

FOOD MENU

THE
**WAGGON
& HORSES**

MILLHOUSES | SHEFFIELD

STARTERS

**SPICED BUTTERNUT
SQUASH SOUP** VG **6.50**

with maple yoghurt & toasted seeds

**CRISPY HERBED
CAMEMBERT** V **7.00**

with a cranberry & port chutney

**CREAMY TRUFFLED
WILD MUSHROOMS** VG **6.50**

On toasted brioche

**BUTTERFLY TEMPURA
KING PRAWNS** **7.50**

with homemade sweet chilli sauce

**HAM HOCK AND
LEEK TERRINE** **7.00**

with mulled cider ketchup
& toasted sourdough

CRISPY CALAMARI **7.50**

Panko-coated squid strips
with garlic aioli and a soy ginger
dipping sauce

**SPICY SWEETCORN
FRITTERS** VG **6.50**

with charred basil & plum sauce

**SOUTHERN FRIED
CHICKEN STRIPS** **7.50**

South Carolina sweet glaze
with chilli jam

PIGS IN BLANKETS **7.00**

with cranberry ketchup

MAINS

BEER-BATTERED HADDOCK VGO **16.50**

with hand-cut chips, garden peas & tartare sauce

PAN-ROASTED COD LOIN **17.50**

with fine green beans, baby potatoes & beurre blanc

10oz DRY-AGED RIBEYE STEAK **25.00**

with slow roasted tomato, field mushroom & fries.

Served with peppercorn sauce

SAUSAGE & MASH **13.50**

Locally sourced sausages served with creamed potatoes,
caramelised onion gravy, sautéed cabbage & garden peas

CHICKEN SUPREME VGO **16.50**

with creamed potatoes, a crushed pea croquette,
root vegetables & pea shoots. Served with a white wine
& mushroom sauce

FESTIVE SPECIALS

All served with roasted potatoes, roasted root vegetables,
red cabbage & Brussels sprouts VG

16oz DERBYSHIRE LAMB SHANK **18.50**

Braised with port & rosemary

SAGE & ONION STUFFED TURKEY **17.50**

with pigs in blankets

MAPLE & GINGER GLAZED CELERIAC WEDGE VG **17.00**

CHESTNUT, CRANBERRY & BRIE ROAST V **17.50**

VEGETABLE WELLINGTON V **15.50**

If you have a question, food allergy or intolerance, please let us know before placing your order.

Full allergen information is available on request or can be accessed via the QR code.

Food is prepared in an area where other allergens are present and our menu descriptions do not list all ingredients. Fish and poultry products may contain small bones.

V Vegetarian, VO Vegetarian Option Available, VG Vegan, VGO Vegan Option Available.



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THE
**WAGGON
& HORSES**

MILLHOUSES | SHEFFIELD

BURGERS

Served on a grillhouse bun with pickled red onions, smoked mustard & garlic mayo, baby gem lettuce & fries

THE VEGAN VG **14.50**

Vegan bean patty & vegan cheese

THE HOUSE **15.50**

Beef patty & double cheddar

THE BUTTERMILK CHICKEN **16.00**

Flame grilled buttermilk chicken

SIDES

FRIES VG

**4.00
EACH**

HAND-CUT CHIPS VG

**SMOKED CHEESY
CHARRED LEEKS** V

HONEY-GLAZED PARSNIPS V

SEASONAL GREENS VG

**TRUFFLE MASHED
POTATOES** V

**GARLIC & ROSEMARY
ROASTED POTATOES** V

CAULIFLOWER CHEESE VG0

APPLE & SAGE STUFFING VG0

HOMEMADE PIES

Served with hand-cut chips, mushy peas & gravy

**15.00
EACH**

STEAK & TRUE NORTH ALE

CHICKEN & HAM in a white wine sauce

CHEESE & ONION V

MIXED BEAN CASSOULET VG

12" SOURDOUGH PIZZAS

Hand-stretched sourdough with rich house-made tomato & herb sauce, topped with mozzarella cheese

MARGHERITA VG0

10.50

PEPPERONI

13.00

PARMA HAM, ROCKET & PARMESAN

14.00

VEGAN FETA, MIXED OLIVES & SPINACH VG

13.50

CHICKEN, CHORIZO, ROCKET & ONION JAM

14.50

GOAT'S CHEESE, ROCKET & ONION JAM V

13.00

DESSERTS

APPLE & MIXED BERRY CRUMBLE VG with custard

**7.00
EACH**

CHOCOLATE BROWNIE V with double chocolate chip ice cream

HONEYCOMB CHARLOTTE V with rhubarb ice cream

DARK CHOCOLATE & BRANDY TART V

with caramel honeycomb ice cream

MULLED STICKY TOFFEE PUDDING with vanilla ice cream

CHRISTMAS PUDDING VG with vanilla custard

ESPRESSO MARTINI PANNACOTTA Served with shortbread

FESTIVE CHEESEBOARD **+£3**

Stilton, brie and mature cheddar with house chutney, fruit and crackers

