



# THE DUSTY MILLER

Canalside public house & restaurant

<p><b>Nibbles &amp; Extras</b> £3</p> <p>Pot of mixed olives Whitebait &amp; tartare sauce Breads, oil &amp; balsamic vinegar Onion rings Medley of vegetables Hand cut chips / French fries Garlic bread (also with cheese) Houmous &amp; pitta bread Potato wedges &amp; jalapeno dip Chipolatas with apple sauce Warm spicy chorizo</p>	<p><b>Sandwiches</b></p> <p><b>CBLT</b> - Poached chicken breast, bacon, lettuce &amp; tomato on toasted ciabatta £6 <b>Cheshire cheese</b> with apple &amp; cider chutney, tomato and baby gem on sliced white or granary bread or on a toated ciabatta £6 <b>Crayfish Marie Rose</b> on sliced white or granary bread £7 <b>Rump steak</b> served on toasted ciabatta with mushrooms &amp; onions £9 <b>Honey glazed ham</b> &amp; piccalilli served on sliced white or granary bread £6 <i>All our sandwiches are served with dressed mixed leaves and Dusty slaw</i></p> <p><b>Salads</b></p> <p><b>Greek salad</b> – baby gem with tomato, olives, caperberries, red onion, feta &amp; oregano dressing £8 <b>Warm potato &amp; mushroom salad</b> with baby gem, tomatoes &amp; olives £8 <b>Seafood salad</b> of crayfish, king prawns &amp; smoked salmon with cucumber, cherry tomatoes, lettuce &amp; spring onions £10</p>						
<p><b>Children's menu</b></p> <p><b>Southern Fried Chicken strips</b> served with fries &amp; peas £7 Tomato &amp; cheese <b>tagliatelle pasta</b> £7 <b>Sausages</b>, mashed potato, peas &amp; gravy £7 <b>Scampi &amp; chips</b> served with peas £7 <b>5oz rump steak</b> with fries &amp; peas £8.5 <b>Chicken tikka masala</b> with rice &amp; naan bread £7 Classic <b>pork roast dinner</b> £7.5</p>	<p><b>Available with all above salads:</b> <i>Add steak slices</i> £4 <i>Add halloumi fritter</i> £3 <i>Add chorizo</i> £3</p> <p><b>Sharing Platters</b></p> <p><b>Seafood</b> - Scampi, smoked salmon, crabcakes, whitebait &amp; crayfish with tartare sauce, lemon wedge &amp; crusty granary bloomer £14 <b>Dusty</b> – Chicken liver pate, whitebait, sausage rolls, goats cheese bon bons, chipolatas, crisp risotto balls &amp; pork pie with homemade focaccia £16 <b>Meze</b> – houmous, baba ganoush, pitta bread, sun dried tomatoes, caperberries, olives, feta cheese, falafel, halloumi fritter &amp; tabbouleh £14</p> <p><b>Starters</b></p> <p><b>Soup of the day</b> with crusty bloomer £5 <b>Prawn cocktail</b> with spring onion &amp; shredded lettuce, served with malted bloomer £6 <b>Chicken liver pate</b> with Dusty chutney, crostini &amp; sage salad £6 <b>Black pudding</b> with streaky bacon, crispy poached egg, poached apple &amp; apple salad £7</p>						
<p><b>Available at The Dusty every Sunday...</b></p> <p>Traditional <b>Sunday Roast</b> dinner with roast potatoes, new potatoes, vegetables and proper gravy</p> <p><b>Served every Sunday from 12:00 prices starting at £13</b></p>	<p><b>Lighter Bites &amp; Main Meals</b></p> <p><b>Dusty hand crafted puff pie</b> topped with our signature crumble served with hand cut chips, a medley of vegetables &amp; a jug of proper gravy</p> <p>Choose from the following options:</p> <p><b>Chicken, smoked bacon &amp; leek</b> £14 <b>Steak &amp; Old Tom ale</b> £14 <b>Roasted root vegetable</b> £13</p> <p><b>Classic Dusty steakburger</b> with bacon &amp; cheddar cheese, baby gem lettuce, tomato &amp; gherkin served in a toasted bun with French fries &amp; Dusty salsa £8.5/£13 <b>Vegetarian burger</b> – Falafel patty with houmous &amp; halloumi fritter served with baby gem lettuce, tomato &amp; red onion jam served with in toasted bun with French fries £12 <b>Beer battered haddock</b> fillet served with hand cut chips &amp; mushy peas £7.5/£13 28 day matured <b>8oz Welsh Black ribeye steak</b> served with hand cut chips, confit tomato &amp; roasted field mushroom £18 <b>Summer herb risotto</b> topped with green beans, peas, broad beans &amp; leaves £13 <b>Pan fried salmon</b> with herbed potatoes, greens and a tomato &amp; dill vierge £14 <b>Sirloin strips</b> &amp; roasted peppers in spicy tomato sauce served in a crisp taco with sweet potato fries &amp; salad £13 Braised <b>lamb tagine</b> with charred vegetables, tabbouleh &amp; dressed leaves £16 <b>Tofu &amp; rice noodle stir fry</b> with soy and sweet chilli dressing £12</p>						
<p><b>Prosecco by the glass</b></p> <p>Why not indulge in a glass of bubbles? <i>Only £4 per glass</i></p>							
<p style="text-align: center;"><b>SET LUNCH TIME MENU</b></p> <table border="0" style="width: 100%;"> <tr> <td style="width: 33%; vertical-align: top;"> <p><b>Soup of the day</b> served with bloomer <b>Prawn cocktail</b> with spring onion &amp; shredded lettuce served with bloomer <b>Chicken liver pate</b> served with crisp breads &amp; Dusty chutney</p> </td> <td style="width: 33%; vertical-align: top;"> <p>Light bite <b>Dusty steak burger</b> with bacon and cheese, baby gem, tomato &amp; gherkin served in a toasted bun with French fries <b>Beer battered haddock</b> fillet served with hand cut chips &amp; mushy peas <b>Summer herb risotto</b> topped with Peas, green beans, broad beans &amp; leaves</p> </td> <td style="width: 33%; vertical-align: top;"> <p><b>Dusty Eton Mess</b> <b>Belgian waffle</b> topped with vanilla ice cream and butterscotch sauce <b>Coffee &amp; cake</b></p> </td> </tr> <tr> <td style="text-align: center;">2 courses £12.00</td> <td></td> <td style="text-align: center;">3 courses £15.00</td> </tr> </table>		<p><b>Soup of the day</b> served with bloomer <b>Prawn cocktail</b> with spring onion &amp; shredded lettuce served with bloomer <b>Chicken liver pate</b> served with crisp breads &amp; Dusty chutney</p>	<p>Light bite <b>Dusty steak burger</b> with bacon and cheese, baby gem, tomato &amp; gherkin served in a toasted bun with French fries <b>Beer battered haddock</b> fillet served with hand cut chips &amp; mushy peas <b>Summer herb risotto</b> topped with Peas, green beans, broad beans &amp; leaves</p>	<p><b>Dusty Eton Mess</b> <b>Belgian waffle</b> topped with vanilla ice cream and butterscotch sauce <b>Coffee &amp; cake</b></p>	2 courses £12.00		3 courses £15.00
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<p><b>Hot beverages</b></p> <p>Espresso £2.5 Cappuccino £2.25 Latte £2.25 Americano £2 Hot chocolate £2.5 Pot of tea £1.75 Liqueur coffee £4.5 Fully loaded hot chocolate £4.5</p>	<p><b>Desserts</b></p> <p><b>Poached pear &amp; apple</b> served with lemon sorbet &amp; candied walnuts £6  <b>Dusty sticky toffee pudding</b> served with butterscotch sauce &amp; honeycomb ice cream £6  <b>Summer berry cheesecake</b> with Pimms jelly, Pimms berry coulis &amp; crushed meringue £6  <b>Tarte au citron</b> with Prosecco &amp; raspberry jelly, Chantilly cream &amp; mint £6  <b>Dusty sundaes</b> – ice cream and cream mixed with toppings £7            Choose from the following options:  <b>Eton Mess</b>                      <b>Death by chocolate</b>                      <b>Sticky toffee honeycomb</b></p> <p><b>For smaller appetites</b>      <b>Chocolate Brownie</b> with chocolate ice cream £4            Pot of <b>Snugbury's ice cream</b> (vanilla or honeycomb) £4</p>																																																																																																																																																																																																								
<p><b>After dinner digestives</b></p> <p>We have a full selection of malt whisky &amp; 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 <b>Malt of the Moment</b>, Glenfiddich for the great price of £3.25/25ml</p>	<p><b>White wines</b></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 &amp; 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 &amp; 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 &amp; 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 &amp; citrus fruits, the finish is fresh &amp; 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. 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<p><b>Bottled beers &amp; ciders</b></p> <p>Timmermans Peche £3.6 Goose Island IPA £3.9 Kona Big Wave £3.8 Schneiderweiss £4.2 Hop House 13 £3.7 Peroni £3.5 Old Tom £4 Blonde Tom £3.8 Crabbies £4.5 Rekorderlig £4 Black Dragon Cider £4 Veltins Alcohol Free £2.6 Daura Damm (Gluten Free) £3.5</p>																																																																																																																																																																																																									
<p><b>A message from the team...</b></p> <p><i>At The Dusty Miller we believe every guest deserves to enjoy fresh, made from scratch food. If you or any of your guests have an allergy or dietary restriction, please inform your server and our chefs will be happy to accommodate you</i></p> <p><i>We hope you enjoy your time with us! Any and all feedback is greatly appreciated, send us a message: <a href="mailto:info@thedusty.co.uk">info@thedusty.co.uk</a></i></p>																																																																																																																																																																																																									