

IL MULINO MORNINGS

BREAKFAST

Served 9:00am-11:30am

FULL ENGLISH BREAKFAST 12

Sausage, bacon, black pudding, beans, flat mushroom, tomato, hash brown, sourdough, poached or fried egg

BENEDICT 10

Poached eggs, bacon, sourdough, wilted spinach, hollandaise sauce

SMOKED SALMON 12

Scrambled eggs, smoked salmon, sourdough, lemon

ITALIAN EGGS (V) 10

Spiced tomatoes, baked eggs, Fior di latte, focaccia, aged pecorino

STEAK & EGGS 12

Beef brisket, fried egg, wilted spinach, houses of parliament sauce

AVOCADO (V) 10

Avocado, wild mushroom, sourdough, crispy hen egg

PANCAKES 10

Berry compote & natural yoghurt

Bacon & maple syrup 11

BUBBLE & SQUEAK HASH 10

Flat cap mushroom, spinach, poached egg

EGGS 8

Scrambled or poached egg, sourdough

SANDWICH 8

Bacon or sausage sandwich, toasted baguette, tomato chutney

SMALL EATS

CHEESE SCONE 5

Homemade toasted cheese scone, butter

FRUIT SCONE 5

Homemade toasted fruit scone, butter, jam, clotted cream

TOASTED TEACAKE 4.5

Freshly toasted teacake, butter, jam

CHILDREN

Children eat free with every paying adult

KELLOGG'S CEREAL 5

Choose from: Coco Pops, Frosties, Crunchie Nut, Rice Krispies

BEANS ON TOAST 5

TOAST WITH JAM 5

EXTRAS

Egg 1.5

Mushroom 1.5

Tomato 1.5

Beans 2

Spinach 2

Black pudding 2.5

Hash brown 3

Bacon 3

Sausage 3.5

Avocado 3.5

Smoked salmon 4.5

Stay connected with us on social media for exclusive offers and the latest updates! Share your breakfast and tag us—we'd love to see it!



IL MULINO MORNINGS

COFFEE

Roseberry coffee co. suprema blend
Decaffeinated & ice coffees available

Espresso	2.8
Double espresso	2.9
Americano	3
Latte	3.5
Cappuccino	3.5
Flat white	3.5
Macchiato	3.5

SYRUP

Vanilla, Hazelnut, caramel, cinnamon, brown sugar, pistachio, pumpkin spice	0.5
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ALTERNATIVE MILK

Oat, almond, soya	0.5
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TEA

English breakfast	3
Earl Grey	3
Fruit	3
Green	3
Peppermint	3
Decaf	3

HOT CHOCOLATE

Mocha	4
Hot chocolate	4
Luxury hot chocolate	4.5

MATCHA

100% Japanese Organic Ceremonial Grade
Matcha, Prepared with oat milk

Matcha latte	5.5
<i>Choose your flavour:</i>	
Vanilla	
Pistachio	
Cinnamon	
Caramel	
Coconut	

Iced Matcha	5.5
<i>Choose your flavour:</i>	
Blueberry	
Strawberry	
Cherry	
Peach	
Vanilla	

FRESH JUICE

Orange	3
Apple	3
Pineapple	3
Cranberry	3
Tomato	3

BREAKFAST TIPPLE

Mimosa	7
Bloody mary	7
Birra Murano	6.5

Have you had a chance to
explore our lunch or
dinner options? Scan to
view all available menus.



IL MULINO LUNCH 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

- 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 SOUFLÉ 14
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

- **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

BURRATA 12
Burrata, basil pesto, n'duja jam

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

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

MEATBALLS 9
Nonna Mo's meatballs, neapolitan, focaccia

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

SOURDOUGH PIZZAS

TOMATO & BASIL, OREGANO, MOZZARELLA (v) 12

DUCK, SPRING ONION & HOISIN SAUCE 16

DOUBLE PEPPERONI 14
add fresh chilli + 1

CHICKEN, CHORIZO & RED PEPPER 16

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

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

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

MEATBALL, PEPPERONI, BOLOGNESE CALZONE 16.5

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

BEEF RAGU, GORGONZOLA 16.5

PASTA, RISOTTO & GNOCCHI

Add Burrata + 5

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

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

BOLOGNESE 14
Rich tomato and beef ragu, spinach, parpedelle

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

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

BEEF BRISKET 17
Beef brisket ragu, gorgonzola, parpedelle

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

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

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

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

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

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

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

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

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

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

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

SIDES

GARLIC MAYO 50P

HOUSE SALAD 5

FRIES 4

TOMATO & MOZZARELLA 5

ROCKET & PARMESAN 5

TRUFFLE & PARMESAN FRIES 6

DESSERTS

TIRIMISU 8
Espresso soaked sponge fingers, mascarpone, grated chocolate

LEMON TART 8
Italian meringue, raspberry & sorrel sorbet

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

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

IL MULINO SET MENU

Monday-Friday

12pm-5:30pm

START

GARLIC MOZZARELLA BREAD (V)

Fior di latte mozzarella, garlic butter, basil

ARANCINI (V)

Parmesan & black pepper arancini, Arrabbiata

TOMATO BRUSCHETTA (V)

Tomato, basil, red onion, balsamic, EVO

OLIVE PLATE (V)

Marinated olives, sundried tomato, focaccia, EVO, aged balsamic

MEATBALLS

Italian beef meatballs, neapolitan, parmesan

PASTA

Gluten free pasta is available upon request

LINGUINE FLORENCE

Leeks, pancetta, tarragon, parmesan, cream

MEATBALL PAPPARDELLE

Italian beef meatballs, San Marzano tomato, basil, parmesan

POLLO FUSILLI

Chicken, garlic, peas, spinach, parmesan, cream

CRAYFISH SPAGHETTI

Crayfish, olives, caper, parsley, puttanesca

VEGETABLE RIGATONI (V)

Mushrooms, peppers, onions, arrabbiata

RISOTTO

CHARRED RED PEPPER & ARTICHOKE (V)

SMOKED SALMON & PEA

CHICKEN & MUSHROOM

PIZZA

Gluten free pizza is available upon request

MARGHERITA (V)

San Marzano tomato, Fior di latte mozzarella, parmesan, basil

PEPPERONI

San Marzano tomato, Fior di latte mozzarella, parmesan, basil, Pepperoni

FUNGI (V)

San Marzano tomato, Fior di latte mozzarella, parmesan, basil, Mushroom, garlic

SALAMI

San Marzano tomato, Fior di latte mozzarella, parmesan, basil, Salami, white onion

*2 course for £14.95
Add another for £4.95*

DESSERT

TIRAMISU

Espresso soaked sponge fingers, mascarpone, grated chocolate

AFFOGATO

Vanilla ice cream, hot espresso, amaretti

STP

Sticky toffee pudding, butterscotch sauce, salted caramel ice cream

ICE CREAM OR SORBET

2 Scoops, please ask your server for today's selection

IL MULINO SUNDAY MENU

WHILE YOU WAIT

FOCACCIA & BALSAMIC (V) 3.5

Warm Italian Bread, EVO

FRESH OYSTERS 4

Served over ice

OLIVES, TOMATO & MOZZARELLA (V) 5

Olives, Sundried Tomato, Mozzarella

STARTERS

SOUP

8

Homemade soup of the day, sourdough

PÂTÉ

8

Duck & orange pâté, red onion marmalade, crostini

KING PRAWNS

10

Beer battered king prawns, chilli jam, lemon

SCOTCH EGG

10

Pork, fennel & apricot scotch egg, apricot jam

SEAFOOD PANCAKE

12

Mixed seafood pancake, thermidor sauce, parmesan

MUSHROOM BRUSCHETTA

8

Wild mushroom, goats cheese & spinach bruschetta

Main Courses

HERB ROASTED CHICKEN BREAST 20

Served with Stuffing & Pigs in Blankets

ROAST BELLY PORK 20

Served with Stuffing & Pigs in Blankets

ROAST BEEF 21

Served pink unless stated otherwise

BRAISED LAMB SHOULDER 23

Braised for 24 hours

TRIO OF MEATS 25

Beef, Chicken, Pork, Served with Stuffing & Pigs in Blankets

BUTTERNUT SQUASH ALMOND & LENTIL WELLINGTON (V) 20

MARKET FISH MP

Please Ask Server

All roasts are served with Mash Potatoes, Roast Potatoes, Baby Carrot, Tenderstem Broccoli, Cauliflower Cheese, Braised Red Cabbage, Yorkshire Pudding & Gravy

Choose your extra sunday sides

YORKSHIRE PUDDING 1.5

STUFFING 3

BRAISED RED CABBAGE 4

GREEN VEGETABLES 4

CAULIFLOWER CHEESE 5

PIGS IN BLANKETS 6

DESSERTS

JAM ROLY- POLY

8

Homemade Jam Roly-Poly, Custard

STICKY TOFFEE PUDDING

8

Butterscoth Sauce, Salted Caramel Ice Cream

TIRAMISU

8

Espresso Soaked Sponge Fingers, Mascarpone, Grated Chocolate

TRIPLE CHOCOLATE BROWNIE

8

Triple Chocolate Brownie, Raspberry, Honeycomb, Thyme

APPLE CRUMBLE

8

Mulled Cider Apples, Apple Puree, Fudge, Crumble Topping, Custard or Vanilla Ice Cream

Kindly be aware that our gluten-free meals are prepared in the same kitchen as other dishes, so we cannot guarantee with absolute certainty that they are completely free from gluten. Although our dishes list their ingredients and may not contain nuts, there is a possibility of trace amounts. Please inform our staff of any allergies you have. We are able to accommodate most, if not all, dietary requirements, but it is important for us to be informed in advance.