



Canal side public house & restaurant

THE DUSTY MILLER

Mothering Sunday Special Menu

Roasted carrot & coriander soup topped with soured cream served with granary bloomer

Smoked salmon & trout verrine with crushed avocado and a salad of orange, beetroot and devilled egg

Chicken liver pate served with crisp breads & Dusty chutney

Ham hock terrine, roasted cauliflower puree, dressed leaves, pickled cauliflower & compressed apple

Breaded brie wedges with celeriac remoulade, rocket, walnut dressing, raisins and apple puree



Traditional Sunday roast served with goose fat roast potatoes, new potatoes, Yorkshire pudding, stuffing, cauliflower cheese, red cabbage, crushed carrot & swede and buttered vegetables and topped with proper gravy.

Choose from the following options: **Sirloin of Welsh black beef (medium)**

Loin of pork with crackling

Crown of turkey with pigs in blankets

Lamb Henry served with dauphinois potatoes, roasted carrots & parsnips, kale & minted gravy

Poached chicken breast, crushed new potatoes, spring medley of peas, broad beans, asparagus & baby gem, crispy Prosciutto and a chicken gravy

Haddock, smoked haddock, salmon & prawn **fishcakes** served with roasted new potatoes & a spring salad

Pan fried salmon & King prawns with herb mashed potatoes, greens and a tomato & dill vierge sauce

Braised lentils and root vegetables served with colcannon, kale, and a side board of herb dumpling, red cabbage, granary bloomer and pickled onion

Our famous **Dusty steak burger** topped with bacon and cheddar cheese served in a brioche bun with baby gem lettuce, tomato, onion & gherkin with tomato salsa & French fries on the side

Our unique **Welsh Black steak & Old Tom ale puff pie** with a savoury crumble top, served with homemade chips, buttered vegetables & a jug of proper gravy

Baked ratatouille stuffed cannelloni, served with tomato, basil & mozzarella Caprese salad & garlic bread



White chocolate & passionfruit cheesecake with mango sorbet, pineapple & raspberries

Sticky toffee pudding with butterscotch sauce & vanilla ice cream

Tarte au citron with lemon curd, lemon sorbet & raspberries

Chocolate mousse with honeycomb pieces, ginger crumb and frozen yoghurt bark

Stilton & Cheshire cheeseboard with Dusty chutney, crackers, celery, apple, walnuts & grapes

2 Courses £19

3 Courses £23



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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>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>					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>La Tour 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>					La Tour 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>Do you have a special event coming up?</p> <p>We offer bespoke packages for all events from Christenings to weddings. Our chefs would be delighted to discuss a package that would suit you, from cocktails and canapes, through buffets or to exclusive use private dining; we can do it all!</p> <p>Speak to Jamie or send us an email to enquire further!</p>																																																																	