



THE DUSTY MILLER

Canal side public house & restaurant

<p>Nibbles & Extras £3 each or 4 for £10</p> <p>Pot of mixed olives Whitebait & tartare sauce Homemade focaccia Onion rings Medley of vegetables Hand cut chips French fries / Sweet potato fries Garlic flatbread (also available with cheese) Houmous & pitta bread Chipolatas with apple sauce Warm spicy chorizo</p>	<p>Starters</p> <p>Soup of the day with white bread roll & butter £5 Hot toddy cured rainbow trout with trout rillette, leaves & root vegetable crisps £6 Chicken liver pate with Dusty chutney, crostini & sage salad £6 Black pudding, creamed curried barley, curried parsnip crisps, micro coriander leaves and a crispy poached egg £7 Creamy garlic mushrooms with parsley and toasted white deli roll £6</p> <p>Salads</p> <p>Warm beetroot, peach & apple salad with baby gem, rocket & French dressing £8 Poached chicken & bacon salad with cucumber, cherry tomatoes, lettuce & onion £10 Available with all above salads: Add steak slices £7 Add halloumi £4 Add Chorizo £3</p>								
<p>Sharing platters</p> <p>Seafood – Cured trout, trout rillette, chilli & lime salmon brochette, crab cakes, smoked mackerel salad, whitebait & king prawn marie rose, served with tartare sauce & lemon £15</p> <p>Dusty – Chicken liver pate, whitebait, BBQ pulled pork, goats cheese fritter, chipolatas, crisp risotto balls & chicken goujons with focaccia £16</p> <p>Mexican – 5 bean chilli, Cajun spiced onions & peppers, tortillas, nachos, guacamole, tomato salsa & soured cream £13</p>	<p>Mains</p> <p>Dusty hand crafted puff pie topped with our signature crumble served with hand cut chips, a medley of vegetables & a jug of proper gravy</p> <p>Choose from the following options:</p> <table border="0"> <tr> <td>Chicken, smoked bacon & leek £14</td> <td>Welsh Black beef & Old Tom ale £14</td> </tr> <tr> <td>Chicken, mushroom & tarragon £14</td> <td>Welsh Black beef, stilton & mushroom £14</td> </tr> <tr> <td>Wild shot game & juniper £14</td> <td>Butternut squash, sweet potato & sage £13</td> </tr> <tr> <td></td> <td>Roasted root vegetable & Cheshire cheese £13</td> </tr> </table> <p>Classic Dusty steak burger with baby gem lettuce, red onion, tomato & gherkin served in a toasted bun with French fries (available with or without cheddar cheese) £10 Dusty deluxe burger – steak burger topped with bacon, pulled pork, stilton cheese, gem lettuce, onion jam & tomato in a toasted brioche bun with sweet potato fries & salsa £14 Vegetarian burger – spiced 5 bean burger with houmous & halloumi fritter served with baby gem, tomato & onion marmalade served with in a toasted bun with French fries £12 Lamb & root vegetable Irish stew served with pickled onions, braised red cabbage, bread & butter and a herb dumpling £14 Roasted pork tenderloin with fondant potato, kale, black pudding & peppercorn sauce £15 Beer battered haddock fillet served with hand cut chips & mushy peas Small £9 Large £13</p> <p>Poached chicken breast, Lyonnaise potatoes, medley of peas, beans & sugar snaps, stuffing ball and sage gravy £14 Braised beef Bourguignon with dauphinois potatoes & wilted greens £16 Caramelised cauliflower risotto topped with crispy cauliflower, breaded goats cheese and a truffle dressed salad £13 Steamed seabass with mashed potato, leeks, green beans and a mussel & clam chowder £15 28-day matured Welsh black 8oz ribeye steak served with hand cut chips, confit tomato & roasted field mushroom £20 28-day matured Welsh black 10oz sirloin steak with grain mustard mashed potato, baby carrots, turnips & sugar snaps with a dressed peppery salad £23 Add a sauce to your steak (<i>peppercorn, béarnaise or stilton & mushroom</i>) £2</p>	Chicken, smoked bacon & leek £14	Welsh Black beef & Old Tom ale £14	Chicken, mushroom & tarragon £14	Welsh Black beef, stilton & mushroom £14	Wild shot game & juniper £14	Butternut squash, sweet potato & sage £13		Roasted root vegetable & Cheshire cheese £13
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<p>Set Sunday lunch menu available on Sundays 1200-1800</p> <p>2 courses £13 3 courses £16</p>									
<p>Juniors & Seniors menu</p> <p>Chicken strips served with French fries & peas £7 Tomato & cheese tagliatelle pasta £7 Sausages, mashed potato, peas & gravy £7 Cheeseburger served with French fries £7.5 5oz rump steak with fries & peas £10 Chicken tikka masala with rice & naan bread £7 Classic pork roast dinner £7.5</p>	<p>Desserts</p> <p>Kirsch cherry crème brulée served with shortbread biscuit £6 Dusty sticky toffee pudding served with butterscotch sauce & honeycomb ice cream £6 Baileys cheesecake with salted caramel fudge & caramel sauce £6 Chocolate & amaretto mousse with almond praline & amaretti biscuits £6 Dusty apple & blackberry puff pie topped with hazelnut crumble, served with pouring cream & vanilla ice cream £6 Selection of 3 cheeses (<i>ask for today's options</i>) with traditional accompaniments £7 Dusty Neapolitan sundae – chocolate, strawberry and vanilla ice creams topped with Chantilly cream, marshmallows, brownie pieces, caramel sauce and meringue pieces £7</p> <p>For smaller appetites</p> <table border="0"> <tr> <td>Chocolate brownie with chocolate ice cream</td> <td>£4</td> </tr> <tr> <td>Pot of Snugbury's ice cream</td> <td>£4</td> </tr> <tr> <td>(mint choc chip, honeycomb, vanilla or strawberry)</td> <td></td> </tr> </table>	Chocolate brownie with chocolate ice cream	£4	Pot of Snugbury's ice cream	£4	(mint choc chip, honeycomb, vanilla or strawberry)			
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<p>Hot beverages</p> <p>Espresso £2.5 Cappuccino £2.25 Latte £2.25 Americano £2.25 Hot chocolate £2.25 Loaded hot chocolate £4.5 Pot of tea £2 Liqueur coffee £4.5</p>	<p>White wines</p> <table border="0"> <thead> <tr> <th></th> <th>125ml</th> <th>175ml</th> <th>250ml</th> <th>Bottle</th> </tr> </thead> <tbody> <tr> <td>Casas Del Toqui, Sauvignon Blanc - Chile</td> <td>£2.9</td> <td>£4</td> <td>£5.75</td> <td>£17</td> </tr> <tr> <td colspan="5"><i>Medium dry to taste with an excellent crisp finish & powerful gooseberry aroma.</i></td> </tr> <tr> <td>Jackman's Landing, Chardonnay - Australia</td> <td>£2.9</td> <td>£4</td> <td>£5.75</td> <td>£17</td> </tr> <tr> <td colspan="5"><i>A vibrant tropical chardonnay packed with juicy fruit & a touch of oak for elegance</i></td> </tr> <tr> <td>Frederico Collezione, Pinot Grigio – Venetie, Italy</td> <td>£3.25</td> <td>£4.6</td> <td>£6.5</td> <td>£19.5</td> </tr> <tr> <td colspan="5"><i>Appealing floral aroma, plenty of fresh fruit flavours & a rush of citrus acidity.</i></td> </tr> <tr> <td>Hole in the water, Sauvignon Blanc - Marlborough, New Zealand</td> <td></td> <td></td> <td></td> <td>£26</td> </tr> <tr> <td colspan="5"><i>Palate of grapefruit & citrus fruits, the finish is fresh & complex</i></td> </tr> <tr> <td>Michel Fonne, Riesling – Alsace, France</td> <td></td> <td></td> <td></td> <td>£26</td> </tr> <tr> <td colspan="5"><i>Delicate grape flavour with mineral finish. Unparalleled with fish & seafood</i></td> </tr> <tr> <td>Gavi, Antario - Italy</td> <td></td> <td></td> <td></td> <td>£25</td> </tr> <tr> <td colspan="5"><i>Clean & expressive with aromatic notes leading into a long crisp, & cleansing finish</i></td> </tr> <tr> <td>Russell Road, Chenin Blanc – Margaret River, West Cape, Australia</td> <td></td> <td></td> <td></td> <td>£22</td> </tr> <tr> <td colspan="5"><i>Crisp, fresh & fruity with delicate aromatics and a light pear flavour</i></td> </tr> </tbody> </table>		125ml	175ml	250ml	Bottle	Casas Del Toqui, Sauvignon Blanc - Chile	£2.9	£4	£5.75	£17	<i>Medium dry to taste with an excellent crisp finish & powerful gooseberry aroma.</i>					Jackman's Landing, Chardonnay - Australia	£2.9	£4	£5.75	£17	<i>A vibrant tropical chardonnay packed with juicy fruit & a touch of oak for elegance</i>					Frederico Collezione, Pinot Grigio – Venetie, Italy	£3.25	£4.6	£6.5	£19.5	<i>Appealing floral aroma, plenty of fresh fruit flavours & a rush of citrus acidity.</i>					Hole in the water, Sauvignon Blanc - Marlborough, New Zealand				£26	<i>Palate of grapefruit & citrus fruits, the finish is fresh & complex</i>					Michel Fonne, Riesling – Alsace, France				£26	<i>Delicate grape flavour with mineral finish. Unparalleled with fish & seafood</i>					Gavi, Antario - Italy				£25	<i>Clean & expressive with aromatic notes leading into a long crisp, & cleansing finish</i>					Russell Road, Chenin Blanc – Margaret River, West Cape, Australia				£22	<i>Crisp, fresh & fruity with delicate aromatics and a light pear flavour</i>				
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<p>After dinner digestives</p> <p>We have a full selection of malt whisky & popular liqueurs</p> <p>Ask at the bar if you need a little guidance on choosing something you will enjoy</p> <p>We also have our Cocktail menu if you're feeling a touch more adventurous...</p>	<p>Red wines</p> <table border="0"> <thead> <tr> <th></th> <th>125ml</th> <th>175ml</th> <th>250ml</th> <th>Bottle</th> </tr> </thead> <tbody> <tr> <td>Casas Del Toqui, Merlot - Chile</td> <td>£2.9</td> <td>£4</td> <td>£5.75</td> <td>£17</td> </tr> <tr> <td colspan="5"><i>A pronounced fruity richness, soft & round to taste with excellent mouth feel</i></td> </tr> <tr> <td>Jackman's Landing, Shiraz - South East Australia</td> <td>£2.9</td> <td>£4</td> <td>£5.75</td> <td>£17</td> </tr> <tr> <td colspan="5"><i>Medium bodied wine, with red fruit flavours & a touch of spice</i></td> </tr> <tr> <td>Casarena Roble, Malbec - Mendoza, Argentina</td> <td>£3.25</td> <td>£4.6</td> <td>£6.5</td> <td>£19.5</td> </tr> <tr> <td colspan="5"><i>Dark violet colour, notes of vanilla & tobacco from French oak aging</i></td> </tr> <tr> <td>Bodegas Forcada Crianza, Rioja - Spain</td> <td></td> <td></td> <td></td> <td>£21</td> </tr> <tr> <td colspan="5"><i>An intensely oaky & smoky temperanillo / grenache blend with red fruit palate</i></td> </tr> <tr> <td>Latour Bel Air, Grenache/Syrah blend – Cotes du Rhone, France</td> <td></td> <td></td> <td></td> <td>£24</td> </tr> <tr> <td colspan="5"><i>Fragrant chocolate & plum notes in a supple silky wine, perfect with lamb & beef</i></td> </tr> <tr> <td>Villalta Valpolicella, Ripasso - Veneto, Italy</td> <td></td> <td></td> <td></td> <td>£28</td> </tr> <tr> <td colspan="5"><i>Smooth and elegant with aromas of dark chocolate and roasted nut</i></td> </tr> </tbody> </table>		125ml	175ml	250ml	Bottle	Casas Del Toqui, Merlot - Chile	£2.9	£4	£5.75	£17	<i>A pronounced fruity richness, soft & round to taste with excellent mouth feel</i>					Jackman's Landing, Shiraz - South East Australia	£2.9	£4	£5.75	£17	<i>Medium bodied wine, with red fruit flavours & a touch of spice</i>					Casarena Roble, Malbec - Mendoza, Argentina	£3.25	£4.6	£6.5	£19.5	<i>Dark violet colour, notes of vanilla & tobacco from French oak aging</i>					Bodegas Forcada Crianza, Rioja - Spain				£21	<i>An intensely oaky & smoky temperanillo / grenache blend with red fruit palate</i>					Latour Bel Air, Grenache/Syrah blend – Cotes du Rhone, France				£24	<i>Fragrant chocolate & plum notes in a supple silky wine, perfect with lamb & beef</i>					Villalta Valpolicella, Ripasso - Veneto, Italy				£28	<i>Smooth and elegant with aromas of dark chocolate and roasted nut</i>														
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<p>A message from the team...</p> <p>At The Dusty Miller we believe every guest deserves to enjoy fresh food. If you or any of your guests have an allergy or dietary restriction, please inform your server & our chefs will be happy to accommodate you</p> <p>We hope you enjoy your time with us! Any and all feedback is greatly appreciated, send us a message: info@thedusty.co.uk</p>	<p style="text-align: center;"><i>Christmas @ The Dusty</i></p> <p style="text-align: center;">We are now taking bookings for Christmas Fayre and Christmas Day (subject to availability, deposit & pre-order)</p> <p style="text-align: center;">Please collect one of our Christmas menus from the bar, alternatively drop us an email and we will send one out to you!</p> <p style="text-align: center;">We are also open for brunch on Boxing Day, New Year's Eve & New Year's Day, get your bookings in early to avoid disappointment!!</p>																																																																											