



THE DUSTY MILLER

Canal side public house & restaurant

<p>Nibbles & Extras £3 each 4 for £10 6 for £14</p> <p>Pot of mixed olives (gf) Whitebait & tartare sauce Bloomer & oil Onion rings Medley of vegetables (gf) Hand cut chips French / Sweet potato fries (gf*) Garlic flatbread Cheesy garlic flatbread Houmous & pitta bread (gf*) Chipolatas with apple sauce Warm spicy chorizo Spicy popcorn chicken Scampi bites Black pudding fritters Crab cakes with spicy mayo Plaice goujons Garden salad (gf)</p>	<p style="text-align: center;">Starters</p> <p>Soup of the day with white bread roll & butter (gf*) £5 Chicken liver pate with pear chutney, dressed leaves & crostini (gf*) £6 Warm salad of black pudding fritters, flaked ham hock, piccalilli & crispy poached egg £6 Kedgeree arancini risotto balls with creamy coriander curry sauce, poached egg, spring onion salad & poppudom shards £7 Caprese – figs, Proscuitto, tomatoes, basil & mozzarella with pine nuts & rocket (gf) £8</p> <p style="text-align: center;">Salads</p> <p>Classic Ceaser – Baby gem lettuce, cucumber, ciabatta croutons & parmesan tossed in Ceaser dressing then topped with a poached egg (gf*) Small £6 Large £10 North African – Cous cous, avocado, mixed beans & tomatoes tossed with mint, coriander & rocket topped with a dill yoghurt and preserved lemon (gf*) Small £6 Large £10 To any of the above salads you may choose to add the following: Spicy chicken strips £4 Crispy salmon brochettes £5 Rump steak strips (gf) £8 Chorizo & Proscuitto (gf*) £5</p> <p style="text-align: center;">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 (gf*) Choose from the following options: Welsh Black beef & Old Tom ale £14 Chicken, bacon & leek £14 Butternut squash, goats cheese & sage £13 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) (gf*) £12 Add bacon or pulled pork to your burger (gf) £2 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 Minted lamb burger – served with crushed avocado, goats cheese, baby gem lettuce, red onion, tomato & gherkin in a toasted brioche bun with French fries £14 Spanish chicken – chicken cooked in a sofrito sauce with chorizo, peppers and onions served with saffron pilaff rice and fine beans (gf*) £14 Jägerschnitzel – a German version of the Austrian classic! Breaded pork tenderloin escalope with mushroom and bacon sauce, crispy bacon, mashed potato & green vegetables £15 Beer battered haddock fillet with hand cut chips & mushy peas (gf*) Small £9 Large £13 “Kosha mangsho” – Bengali goat curry (medium spiced, tomato based) served with basmati rice, naan bread, poppudom & mango chutney (gf*) £17 Potato gnocchi tossed with tomato ragout, Mediterranean vegetables and parmesan topped with a feta & olive salad £13 Dusty fish pie – sea trout, haddock & prawns in a dill & lemon cream sauce topped with a potato rosti and served with buttered green vegetables (gf) £14 Poached sea trout with tomato ragout, potato and spring onion cake, courgettes, fine beans, dressed rocket, pesto and trout skin crackling (gf) £15 28-day matured Welsh black 10oz sirloin steak with handcut chips, roasted flat mushroom, confit tomato, onion rings and dressed salad (gf*) £23 Add a sauce to your steak (peppercorn, béarnaise or stilton & mushroom) £2</p> <p style="text-align: center;">Sandwiches (Avaialable 1200 – 1800) Served on white or granary bloomer or toasted ciabatta with dressed leaves Brie, pear and chutney £6 Breaded chicken strips & Katsu sauce £6 Rump steak, mushrooms & onions £10 Salmon brochettes & tartare sauce £6 Flaked ham hock salad £6 Meatball marinara melt £8</p> <p style="text-align: center;">Dishes marked (gf) are gluten free, (gf*) denotes can be easily made gluten free on request</p>
<p style="text-align: center;">Set Sunday lunch menu available on Sundays 1200-1800</p> <p style="text-align: center;">2 courses £13 3 courses £16</p>	
<p style="text-align: center;">Specials are available Please see the board by the bar</p>	
<p style="text-align: center;">Afternoon Tea Served 1500 – 1800 Tuesday to Saturday</p>	
<p style="text-align: center;">Juniors & Seniors menu</p> <p>Chicken strips served with French fries & peas £7 Mac ‘n’ cheese pasta with garlic bread £7 Sausages, mashed potato, peas & gravy £7 Chilli con carne served with rice & nachos (gf*) £7.5 5oz rump steak with fries & peas (gf) £10 Chicken tikka masala with rice & naan bread (gf*) £7 Pork loin with apple gravy, mash & vegetables (gf*) £7.5 Tomato & cheese pizza with fries & salad £7</p>	



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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 style="text-align: center;">Desserts</p> <p>Chocolate & mint mousse cake, chocolate truffles and mint choc chip ice cream £7 Dusty sticky toffee pudding with butterscotch sauce & honeycomb ice cream (gf*) £6 Blueberry pannacotta, waffle pieces, maple syrup, vanilla ice cream & blueberries (gf*) £6 White chocolate & passionfruit cheesecake, mango sorbet, pineapple & raspberry (gf*) £7 White wine poached pear with blood orange sorbet, pink grapefruit & orange segments, rock candy & orange sherbert (gf) £7 Selection of cheeses served with biscuits, butter, celery, grapes, apple, walnuts & chutney Choose from the following options: 3 Cheeses £7 5 Cheeses £9 Cheddar Cheshire Stilton Brie Goats cheese</p> <p>For smaller appetites</p> <p>Chocolate brownie with chocolate ice cream £4 Strawberry & raspberry Eton mess (gf) £5 Bowl of ice cream or sorbet (gf) £1.50 / scoop</p> <p>Ice creams: mint choc chip, chocolate, vanilla, strawberry or honeycomb Sorbets: blood orange, mango, raspberry or lemon</p>																																																																																																																																																																																																			
<p>We are dog friendly</p> <p>We allow furry friends in the beer garden, on the terrace and also in the room adjoining the terrace...</p> <p>In fact the only space where we say no thank you is the carpeted area overlooking the canal. So next time you visit you can bring the pooch!</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>£3</td> <td>£4.25</td> <td>£6</td> <td>£18</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>£3</td> <td>£4.25</td> <td>£6</td> <td>£18</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>£3.4</td> <td>£4.75</td> <td>£6.8</td> <td>£20</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>£27</td> </tr> <tr> <td colspan="5"><i>Palate of grapefruit & citrus fruits, the finish is fresh & complex</i></td> </tr> <tr> <td>Michel Fonnie, Riesling – Alsace, France</td> <td></td> <td></td> <td></td> <td>£27</td> </tr> <tr> <td colspan="5"><i>Delicate grape flavour with mineral finish. 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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>																																																																																																																																																																																																				