

OFFER

Haddock Goujons,
Chips & Mushy Peas

£12.50

Tuesday – Saturday 12pm – 2pm

Cake and a Cuppa

£7.00

Please ask your server for the
Cake of the day

Served All Day Monday – Saturday

2 Courses

25.00

12:00pm – 2:00pm
Tuesday to Saturday

Rump Steak £5 supplement

**Fish, Chips, Mushy Peas,
Bread & Butter and Pot of Tea
for 2 People**

FRIDAY 12:00PM – 2:00PM
& 5:00PM – 8:30PM

£28.00

2 Courses

&

a Drink

£30.00

Rump Steak & Blade of Beef £5 supplement

5:00pm – 8:30pm
Monday to Thursday

Please ask your server for further information

Sunday Lunch

2 Courses

25.00

3 Courses

30.00

Served
12:00pm – 3:00pm



millfieldshotel
much more than just a hotel

Millfields Hotel, 53 Bargate, Grimsby, N E Lincolnshire, DN34 5AD
Tel: 01472 356068 – e-mail: info@millfieldshotel.co.uk
Website: www.millfieldshotel.co.uk



EVENING MENU

APPETISERS & STARTERS

Crusty Sourdough Bread Balsamic Dipping Oil, Whipped Marmite Butter (2 - 7 - 14)	£6	Tuna & Sesame Arancini Zesty Caper Aioli (2 - 4 - 5 - 12 - 14)	£9
Lincolnshire Pork Sausage Roll Served Hot with Fruity Brown Sauce (2 - 4 - 7)	£5	Belly Pork Burnt Ends Miso & Butterscotch Glaze (7 - 13 - 14)	£9
Sicilian Nocellara Olives	£6	Mac & Cheese Bites Bacon Jam (2 - 4 - 7 - 14)	£9
Warm Pork Crackling	£5	Crispy Cauliflower Bites Katsu Sauce (2 - 7 - 14)	£8
Homemade Tomato Soup Cheese Croute, Pesto Cream (1 - 2 - 7 - 10 - 14)	£9	Crispy Salt & Pepper Squid Sweet Chilli Dressing (2 - 8 - 13)	£9
Battered Haddock Goujons Tartare Sauce (2 - 4 - 14)	£9		

FROM THE GRILL

Sirloin Steak Ranch Dressed Salad, Roast Field Mushroom, Seasoned Fries (2)	£30	Red Wine (14)	£4
Rump Steak Ranch Dressed Salad, Roast Field Mushroom, Seasoned Fries (2)	£24	Blue Cheese (1 - 7 - 14)	£4
Classic Steak Burger Caramelised Onions, Bacon, Cheese, Burger Sauce (2 - 4 - 7)	£18	Creamy Peppercorn (1 - 7 - 14)	£4
Marinated Chicken Breast Ranch Dressed Salad, Roast Field Mushroom, Seasoned Fries (2)	£20	Chunky Bearnaise (4 - 7 - 14)	£4

MAIN COURSE

Slow Roasted Belly Pork Satay Sauce, Pak Choi, Greens, Sesame Rice (11 - 12 - 13 - 14)	£22	Seared Sashimi Tuna Loin Soy Glazed Vegetables, Sticky Rice, Furikake Seasoning (12 - 13 - 14)	£24
Chicken Ham & Leek Pie Chive Mash, Buttered Cabbage, Tenderstem Broccoli (1 - 2 - 5 - 14)	£20	Spinach & Ricotta Tortelloni Tomato & Pesto Sauce, Pinenuts (1 - 2 - 7 - 10)	£18
Beer Battered Haddock Fillet Triple Cooked Chips, Mushy Peas, Tartare Sauce (2 - 4)	£18.50	Slow Cooked Blade of Beef Poacher Cheese Mash, Medley of Green Vegetables (1 - 7 - 14)	£24
Half Roast BBQ Glazed Chicken Ranch Dressed Salad, Seasoned Fries (2)	£22	Filo Fish Pie Fresh White & Smoked Fish in a Creamy White Wine Sauce topped with crushed Filo Pastry, Tenderstem Broccoli, Buteered Baby Potatoes (2 - 5 - 7)	£20
Chicken Tikka Masala Basmati Rice, Mango Chutney, Lime Pickle, Naan Bread (2 - 7 - 9)	£18		

SIDES

Seasoned Fries	£5	Sausages & Mash Poacher Cheese Mash, Roast Gravy (7)	£9
Triple Cooked Chips	£5	Mac & Cheese Topped with Crispy Breadcrumbs & Bacon (1 - 2 - 7)	£9
Tenderstem Broccoli	£5	Crispy Chicken Nuggets Seasoned Fries & BBQ Sauce (2 - 13)	£9
Onion Rings (2)	£5	Fish Fingers Baked Beans & Chips (2 - 5)	£9
Mac & Cheese (1 - 2 - 7)	£7		
Sweet Potato Fries	£5		

FLAT BREADS

served with Sweet Potato Fries

Tandoori Chicken Lime Pickle Mayonnaise, Pomegranite, Coriander (2 - 4 - 9)	£14	Lamb Kofta Feta, Pickled Red Onion, Mint, Spring Onion Yoghurt (2 - 7)	£14
Steak Strips Caramelized & Crispy Onions, Blue Cheese Dressing (2 - 4)	£14	Haloumi Hot Honey, Sesame, Pomegranite, Spring Onion, Yoghurt (2 - 7)	£14

DESSERTS

Mocha Budino Mocha Creme Brulee, Biscoff Crumb, Italian Meringue (2 - 4 - 7)	£9	Chocolate Brownie Ginger Biscuit Crumb, Vanilla Ice Cream (2 - 4 - 7)	£9
Affogato Two Scoops of Vanilla Ice Cream, Shot of Espresso, Biscotti Biscuits (2 - 4 - 7 - 10)	£8	Trio of Yorvale Ice Cream Vanilla, Strawberry, Chocolate, Fruit Sauce & Berries (7)	£8
Apple & Blackberry Crumble Creamy Creme Anglaise (2 - 4 - 7)	£9	Summer Fruit Trifle Raspberry Jelly, Custard,Fresh Cream (2 - 4 - 7)	£9



Please note; Allergy advice has been listed for each dish on this menu, but we still advise that you inform your server of any dietary requirements, food allergies or intolerances you may have

1-celery 2-cereals containing gluten 3-crustaceans 4-eggs 5-fish 6-lupin 7- milk 8-molluscs
9-mustard 10-nuts 11-peanuts 12-sesame seeds 13-soya 14-sulphur dioxide