

THE JENNINGS ROOMS @ THE MILL WHEEL

**Autumn & Winter Menu**

Tuesday-Thursday 12-8pm / Friday-Saturday 12-9pm

Starters...

*Baked Camembert (gfa)* 8 / 15

*Drizzled with honey. Served w. toasted sourdough, olives, cranberry sauce and fruits*

*Soup of the day (gfa)* 6.5

*Chef's soup of the day. Served w. bread and best butter. Ask your server for today's flavour*

*Wild mushrooms (gfa)* 7

*Wild mushrooms tossed in a garlic and white wine sauce. Served on sourdough toast*

*Pate of the day (gfa)* 7

*Served with toasted sourdough bread.*

*Duck bon bon (gf)* 8

*Marinated, slow cooked duck leg pulled and rolled. Served w. blackberry and Juniper puree, pickled blackberries and crispy kale*

*Prawn and apple cocktail (gfa)* 7

*Atlantic prawns tossed in a Marie rose sauce. Lettuce, cucumber and a wedge of lemon. Dusted with paprika. Served w. wholemeal bread and best butter*

*Crispy chicken tenders* 7

*Served with mild chilli honey sauce, spring onions and chillies.*

Mains...

*Venison cottage pie* 16

*Minced venison and pulled venison shoulder topped with creamy chive mash.*

*Served w. braised red cabbage, parsnips, parsnip crisps and an opulent bitter chocolate sauce*

*A trio of sausages (va)* 15.5

*Cumberland, Lincolnshire and pork and leek sausages served on a bed of mustard and chive mash w. braised red cabbage, crispy fried shallots and Guinness and shallot gravy*

*Chicken supreme (gfa)* 17

*Served w. fondant potato, tender stem broccoli, truffle mushroom puree and a white wine and chicken jus*

*Haddock en-croute* 16.5

*Smoked haddock and spinach wrapped in pastry. Served w. crushed new potatoes seasonal greens and smoked cheddar sauce*

*Vegetarian wellington* 16.5

*Beetroot and butternut squash wellington served w. pickled blackberries, fondant potato, seasonal vegetables and a vegetarian gravy*

*Rump steak (gf)* 21

*8oz rump cooked to your liking. Served w. hand cut chips, confit vine tomatoes, a flat mushroom and crispy onion rings.*

*Add a homemade sauce. Peppercorn, Mushroom or Stilton* 3

*Gammon (gf)* 15.5

*10oz gammon topped with 2 free range fried eggs, caramelised pineapple and mild chilli jam.  
Served w. hand cut chips and house slaw*

*Traditional fish and chips (gfa) 15  
Line caught cod coated in our own ale batter recipe. Served w. hand-cut chips, mushy peas, a wedge of lemon and house tartare sauce*

*TJR burger (gfa) 16  
2, 4oz patties topped with American cheese, gherkins and bacon in a brioche bun with house burger sauce, lettuce and beef tomato. Served w. seasoned fries and house slaw*

*TJR chicken burger 15  
A sf chicken breast topped with bacon and cheese in a brioche bun with lettuce and mayo  
Served w. seasoned fries and house slaw*

*TJR veggie burger (gfa) 15  
A plant based patty topped with American cheese in a brioche bun with house sauce, lettuce tomato and gherkins. Served w. seasoned fries and house slaw*

#### *Sides*

*Garlic bread w. Cheese 5*

*Beer battered onion rings 4*

*Crispy chicken tenders w. honey chilli dip 7*

*Hand cut chips 4*

*Seasoned fries 4*

*Halloumi friesw. Honey chilli dip 4*

*Sweet potato fries 4*

*Mozzarella stick w. honey chilli dip 4*

*Truffle and Parmesan fries 5*

*House slaw 2*