



Welcome to The Mill End Hotel and restaurant, our team work closely with local suppliers to bring you some of the finest ingredients the region has to offer. Outstanding meats from our local farmers, finest fish from Devon's shoreline and amazing award winning cheeses selected from the West Country's best dairies.

We hope you enjoy our head chef Will's creative menu that he prepares with passion and skill.

Our front of house team is here to provide you with a relaxing but attentive service and is always happy to help.

Head Chef Will

To Start

Wood Pigeon

Pan fried pigeon breast with dauphinoise potato,
baby carrot, rosemary jus

Tempura Monkfish

Lightly curried monkfish in tempura butter, pea puree,
saffron and orange vinaigrette, pea shoots

Feta and Chickpea (V)

Marinated feta and cumin roasted chickpea with orange
segments, savoury granola

The Main

Duo of Pork

Honey glazed braised belly pork, herb crusted tenderloin with
creamy mashed potato, cavalo nero, crispy parma ham, pink peppercorn jus

Sea Bass

Pan fried sea bass with saffron and chive risotto,
mussel beurre blanc sauce

Mushroom Gnocchi (V)

Potato gnocchi with forest fungi mushrooms,
confit garlic puree, parmesan cheese and rocket

Seasonal vegetables £2.95 New potatoes £2.95
(supplement of £2.95 for dinner inclusive guests)

To Finish

Crème Brulee

Vanilla crème brulee with spiced pineapple compot,
ginger ice cream

Chocolate Brownie

Chocolate and walnut brownie with salted caramel,
coffee marshmallow, chocolate ice cream

Westcountry Cheese board

Our selection of Westcountry cheeses are accompanied by a generous garnish,
rhubarb jelly, chutney, celery, apple, grapes and Fudges wafers

2 Courses £30 - 3 Courses £45

The Mill End Hotel

Bar Menu

House wines by the glass - 175ml

❖ Chardonnay	£6.00
❖ Pinot Grigio	£6.25
❖ Sauvignon Blanc	£6.50
❖ Rosé	£6.50
❖ Merlot	£6.00
❖ Shiraz	£6.25
❖ Rioja	£6.50

Small or large available on request

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Wines by the bottle

❖ Hahn Winery Pinot Noir - California USA	£35.00
❖ Morgon Les Corcelettes Louis Latour - Beaujolais, Burgundy, France	£32.00
❖ Picpoul de Pinet Montagnac - Languedoc, South of France	£25.00
❖ Sancerre Domaine de la Perrière - Loire, France	£39.00

These are just a few favourites, if you wish for a wider selection please do not hesitate to ask

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Gins - 35ml

All served with Fever-Tree Tonic, Light Tonic,
Mediterranean Tonic or Elderflower Tonic

❖ Papillon Dartmoor Gin & Tonic - £11.00

This marries classic botanicals with hawthorne, rowanberries, chamomile, and violets that blossom here on Dartmoor. Made in Moretonhampstead just 6 miles away!

❖ Hendricks Gin & Tonic - £10.60

Hendricks wondrous botanical signature consists of flowers, roots, fruits and seeds from the world over creating an incredible set of infusions. Served with cucumber.

❖ Grandad's Allotment Rhubarb gin & Tonic - £8.90

From the award winning Exeter Gin house comes an Artisan gin - try with ginger ale too!

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Selection of Dartmoor Ales

£5.25

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San Miguel £4.25

Corona £4.25

Carlsberg £4.50

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We have a wide range of soft drinks to choose from
please do not hesitate to ask