

FOOD MENU

STARTERS

SOUP OF THE DAY v **6.50**

with a cheese scone

CREAMY TRUFFLED WILD MUSHROOMS VG **6.50**

On toasted brioche

SOUTHERN FRIED CHICKEN STRIPS **7.50**

South Carolina sweet glaze
with chilli jam

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

MIXED BREADS v **7.50**

Served warm with olives,
sweet peppers, chutneys & oil

MAINS

BEER-BATTERED HADDOCK VGO **16.50**
with hand-cut chips, mushy peas & tartare sauce

SAUSAGE & MASH **13.50**
Locally sourced sausages served with creamed potatoes,
caramelized onion gravy, sautéed cabbage & garden peas

GAMMON STEAK **15.50**
with fried hen's egg, stuffed field mushroom & hand-cut chips

FISH PIE **16.50**
Creamy mix of white fish, smoked haddock & prawns in
a parsley sauce, topped with creamy mashed potato, baked until
golden brown, served with buttered leeks

SUPREME OF CHICKEN VGO **16.50**
Pan-roasted supreme of chicken with
creamed potatoes, root vegetables & pea shoots,
served with a white wine & mushroom sauce

HOMEMADE IRISH MEATBALLS **15.00**
In white gravy with creamy mashed potato, pickled cucumber,
pickled red onion & cranberry sauce

SEARED FILLET OF SALMON **17.50**
with crushed potatoes, creamed hispi cabbage
and a bacon & parsley beurre blanc sauce

VEGETABLE WELLINGTON v **15.50**
filled with potato, aubergine, carrot & peppers,
with creamy mashed potato & creamy leeks

HOMEMADE PIES

Served with hand-cut chips, mushy peas & gravy

STEAK & TRUE NORTH ALE | **CREAMY CHICKEN, MUSHROOM & LEEK**
CHEESE & ONION v | **SPINACH & FETA** VG

15.00
EACH

FOOD MENU

THE
WAGGON
& HORSES

MILLHOUSES | SHEFFIELD

BURGERS

Served with fries

THE HOUSE 15.50

Beef patty, double cheddar, pickled red onions, smoked mustard & garlic mayo & baby gem lettuce in a grillhouse bun

THE BUTTERMILK CHICKEN 16.00

Grilled chicken, smoked mustard & garlic mayo, pickles, & baby gem lettuce in a grillhouse bun

THE VEGAN VG 14.50

Vegan bean patty, vegan cheese, pickled red onions, smoked mustard & garlic mayo & baby gem lettuce in a vegan grillhouse bun

SIDES

4.00
EACH

FRIES VG

HAND-CUT CHIPS VG

SMOKED CHEESY

CHARRED LEEKS V

HONEY-GLAZED PARSNIPS V

SEASONAL GREENS VG

TRUFFLE MASHED POTATOES V

GARLIC & ROSEMARY

ROASTED POTATOES VG

CAULIFLOWER CHEESE VGO

APPLE & SAGE STUFFING VGO

12" SOURDOUGH PIZZAS

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

MARGHERITA VGO 10.50

PEPPERONI 13.00

PARMA HAM, ROCKET & PARMESAN 14.00

MIXED OLIVES, ANCHOVIES & PARMESAN 13.50

VEGAN FETA, MIXED OLIVES & SPINACH VG 13.50

CHICKEN, CHORIZO, ROCKET & ONION JAM 14.50

GOATS CHEESE, ROCKET & ONION JAM V 13.00

BLUE CHEESE, MUSHROOMS & ROCKET V 14.00

BAR SNACKS

4.50
EACH

DEVILLED WHITEBAIT with tartar sauce

BUFFALO CAULIFLOWER BITES VG with tomato salsa

CRISPY VEGAN CHICKEN STRIPS VG with garlic mayo

ONION BHAJI VG with spiced mango chutney

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.

