



Small Plates

Pork Belly Bites - 6.95 (GF)

Seared with spring onion, pepper and sriracha mayo.

Oven Baked Spiced Wings - 6.50 (GF)

Coated in our signature sauce and lime.

The Smashed Avocado - 8.5 (GF)

With sourdough toast and poached eggs, seasoned with chilli, coriander and lime.

Choice of smoked salmon or bacon

Cheese & Prosciutto Board - 13

Shropshire Blue, Wookey Hole Cheddar and Tunworth, all served with crackers, grapes, figs & chutney, apples, prosciutto, olives, balsamic oil and bread.

Steamed Boa Buns - 6.95

2 Boa buns layered with pepper, chilli, spring onion, Korean sauce, cucumber kimchi, and sesame seeds.

Choice of filling: Short Beef Rib or Crispy Pork Belly

Croque Madame - 7.95

Sourdough filled with béchamel sauce, smoked ham, gruyere cheese, mustard, topped with a fried egg.

Whole Burrata With Prosciutto - 9.95 (GF)

Sunblush tomatoes, marinated artichoke, rocket, grilled bread and aged balsamic.

Grilled Halloumi - 6.75 (GF)

Marinated in gremolata and gently layered with rocket, preserved lemon, pesto and toasted sesame seeds.

Pan-Seared Prawns - 8.95 (GF)

Sautéed in an abundance of chilli, garlic, ginger, pepper, coriander and soy sauce.

Sunrise Caprese Sandwich - 7.95 (GF)

Chive cream cheese, pastrami, yolky egg, ham, thick mozzarella, smashed avocado and tomato.

Burgers

TRM Beef & Bacon - 13.95 (GF)

With Monterey Jack Cheddar and homemade burger sauce.

Spiced Buttermilk Fried Chicken - 12.45

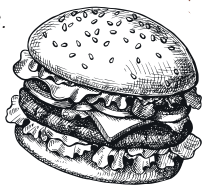
With spring onion, chilli, coriander, sriracha mayo and Emmental cheese.

Moving Mountains - 12.45 (V)

With pickled onions, smoked gouda cheese, chipotle mayo and smashed avocado.

All served in a toasted sesame seeded brioche bun with lettuce, beef tomato, pickle & seasoned fries.

Make it hot! Add Chilli & Spring Onion Omelette - 2



Sides

Slaw - 2.50 (V) (GF)

House Salad - 3.50 (V) (GF)

Seasoned Fries - 3.50 (V) (GF)

Triple Cooked Chips - 3.50 (V) (GF)

Piri Piri Butter New Potatoes - 4 (V) (GF)

Roasted Harrisa Cauliflower - 3.50 (V) (GF)

Seasonal Greens with Chilli & Almonds - 4 (V) (GF)

Creamed Spinach With TRM Sauce - 4.25 (V) (GF)

Truffle Mac & Cheese with Herb Crumb - 4.25

All Items are subject to availability. Dishes may contain nuts, or nut derivatives. Fish dishes may contain small bones. Olives may contain stones. All of our food is freshly prepared and cooked to order. If you have allergies, please inform a member of staff, who will be able to advise on all the ingredients used. Please note that we may not be able to cater for every combination of dietary restrictions due to the nature of the cuisine we serve. We will not be able to cater for the following allergens; tomato, onion and garlic as these ingredients are key components in many of our dishes.

Vegetarian (V)

Vegan (VG)

Gluten Free (GF)



Large Plates

Friday Night Feelin' Fish and Chips - 13.75

Battered Haddock, minted peas, home-made tartar and curry sauce.

Stuffed Seabass Fillets - 16.90 (GF)

Steamed in foil with lemon, dill and fennel served with new potatoes coated in piri piri butter.

Marinated Grilled Lamb Chops - 18.95 (GF)

Served with dauphinoise potato, baby carrots, baby leeks, mint, salsa verde and gravy.

Harissa Cauliflower Steak - 12.75 (V) (GF)

With hummus, tahini dressing, pomegranate and warm chickpea salad.

Sticky Honey Glazed Chicken Thighs - 12.45 (GF)

Served with cherry tomato compote, bok choy, courgette, sugar snaps, chilli, spring onion, and a green mojo dressing.

Super Food Salad - 12 (V) (GF)

Quinoa, beetroot, carrots, avocado, broccoli, broad beans, sweet potato, spring onion and coriander.

Add: Pulled chicken, smoked salmon or pork belly 3

35 Day Aged 8oz Sirloin - 26 (GF)

35 Day Aged 8oz Rib Eye - 27 (GF)

Served with slow roast plum tomato, mushroom, watercress and triple cooked chips or seasoned fries.

Sauces: Bone Marrow, Peppercorn or Rolling Mill signature sauce.

Home Made Chicken, Pancetta & Leek Pie - 12.75

Served with triple cooked chips or seasoned fries, peas and a jug of gravy.

Pizza

(Gluten Free and Vegan Options)

Our delicious pizzas are all served on our homemade dough topped with The Rolling Mill tomato sauce & Fior di latte mozzarella.

Classic Margherita - 11.95 (V)

Rolling Mill Tomato Sauce, cherry tomatoes, buffalo mozzarella and basil oil.

The Good Italian - 13.50

Smokey pepperoni, spicy Nduja, parmesan shavings and oregano oil.

Pulled Chicken & Chilli - 12.95

Spring onion, chipotle sauce and coriander oil.

The Full English - 13.50

Sausage, ham, bacon, mushroom, egg and chives.

Vegetarian Me - 12.95 (V)

Spinach, mushroom, Gorgonzola, pine nuts, pesto and basil oil.

Prosciutto & Rocket - 12.75

Cherry tomatoes, parmesan and basil oil.

The Gardener's Choice - 12.95 (V)

Aubergine, courgette, artichoke, rocket, sun blush tomatoes, oregano and truffle oil.

Garlic Bread - 6.95 (V)

Garlic shavings, parmesan, garlic and lemon thyme oil.

Create Your Own - 9.25 (1.50 per Topping)

Choose from: Pepperoni, Nduja, sausage, chicken, cherry tomato, ham, spinach, prosciutto, mushroom, chilli, bacon, artichoke, gorgonzola, buffalo mozzarella, aubergine, courgette, sunblush tomatoes, rocket, cheddar, parmesan.

Puddings

The Custard Parlour

All served with lashings of homemade custard.

Chocolate Concrete Cake - 6

Retro school pudding, dusted with icing sugar

Croissant Bread & Butter Pudding - 7

Layered with white chocolate and cranberries.

Cornflake Cake - 6

Shortbread pastry, cornflakes coated with strawberry jam.

Something Cold

Chocolate & Hazelnut Tart - 7

With Rum & Raisin ice cream.

The '99' - 6

Choose two scoops of Movenpick ice cream, broken wafer cone, flake, syrup, sprinkles and popping candy.

The Cheesecake - 7 (GF)

With macerated strawberries, granola and Carmelita ice cream.

Movenpick Ice Cream & Sorbet Selection - 3 per Scoop

Choose from: Vanilla Dream, Lemon Sorbet, Rum and Raisin, Cappuccino, Swiss Chocolate, Passion Fruit & Mango Sorbet, Raspberry Sorbet, Caramelita or Mint Chocolate.

Something Savoury

Cheese Board - 9.50

Shropshire Blue, Wookey Hole Cheddar, Tunworth, served with crackers, grapes, figs and chutney.