



THE DUSTY MILLER

Canal side public house & restaurant

<p>Nibbles & Extras £3</p> <p>Pot of mixed olives Whitebait & tartare sauce Homemade focaccia Onion rings Medley of vegetables Hand cut chips / French fries Garlic bread (also with cheese) Houmous & pitta bread Potato wedges & jalapeno dip Chipolatas with apple sauce Warm spicy chorizo</p>	<p>Starters</p> <p>Soup of the day with crusty bloomer £5</p> <p>Smoked mackerel rilette with pickled beetroot, horseradish cream, wasabi nuts, toasted brioche & watercress £6</p> <p>Blue cheese & mushroom gratin with garlic ciabatta £6</p> <p>Chicken liver pate with Dusty chutney, crostini & sage salad £6</p> <p>Black pudding, streaky bacon, poached apple, crispy poached egg & apple dressed salad £7</p> <p>Summer salad of pear, candied walnut & celery with dressed micro leaves £6</p> <p>Smoked salmon with caperberries, pickled shallots and brown bread & butter £7</p> <p>Salads</p> <p>Greek salad – baby gem with tomato, olives, caperberries, red onion, feta, basil dressing £8</p> <p>Warm potato & mushroom salad with baby gem, tomatoes & olives £8</p> <p>Seafood salad of crayfish, king prawns & smoked salmon with cucumber, cherry tomatoes, lettuce & spring onions £10</p> <p style="text-align: center;">Available with all above salads:</p> <p>Add halloumi £3 Add steak slices £4</p> <p>Add Chorizo £3</p> <p>Countryman’s salad – stilton, cheddar & Cheshire cheeses with grapes, celery, Dusty chutney, pork pie, apple, piccalilli, Branston pickle, honey glazed ham, caperberries, gherkins, crispy poached egg and crusty bloomer £14</p>
<p>Sharing platters</p> <p>Seafood - Scampi, smoked salmon, crab cakes, smoked mackerel rilette, whitebait & king prawn marie rose, with tartare sauce, lemon wedge & crusty granary bloomer £15</p> <p>Dusty – Chicken liver pate, whitebait, sausage rolls, goats cheese bon bons, chipolatas, crisp risotto balls & pork pie with homemade focaccia £16</p> <p>Meze – houmous, baba ganoush, pitta bread, sun dried tomatoes, caperberries, olives, feta cheese, falafel, halloumi fritter & tabbouleh £14</p>	<p>Mains <i>where applicable: small/large</i></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> <p>Steak & Old Tom ale £14</p> <p>Chicken, smoked bacon & leek £14</p> <p>Roasted root vegetable £13</p> <p>Classic Dusty steak burger with bacon & cheddar cheese, baby gem lettuce, tomato & gherkin served in a toasted bun with French fries £8.5/£13</p> <p>Vegetarian burger – falafel patty with houmous & halloumi fritter served with baby gem, tomato & onion marmalade served with in a toasted bun with French fries £12</p> <p>Moroccan spiced lamb Kofte served in a pitta bread with houmous, baba ganoush, French fries & Greek salad £14</p> <p>Cajun marinaded pork tenderloin with Buffalo sauce, sweet potato fries, Dusty slaw and dressed salad £15</p> <p>Beer battered haddock fillet served with hand cut chips & mushy peas £7.5/£13</p> <p>Poached chicken breast, ratatouille, new potatoes & pesto dressing £16</p> <p>Classic Toad-in-the-hole with mashed potato, greens, onion rings & gravy £13</p> <p>Lamb Makhanwala served with long grain rice, mini naan bread, mango chutney, chana masala & poppudom £14</p> <p>Braised beef Bourguignon with dauphinois potatoes, greens & roasted root vegetables £15</p> <p>Summer herb risotto topped with green beans, broad beans, peas & leaves £13</p> <p>Summer fish pie topped with lemon scented potato rosti & seasonal greens £14</p> <p>Pan fried salmon with herbed potatoes, greens and a tomato & dill vierge £14</p> <p>Steamed seabass with roasted potatoes, chorizo, king prawns, green beans, sun dried tomatoes and rocket dressed with Salsa Verde £15</p> <p>Tagliatelle tossed with chargrilled vegetables in an arrabatia sauce topped with basil and mozzarella £12</p> <p>Tofu & rice noodle stir fry with soy and sweet chilli dressing £12</p> <p>Braised lamb tagine with charred vegetables, tabbouleh & dressed leaves £16</p> <p>28-day matured Welsh Black 8oz Ribeye steak served with hand cut chips, confit tomato & roasted field mushroom £18</p> <p>28-day matured Welsh Black 10oz Sirloin steak with truffled mashed potato, asparagus, Balsamic glaze and dressed peppery salad £22</p> <p style="text-align: center;">Add a sauce to your steak (peppercorn or stilton & mushroom) £2</p>
<p>Children’s menu</p> <p>Chicken strips served with fries & peas £7</p> <p>Tomato & cheese tagliatelle pasta £7</p> <p>Sausages, mashed potato, peas & gravy £7</p> <p>Scampi & chips served with peas £7</p> <p>5oz rump steak with fries & peas £8.5</p> <p>Chicken tikka masala with rice & naan bread £7</p> <p>Classic pork roast dinner £7.5</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>Desserts</p> <p>Whisky coffee set cream with oat biscuit & raspberries £5 Poached pear & apple served with lemon sorbet & candied walnuts £6 Dusty sticky toffee pudding served with butterscotch sauce & honeycomb ice cream £6 Summer berry cheesecake with Pimms jelly, Pimms berry coulis & crushed meringue £6 Black forest - layers of chocolate sponge, chocolate ganache, cherries, custard & cream finished with cherries and chocolate curls £6 Tarte au citron with Prosecco & raspberry jelly, Chantilly cream & mint £6 Selection of 3 cheeses (<i>ask for today's options</i>) with traditional accompaniments £7 Dusty sundaes – ice cream and cream mixed with toppings £7 Choose from the following options: Eton Mess Death by chocolate Sticky toffee honeycomb For smaller appetites Chocolate Brownie with chocolate ice cream £4 Pot of Snugbury's ice cream (mint choc chip or strawberry) £4</p>																																																																											
<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 Malt of the Moment, Ardmore (highland, peat smoked single malt) for the great price of £3.25/25ml</p>	<p>White wines</p> <table border="1"> <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 Fonnie, 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 Fonnie, 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>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>																																																																												