

# IL MULINO MORNINGS

## BREAKFAST

*Served 9:00am-11:30am*

### FULL ENGLISH BREAKFAST 13

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

### BENEDICT 11

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

### SMOKED SALMON 13

Scrambled eggs, smoked salmon, sourdough, lemon

### ITALIAN EGGS (V) 11

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

### \*STEAK & EGGS\* 13

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

### AVOCADO (V) 11

Avocado, wild mushroom, sourdough, crispy hen egg

### PANCAKES 11

Berry compote & natural yoghurt

Bacon & maple syrup 12

### BUBBLE & SQUEAK HASH 11

Flat cap mushroom, spinach, poached egg

### EGGS Scrambled or poached egg, 9

sourdough

### SANDWICH 9

Bacon or sausage sandwich, toasted baguette, tomato chutney

## SMALL EATS

### CHEESE SCONE 5

Homemade toasted cheese scone, butter

### FRUIT SCONE

Homemade toasted fruit scone, butter, jam, clotted cream 5

### 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 0.5 Oat,  
almond, soya

## 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
Choose your flavour:	
Vanilla	
Pistachio	
Cinnamon	
Caramel	
Coconut	

Iced Matcha	5.5
Choose your flavour:	
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

## WHILE YOU WAIT

**FOCACCIA (V), 3.5**  
Warm Italian bread, EVO

**FRESH OYSTERS, 4**  
Served over ice

**OLIVES, TOMATO & MOZZARELLA (V), 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, TOMATO, ROSEMARY, THYME & SEA SALT (V)**

9

**GARLIC, MOZZARELLA, ROSEMARY, THYME & SEA SALT (V)**

8.5

**PESTO, MOZZARELLA, PROSCIUTTO**

9.5

**GARLIC, TOMATO, ROSEMARY, THYME & SEA SALT (V)**

8.5

**GARLIC, MOZZARELLA, 'NDUJA**

9.5

## SHARING

**MEAT & CHEESE BOARD**

32

Prosciutto, chorizo, salami, mortadella, 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)**

9

Tomato, basil, red onion, mozzarella, EVO, aged balsamic

**MEATBALLS**

10

Italian beef meatballs, neapolitan, parmesan

**ARANCINI (V)**

9.5

Please ask your server for today's choice

**BURRATA**

13

Burrata, basil pesto, 'nduja jam, sundried tomato

## SOURDOUGH PIZZAS

**TOMATO & BASIL, OREGANO, MOZZARELLA (V)**

13

**DUCK, SPRING ONION & HOISIN SAUCE**

17

**DOUBLE PEPPERONI**

15

Add fresh chilli +1

**CHICKEN, CHORIZO & RED PEPPER**

17

**WILD MUSHROOM & ROCKET (V)**

15

Add chicken +2, Add parma ham +2

**PEPPERONI, SERRANO HAM, SALAMI, N'DUJA, CHILLI**

17.5

**GOATS CHEESE, CARAMALISED ONION, TRUFFLE HONEY (V)**

16

**MEATBALL, PEPPERONI & BOLOGNESE CALZONE**

17.5

**ARTICHOKE, SWEET PEPPERS, MIXED OLIVES, TOMATO, RED ONION (V)**

16

**BEEF RAGU & GORGONZOLA**

17.5

## PASTA

**ARABBIATA (V)**

15

Onions, peppers, chilli, neapolitan, rigatoni  
Add chicken +2, Add prawns +5

**MEATBALLS**

16

Italian beef meatballs, neapolitan sauce, spinach, pappardelle

**BOLOGNESE**

15

Rich tomato & beef ragu, spinach, pappardelle

**AUBERGINE LASAGNE (V)**

16

Layers of aubergine, tomato & mozzarella, salad & fries

**LASAGNE**

16

Rich beef ragù, béchamel sauce, pasta layers, salad & fries

**CARBONARA**

16

Pancetta, onions, mushroom, parmesan, linguine  
Add chicken +2

## LIGHT LUNCHES

**MOULES FRITES**

15

White wine, garlic, cream  
Spicy tomato  
Pesto broth

**CHICKEN PARMESAN**

15/20

Chicken escalope, béchamel sauce, triple cheese blend, salad & fries

**CHEESE SOUFFLÉ (V)**

15

Twice baked cheese soufflé, parmesan cream, fries

**SEAFOOD PANCAKE**

15

Mixed seafood pancake, lobster thermidor sauce, parmesan, fries

**LAMB GNOCCHI**

19

Braised beef lamb, gnocchi, Yellison goats cheese, confit tomato, mint, peas, pickled red onion

## SALADS

**PANZANELLA (V)**

11

Beef tomato, basil, red onion, croutons & olives

**CAPRESE (V)**

13

Beef tomato, burrata, EVO, balsamic, focaccia

**CHICKEN CEASAR SALAD**

15

Chicken breast, pancetta, croutons, parmesan, lettuce, anchovies

**SMOKED SALMON SALAD**

15

Smoked salmon, avocado, tomato, cucumber, olives, lemon

**CHICKEN & PROSCIUTTO**

15

Chicken breast, avocado, tomato, bocconcini, prosciutto, mixed leaf

## SANDWICHES

**BACON & GORGONZOLA**

11

**GOATS CHEESE, RED ONION MARMALADE, ROCKET**

11

**SMOKED SALMON & CREAM CHEESE**

11

**MEATBALL & MOZZARELLA**

11

**TOMATO, BASIL & MOZZARELLA**

11

**PROSCIUTTO, SALAMI, BASIL PESTO, TOMATO**

11

## DESSERTS

**TIRAMISU**

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

## SCONES & CAKES

**FRUIT SCONE**

5

Homemade toasted fruit scone, butter, jam, clotted cream

**TEACAKE**

5

Freshly toasted teacake, jam, butter

**CHEESE SCONE**

5

Homemade toasted cheese scone, butter

**FRESHLY MADE CAKE**

5

Ask your server for today's selection

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 our dishes state their ingredients and may not state nuts, there may be a trace of them. **Please make sure to inform staff of any allergies. We can cater for most, if not all dietary requirements, but we must know beforehand.**

# 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, mozzarella, 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 £15.95  
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 MAIN MENU

## WHILE YOU WAIT

**FOCACCIA, 3.5**  
Warm Italian bread, EVO

**FRESH OYSTERS, 4**  
Served over ice

**OLIVES, TOMATO & MOZZARELLA (V), 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, TOMATO, ROSEMARY, THYME & SEA SALT (V)** 9

**GARLIC, MOZZARELLA, ROSEMARY, THYME & SEA SALT (V)**

8.5

**PESTO, MOZZARELLA, PROSCIUTTO** 9.5

**GARLIC, TOMATO, ROSEMARY, THYME & SEA SALT (V)**

8.5

**GARLIC, MOZZARELLA, 'NDUJA** 9.5

## SHARING

**MEAT & CHEESE BOARD**

32

Prosciutto, chorizo, salami, mortadella, 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)**

9

Tomato, basil, red onion, mozzarella, EVO, aged balsamic

**BURRATA**

13

Burrata, basil pesto, 'nduja jam, sundried tomato

**ARANCINI (V)**

9.5

Please ask your server for today's choice

**CHEESE SOUFFLÉ (V)**

13

Twice baked cheese soufflé, parmesan cream, sourdough

**MEATBALLS**

10

Italian beef meatballs, neapolitan, parmesan

**SEAFOOD PANCAKE**

13

Mixed seafood pancake, lobster thermidor sauce, parmesan

## SOURDOUGH PIZZAS

**TOMATO & BASIL, OREGANO, MOZZARELLA (V)**

13

**DUCK, SPRING ONION & HOISIN SAUCE**

17

**DOUBLE PEPPERONI**

15

Add fresh chilli +1

**CHICKEN, CHORIZO & RED PEPPER**

17

**WILD MUSHROOM & ROCKET (V)**

15

Add chicken +2, Add parma ham +2

**PEPPERONI, SERRANO HAM, SALAMI, N'DUJA, CHILLI**

17.5

**GOATS CHEESE, CARAMALISED ONION, TRUFFLE HONEY (V)**

16

**MEATBALL, PEPPERONI & BOLOGNESE CALZONE**

17.5

**ARTICHOKE, SWEET PEPPERS, MIXED OLIVES, TOMATO, RED ONION (V)**

16

**BEEF RAGU & GORGONZOLA**

17.5

## PASTA, RISOTTO & GNOCCHI

**ARABBIATA (V)**

15

Onions, peppers, chilli, neapolitan, rigatoni  
Add chicken +2, Add prawns +5

**MEATBALLS**

16

Italian beef meatballs, neapolitan sauce, spinach, pappardelle

**BOLOGNESE**

15

Rich tomato & beef ragu, spinach, pappardelle

**WILD MUSHROOM RISOTTO (V)**

17

Wild mushroom, spinach, truffle, parmesan

**LASAGNE**

16

Rich beef ragù, béchamel sauce, pasta layers, salad & fries

**BEEF BRISKET**

18

Beef brisket ragu, gorgonzola, pappardelle

**AUBERGINE LASAGNE (V)**

16

Layers of aubergine, tomato & mozzarella, salad & fries

**LAMB GNOCCHI**

19

Braised beef lamb, gnocchi, Yellison goats cheese, confit tomato, mint, peas, pickled red onion

**CARBONARA**

16

Pancetta, onions, mushroom, parmesan, linguine  
Add chicken +2

**SEAFOOD LINGUINE**

19

Mixed seafood linguine, mussels, lobster bisque, confit cherry tomato

## MAINS

**MOULES FRITES**

12/18

White wine, garlic, cream  
Spicy tomato  
Pesto broth

**SEABASS**

25

Seabass fillets, pomme purée, charred tenderstem, seafood, bouillabaisse

**CHICKEN PARMESAN**

20

Chicken escalope, béchamel sauce, triple cheese blend, salad & fries

**MONK FISH**

25

Monkfish tail, fondant potato, pea purée, crispy capers, mussel & chive velouté

**BELLY PORK**

23

Twelve hour braised belly pork, celeriac purée, spinach, black pudding fritter, pork jus

**FILLET STEAK**

34

8oz fillet steak, pommes anna, field mushroom, confit tomato, peppercorn sauce

**CHICKEN SUPREME**

24

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

**CÔTE DE BOEUF**

41

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

**TIRAMISU**

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

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# 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

Homemade soup of the day, sourdough

9

### KING PRAWNS

Beer battered king prawns, chilli jam, lemon

11

### PÂTÉ

Duck & orange pâté, red onion marmalade, crostini

9

### SCOTCH EGG

Pork, fennel & apricot scotch egg, apricot jam

11

### BRUSCHETTA FUNGHI

Wild mushroom, goats cheese & spinach bruschetta

9

### SEAFOOD PANCAKE

Mixed seafood pancake, thermidor sauce, parmesan

13

## Main Courses

### HERB ROASTED CHICKEN BREAST 21

Served with Stuffing & Pigs in Blankets

### ROAST BELLY PORK 21

Served with Stuffing & Pigs in Blankets

### ROAST BEEF 22

Served pink unless stated otherwise

### BRAISED LAMB SHOULDER 24

Braised for 24 hours

### TRIO OF MEATS 26

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

### BUTTERNUT SQUASH ALMOND & LENTIL WELLINGTON (V) 21

### 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

Homemade Jam Roly-Poly, Custard

8

### TRIPLE CHOCOLATE BROWNIE 8

Triple Chocolate Brownie, Raspberry, Honeycomb, Thyme

### STICKY TOFFEE PUDDING

Butterscoth Sauce, Salted Caramel Ice Cream

8

### APPLE CRUMBLE 8

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

### TIRAMISU

Espresso Soaked Sponge Fingers, Mascarpone, Grated Chocolate

8

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