



HELLO & WELCOME TO IL MULINO

In March 2018 il Mulino opened its doors for the very first time.

Our aim is for you to leave happy and satisfied after enjoying quality Italian food with your friends & family.

We carry this ethos across all of our establishments, including our newest addition to the family...

Piccolo serving cocktails & small plates. Located in a hidden courtyard behind il mulino.

BREAKFAST

Served daily 9.00am-11.30am

EGGS

6.5

Either scrambled or poached, sourdough toast

SANDWICH

7

Bacon, sausage or scrambled egg, warm baguette, tomato chutney on the side.

WAFFLE

8.5

Belgian waffle, berry compot, greek yoghurt, granola, honey

BENEDICT

9.5

Poached eggs, english muffin, hollandaise
choose from: bacon or smoked salmon

AVOCADO

10

Sourdough, avocado, poached eggs, feta cheese, pickled red onion, chilli

PANCAKES

10

American pancake, bacon, maple syrup, butter

ENGLISH BREAKFAST

10/13

Bacon, sausage, black pudding, beans, mushroom, tomato, poached or fried egg, sourdough toast

SMOKED SALMON

12

Scrambled eggs, smoked salmon, lemon, sourdough

CRAB

14

Fresh whitby crab, toasted crumpet, poached egg, hollandaise

EXTRA ITEMS:

Egg	1.5
Mushroom	1.5
Tomato	1.5
Beans	2
Black pudding	2
Hash Brown	2
Bacon	2.5
Sausage	3
Avocado	3.5
English Muffin	3.5
Smoked salmon	4.5

CHEESE SCONE & BUTTER

4.5

FRUIT SCONE & JAM

4.5

TOASTED TEACAKE & JAM

4.5

SELECTION OF CAKES

4.5

DRINKS

COFFEE

Espresso	2.10
Double espresso	2.60
Americano	2.60
Latte	2.80
Cappuccino	2.80
Flat white	2.90
Mocha	3.10
Hot chocolate	3.30
Luxury hot chocolate	4.00
Selection of teas	2.30+



IL MULINO LUNCH MENU

il mulino

OLIVES

FOCACCIA, 3.5
Warm Italian bread, EVO

FRESH OYSTERS, 4
Seved over ice

OLIVES, TOMATO & MOZZARELLA, 5
Olives, sundried tomato, mozzarella

DOUGHBALLS (v), 8
Garlic, rosemary, thyme, sea salt, pesto mayo

SOURDOUGH BREADS

- GARLIC, ROSEMARY, THYME & SEA SALT (v)** 7.5
- GARLIC, MOZZARELLA, ROSEMARY, THYME, & SEA SALT (v)** 8.5
- GARLIC, TOMATO, ROSEMARY, THYME & SEA SALT (v)** 8.5

- GARLIC, MOZZARELLA, TOMATO, ROSEMARY, THYME & SEA SALT (v)** 9
- PESTO, MOZZARELLA, PROSCIUTTO** 9.5
- GARLIC, MOZZARELLA, 'NDUJA** 9.5

SHARING

MEAT & CHEESE BOARD 32
Prosciutto, chorizo, salami, mortadella, mozzarella, gorgonzola, smoked cheddar, focaccia, EVO, aged balsamic

OYSTER PLATE 24
Half a dozen oysters on ice, red wine vinegar, shallot, lemon, tabasco
*Subject to availability

STARTERS

SOURDOUGH BRUSCHETTA (v) 8
Tomato, basil, mozzarella, EVO

MEATBALLS 9
Nonna Mo's meatballs, neapolitan, focaccia

ARANCINI (v) 8.5
Please ask your server for today's choice

BURRATA 12
Burrata, basil pesto, n'duja jam

SOURDOUGH PIZZAS

TOMATO & BASIL, OREGANO, MOZZARELLA (v) 12

DOUBLE PEPPERONI 14
add fresh chilli + 1

WILD MUSHROOM & ROCKET (v) 14
add chicken + 2, add parma ham + 2

GOATS CHEESE, CARAMELISED ONION, TRUFFLE HONEY (v) 15

ARTICHOKE, SWEET PEPEPRS, MIXED OLIVES, TOMATO, RED ONION 15

DUCK, SPRING ONION & HOISIN SAUCE 16

CHICKEN, CHORIZO & RED PEPPER 16

PEPPERONI, SERRANO HAM, SALAMI, N'DJUA, CHILLI 16.5

MEATBALL, PEPPERONI, BOLOGNESE CALZONE 16.5

BEEF RAGU, GORGONZOLA 16.5

PASTAS

Add Burrata + 5

ARRABIATTA (v) 14
Onions, peppers, chilli, neapolitan rigatoni
add chicken + 2, add prawns + 5

BOLOGNESE 14
Rich tomato and beef ragu, spinach, parpedelle

LASAGNE 15
Layers of beef ragu, pasta, cheese, salad & fries

AUBERGINE LASAGNE (v) 15
Layers of aubergine, tomato, mozzarella, salad & fries

CARBONARA 15
Pancetta, onions, mushroom, parmesan, linguine
add chicken + 2

MEATBALLS 15
Nonna Mo's meatballs, neapolitan sauce, spinach, parpedelle

LIGHT LUNCHES

MOULES FRITES 14
White wine, garlic, cream
Spicy tomato
Pesto broth

CHICKEN PARMESAN 14/19
Chicken escalope, bechamel sauce, triple cheese blend, salad, fries

CHEESE SOUFFLÉ
Twice baked cheese soufflé, parmesan cream, fries

SEAFOOD PANCAKE 14
Mixed seafood pancake, lobster thermidor sauce, parmesan, fries

LAMB GNOCCHI 18
Braised lamb gnocchi, Yellison goats cheese, confit tomato, mint, peas, pickled red onion

SALADS

PANZANELLA 10
Beef tomato, basil, red onion, croutons & olives

CAPRESE 12
Beef tomato, burrata, EVO, basil, focaccia

CHICKEN CEASAR SALAD 14
Chicken breast, pancetta, croutons, parmesan, lettuce, anchovies

SMOKED SALMON SALAD 14
Smoked salmon, avocado, tomato, cucumber, olives, lemon

CHICKEN & PROSCIUTTO 14
Chicken breast, avocado, tomato, bocconcini, prosciutto, mixed leaf

SANDWICHES

All served in warm baguettes with salad & fries

BACON & GORGONZOLA 10

SMOKED SALMON & CREAM CHEESE 10

TOMATO, BASIL & MOZZARELA 10

GOATS CHEESE, RED ONION MARMALADE, ROCKET 10

MEATBALL & MOZZARELA 10

PROCUITO, SALAMI, BASIL PESTO, TOMATO 10

DESSERTS

TIRIMISU 8
Espresso soaked sponge fingers, mascarpone, grated chocolate

STICKY TOFFEE PUDDING 8
Butterscotch sauce, salted caramel ice-cream

LEMON TART 8
Italian meringue, raspberry & sorrel sorbet

CHEESE BOARD 8
Selection of 3 cheeses, spiced tomato chutney, artisan crackers, apple, grapes, celery

SCONES & CAKES

FRUIT SCONE 5
Strawberry jam, clotted cream

CHEESE SCONE 5
Salted butter, smoked cheese slice

TEACAKE 5
Butter, strawberry jam

FRESHLY MADE CAKE 5
Please ask your server for today's collection

Please note our gluten free dishes are prepared in the same kitchen as all other, so we cannot 100% guarantee they are free from all gluten. Whilst all of our dishes state their ingredients and may not state nuts, there maybe a trace of them. Please make sure you inform staff of any allergies. We can cater for most, if not all dietary requirements, but we must know beforehand.

IL MULINO MAIN MENU



OLIVES

FOCACCIA, 3.5
Warm Italian bread, EVO

FRESH OYSTERS, 4
Seved over ice

OLIVES, TOMATO & MOZZARELLA, 5
Olives, sundried tomato, mozzarella

DOUGHBALLS (v), 8
Garlic, rosemary, thyme, sea salt, pesto mayo

SOURDOUGH BREADS

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Half a dozen oysters on ice, red wine vinegar, shallot, lemon, tabasco
*Subject to availability

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Tomato, basil, mozzarella, EVO

ARANCINI (v) 8.5
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Nonna Mo's meatballs, neapolitan, focaccia

BURRATA 12
Burrata, basil pesto, n'duja jam

CHEESE SOUFFLÉ 12
Twice baked cheese soufflé, parmesan cream, sourdough

SEAFOOD PANCAKE 12
Mixed seafood pancake, lobster thermidor sauce, parmesan

SOURDOUGH PIZZAS

TOMATO & BASIL, OREGANO, MOZZARELLA (v) 12

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add fresh chilli + 1

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MEATBALL, PEPPERONI, BOLOGNESE CALZONE 16.5

BEEF RAGU, GORGONZOLA 16.5

PASTA, RISOTTO & GNOCCHI

Add Burrata + 5

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Onions, peppers, chilli, neapolitan rigatoni
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Pancetta, onions, mushroom, parmesan, linguine
add chicken + 2

MEATBALLS 15
Nonna Mo's meatballs, neapolitan sauce, spinach, parpedelle

WILD MUSHROOM RISOTTO (v) 16
Wild mushroom, spinach, truffle, parmesan

BEEF BRISKET 17
Beef brisket ragu, gorgonzola, parpedelle

LAMB GNOCCHI 18
Braised lamb gnocchi, Yellison goats cheese, confit tomato, mint, peas, picked red onion

SEAFOOD LINGUINE 18
Mixed seafood linguine, mussels, lobster bisque, confit cherry tomato

MAINS

MOULES FRITES 11/17
White wine, garlic, cream
Spicy tomato
Pesto broth

CHICKEN PARMESAN 19
Chicken escalope, bechamel sauce, triple cheese blend, salad, fries

BELLY PORK 22
Twelve hour braised belly pork, celeriac puree, spinach, black pudding fritter, pork jus

CHICKEN SUPREME 23
Chicken supreme, broad beans & wild mushroom cassoulet, prosciutto crisps, wild garlic sauce

SEABASS 24
Seabass fillets, pomme puree, charred tenderstem, seafood, bouillabaisse

MONK FISH 24
Monkfish tail, fondant potato, pea puree, crispy capers, mussel & chive veloute

FILLET STEAK 33
8oz fillet steak, pomme anna, field mushroom, confit tomato, peppercorn sauce

COTE DE BOEUF 40
16oz bone in ribeye, field mushrooms, confit tomato, peppercorn sauce

SIDES

GARLIC MAYO 50P

FRIES 4

ROCKET & PARMESAN 5

HOUSE SALAD 5

TOMATO & MOZZARELLA 5

TRUFFLE & PARMESAN FRIES 6

DESSERTS

TIRIMISU 8
Espresso soaked sponge fingers, mascarpone, grated chocolate

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