

MENU

NIBBLES

Kielbasa & mustard dressing	4.50	Hummus & toasted focaccia	3.50
Padron peppers	4.00	Kalamata olives	2.50

STARTERS

Charcuterie plate & pickles (<i>chorizo, serrano ham, Napoli salami</i>)	6.75
Seared scallops, hummus & micro salad	10.50
Smoked salmon, beetroot, horseradish & watercress	8.00
Toast Skagen (<i>Swedish style prawns on toast</i>)	7.50
Fried duck egg, chorizo, sriracha aioli on toasted focaccia	7.00
Rosary English goats' cheese, Eastwick tomatoes, hazelnuts & basil	7.00
Smoked trout & dill pate, cucumber & toasted focaccia	7.00
Panko crumbed cod goujons & tartare	6.50

MAINS

THE GRILL

21 day dry aged 8oz Simmental rump steak, house chips	17.50
21 day dry aged 10oz Simmental sirloin steak, house chips	28.50

6oz Burgers

<i>Our burgers are minced in house with the perfect balance of chuck beef & fat</i>	12.50
Cheddar, smoked bacon, BBQ sauce, brioche bun & house chips	12.50
Stilton, smoked bacon, spicy burger sauce, brioche bun & house chips	12.50
Add an extra 6oz patty & cheese	3.00

THE REST

8oz Simmental fillet, garlic butter & house chips	29.50
Guinea fowl breast, roasted celeriac & braised red cabbage	15.00
British lop gammon steak, House Chips, chorizo, aioli & fried duck egg	13.00
Handmade tagliatelle, Chestnut mushrooms, spinach & rosary goats' cheese	13.00
South coast Hake, smoked salmon, brown shrimps, broad beans & colcannon	16.50
Beer battered cod & house chips	12.50
Beer battered halloumi & house chips	12.50

PRE-ORDER

Make that meal extra special and choose from our **Pre-Order Menu**

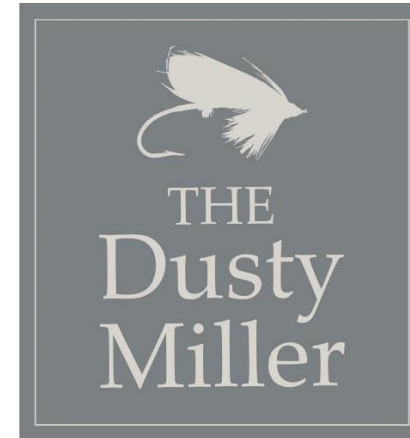
Chateaubriand for 2 to share (average weight 550g)	13.5 per 100g
Porterhouse for 2 to share (average weight 1kg)	9.5 per 100g
T-bone (average weight 450-750)	8.5 per 100g
Served with potato dauphinoise	
Something else you fancy, chat to us.	
48 hrs notice and a deposit required.	

SIDES

Green beans chilli	House cut chips	3	Mushy peas	2.50	
& garlic		3			
Buttered savoy cabbage	3	Mixed Salad	3	Fried duck egg	1.50
House made focaccia & balsamic aioli	3.50	Baby gem Caesar	3	Eastwick tomato & onion salad	3

For parties of 6 or more 10% discretionary gratuity will be added. All tips are distributed equally to all staff on duty

Please advise your server if you have an allergy or any special dietary requirements.
Please note that allergens are used on the premises in a shared workspace with shared equipment.
Non-gluten containing meals can be identified by your server.
Gluten is used on the premises in a shared workspace with shared equipment.



We source locally and use local suppliers where we can, we encourage others to do the same

Bridget B's, Sacombe Farm, Nr Hertford ;, East End Farm, Roydon;
The Churchgate Sausage Shop; **AMWELL FARM** Stickleback, Duchess farms,.
Cuisine Royale

Food Service times

Tues - Fri: 12pm - 2.00pm
and : 6.00pm -8.45pm

Sat: 12-2.30 and 6.00pm - 8.45 pm

Sun & Bank hols: 12pm - 3.30 pm

Please note we are closed the Tuesday following a Bank holiday.

The Dusty Miller Burnt Mill Lane Harlow CM20 2QS

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