes all the way back to 1493.

Homity Pie **V**

With hand cut chips and a Silk Mill salad. Honey mustard dressing. £13

Crofter's Pie **vegan**

Sweet potato topped curried puy lentil cottage pie, beetroot, chicory & south Devon Aleppo chilli pakora. £13

Fish Supper

Battered fillet of haddock, mini fishcake, mushy chip shop peas, hand cut chips & chunky tartare sauce. £15

Cauldron of the Isles **GF**

A smoky bowl of pan fried north Atlantic salmon, on a broth of carrots, leeks, cherry tomatoes, smoky bacon, parsley and dill gremolata. £16

Pie³

Rabbit, Tewksbury mustard and tarragon pie, a slow braised beef shin pie and a ham, sausage and Darley abbey cider pie with parsley liquor and hand cut chip. £16.95

This dish consists of three small versions of traditional British pies.

Please note this item can take up to 30 minutes.

Steak Frites **GF**

8oz Sirloin steak, rosemary salted fries, confit tomato, mushroom, crushed black and pink peppercorn sauce. £23

Cumbrian Tatie Pot

Mutton, black pudding, onion, potato, rosemary and rowanberry jelly in a one-pot casserole. £15.95

Cumbrian Tatie Pot is one of those rare dishes in England that mixes its meats.

Pig Board

Manchester Egg, pork scratchings, mini sausage rolls and a jumbo pig in blanket with tangy apple sauce, onion and ale chutney, hand cut chips and a Silk Mill salad. Honey mustard dressing. £14.95

Savoy Grill Arnold Bennett

Smoked haddock omelette with Lincolnshire poacher cheddar, chives, fries and a Silk Mill salad. Honey mustard dressing. £15.95

This is our adaptation of a famous omelette created by a chef at The Savoy Hotel for the novelist Arnold Bennett,

Balmoral Chicken

Ballotine of chicken stuffed with haggis, game chips, Scottish heather honey glazed turnips and a wee dram of whisky liqueur. £16.95

BURGERS

Darwin

6oz burger, Red Leicester cheese, beef fat onions, gem lettuce, tomato, seeded brioche and hand cut chips. £14

Brunel

6oz burger, Red Leicester cheese, Henderson's Relish ketchup, Scottish haggis, smoky bacon, gem lettuce, tomato, seeded brioche and hand cut chips. £15

Lorks A Lordy

Double 6oz burger, slow roast shin of beef, crispy onions, marrow bone gravy, Red Leicester cheese, tomato, gem lettuce, seeded brioche and hand cut chips. £17

Orpington

Buttermilk fried chicken, red Leicester cheese, Henderson's Relish ketchup, crunchy house slaw, gem lettuce, tomato, seeded brioche and hand cut chips £14

Attenborough **vegan**

Plant based burger with vegan cheese, Henderson's relish ketchup, crunchy slaw, gem, tomato on a vegan bun and hand cut chips £14

£1 from the sale of every plant-based burger is given to Fauna & Flora International (FFI). The world's oldest international wildlife conservation organisation and charity.

CHIP WRECKED

Hand cut chips with Maldon Sea salt.

Chip Bucket £2.95 **V GF**

Cheesy Bucket £3.50 **V GF**

With grated mature cheddar.

Hunter's Bucket £3.95 **GF**

With cheddar, bacon, shredded chicken and smoky BBQ sauce.

Porky Bucket £3.95

With sausage, bacon and glazed ham bits.

BITS ON THE SIDE **V**

Silk Mill salad with honey mustard dressing. £4 **GF**

Season vegetables with garlic butter. £4

Crispy onion rings. £4

Confit garlic and parsley toast. £4

Creamed mash. £4 **GF**

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BREVILLE TOASTIES £8

All served with Silk Mill salad and slaw.
Fries or mini soup + £2.50

Baked beans and Taylor's honey, mustard sausages.

Triple cheese and balsamic onions. **V**
Hartington stilton, red Leicester and white Cheshire.

Tuna, sweetcorn and Lincolnshire Poacher melt.

Mushroom and Hartington stilton, **V**

DOORSTEP BUTTIES

All served with Silk Mill salad and slaw.
Fries or mini soup + £2.50
White or brown bread?

Flat iron steak, Hartington stilton and beef fat onions. £9

Fish finger, malt vinegar mayo and mushy chip shop peas. £8.50

Duck egg mayonnaise and watercress.
£8 **V**

Coronation chicken, flaked almonds, mango chutney and fresh coriander.
£8.50

DESSERTS £7

Sticky toffee pudding, butterscotch sauce, vanilla ice cream. **V**

Chocolate mousse 'Angel Delight' with fruit and nut brittle. **V GF**

Traditional Bakewell tart with warm vanilla custard. **V**

Lemon posset with limoncello jelly, mulled wine steeped blackberries and our own chocolate Hobnob biscuit.

GREAT BRITISH CHEESEBOARD **V**

White Cheshire, Hartington stilton, Baron Bigod brie and Lincolnshire poacher.

With apple and ale chutney, biscuits and grapes. £9

Why not enjoy a glass of fine ruby port with your British cheeses? Please ask.

PLEASE ASK ABOUT ALLERGENS

All our food is prepared in a kitchen where nuts, gluten and other allergens are present. Menu descriptions do not include all ingredients, please speak to a member of staff before you order if you have any allergies or intolerances or require any further information about the ingredients.