

# PIES

classic pies by piemminister

all pies served with creamy mash & gravy

**MOO 12.00**

(GF on request)  
a british classic, beef steak & craft ale pie

**MOO-LESS MOO (VE\*) 12.00**

(GF & VE on request)  
a jackfruit 'steak' craft ale & black pepper pie (VE on request)

**FREE RANGER 12.00**

free range british chicken & ham pie with leek and thyme

**HEIDI (V) 12.00**

a goats cheese, sweet potato and spinach pie

## MASH UPGRADES (ALL GF)

**TARRAGON MASH +1.00**

**WHOLEGRAIN MUSTARD MASH +1.00**

**SPRING ONION & CHEDDAR +1.00**

## SIDES (ALL GF)

**TENDERSTEM BROCCOLI 4.50**  
with garlic & sweet chilli

**BBQ BEANS & BACON 4.00**

**MINTED MUSHY PEAS 3.00**

**VEGAN SLAW (VE) 3.00**

vegan options available on request

# PIZZA

Our pizzas are hand stretched to order, topped with San Marzano tomatoes and freshly prepared ingredients

**SPECIAL: SMOKED PANCETTA 10.00**

Mushrooms & olives

**MARGHERITA (V) 9.00**

mozzarella & fresh basil

**PEPPERONI 10.00**

mozzarella & calabrian pepperoni

**CHIPOTLE CHICKEN 10.00**

chipotle marinaded chicken, sweet pepper drops & basil

**KALAMATA OLIVE (V) 10.00**

olives, red onion, rocket & pecorino Romano

**QUATTRO FORMAGGI (V) 10.00**

dovedale blue cheese, goats cheese, mozzarella & parmigiana

**TRIO OF SALAMI 10.00**

salame Napoli, fennel salami & spianata picante

**PORTOBELLO MUSHROOM (V) 10.00**

mushroom & confit garlic oil

**PROSCIUTTO CRUDO 10.00**

prosciutto crudo, rocket, parmesan & balsamic reduction

Gluten free bases & vegan cheese available.

(V) - vegetarian (Ve) - vegan (GF) - Gluten free

## SIDES

**GARLIC BREAD (V) 7.50**  
cheesy mozzarella garlic pizza bread

**N'DUJA GARLIC BREAD 9.00**  
cheesy mozzarella garlic bread with n'duja

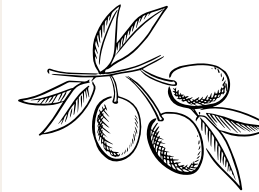
**DOUGH BALLS 5.50**  
freshly prepared dough balls served with garlic butter and homemade basil pesto

**PARMESAN & TRUFFLE FRIES (V) 4.50**

**HOUSE FRIES (V) (GF) 3.50**

**SIDE SALAD (V) 3.50**

Gluten free bases & vegan cheese available.



## POP-UP KITCHEN INCOMING

The Paper Mill inn's famous pop-up kitchens are back!

our next event..

**7- 17TH OF JUNE**

**FLAVOURS OF GREECE**

our menu will feature traditional greek dishes with a modern twist.



## FLAVOURS OF GREECE

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**CHICKEN GYROS 12.00**

MARINATED CHICKEN SERVED WITH  
FLATBREAD, TZATZIKI, SALAD &  
FRIES

**LAMB KOFTAS 12.00**

SPICED LAMB KOFTA SKEWERS  
SERVED WITH FLATBREAD,  
TZATZIKI, SALAD & FRIES

**SPANAKOPITA 12.00**

A FETA, SPINACH AND SUNDRIED  
TOMATO FILO PIE WITH ROAST  
POTATOES & SALAD

## SIDES

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**GREEK SALAD 4.00**

VINE TOMATOES, CUCUMBER, RED  
ONION, OLIVES, FETA & OREGANO  
DRESSING

**MEDITERRANEAN 4.00**

**VEGETABLE HUMMUS &  
FLATBREAD**

**OLIVE TAPENADE & 4.00**

**FLATBREAD**

**HALLOUMI FRIES 5.00**

SERVED WITH GARLIC DIP

**BRIAM POTATOES 4.00**

ROASTED POTATOES WITH  
AUBERGINE, COURGETTE, RED ONION  
& TOMATOES

## BOTTLED BEER

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A carefully chosen selection of beer  
available in our bottle shop

Check at the bar for the full selection!

**LA CHOUFFE - A SLIGHT HOPPY TASTE,  
COMBINING NOTES OF FRESH CORIANDER  
AND FRUITY TONES. 8% 33CL**

**ORVAL - THE AROMA AND THE FINE  
TASTE ARE DUE MORE TO THE HOP CONES  
AND THE YEAST THAN TO THE MALT THAT  
IS USED. 6.2% 33CL**

**SAISON DUPONT - A COPPERY BLOND  
BEER, WITH AROMAS OF FINE HOPS, DRY  
& VERY REFRESHING. 6.5% 33CL**

**SCHOFFERHOFER PINK GRAPEFRUIT - A  
TRUE 50/50 BLEND OF SCHOFFERHOFER  
HEFEWEIZEN WITH PURE GRAPEFRUIT  
JUICE. ZESTY, TANGY AND INCREDIBLY  
REFRESHING! 2.5% 50CL**

**FRÜH KOLSCH - THIS TOP-FERMENTED  
SPECIALTY BEER FEATURES THE BEST  
INGREDIENTS & IS BREWED ACCORDING  
TO THE GERMAN PURITY LAW. 4.8% 50CL**

**MONK'S STOUT - TOP FERMENTED BEER  
WITH RE-FERMENTATION IN THE BOTTLE.  
THIS DARK BEER IS CHARACTERISED BY  
A DRY AND BITTER TASTE. 5.2% 33CL**

## COCKTAILS

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**PORNSTAR MARTINI 9.00**

**THE PAPER MILL MOJITO 8.00**

**SEASONAL GIN FIZZ 8.00**

**SEX IN THE PEAKS 8.00**

**ESPRESSO MARTINI 9.00**

**SOUR 8.00**

**MEXICAN MULE 8.00**

## OPENING HOURS

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**MONDAY - CLOSED**

**TUESDAY - CLOSED**

**WEDNESDAY - 12-10.45**

serving food 12-2pm 5-9pm

**THURSDAY 5-10.45**

serving food 5-9pm

**FRIDAY 5-11.45**

serving food 5-9pm

**SATURDAY 12-11.45**

serving food 12-9pm

**SUNDAY 12-10.45**