

MENU

FOR THE TABLE

Kalamata olives 3.00	House made focaccia & balsamic aioli 4.00
Parsnip crisps 4.00	Grilled kielbasa (<i>Polish garlic sausage</i>) 4.00
Padron peppers 4.50	

STARTERS

Charcuterie plate (<i>chorizo, serrano ham, mortadella</i>)	6.75
Pan fried tiger prawns, garlic & parsley butter	8.50
Chestnut mushrooms, wild garlic & chorizo on toasted focaccia	7.00
Smoked mackerel salad, heritage potatoes, watercress & horseradish	7.00
Pressed smoked ham hock & mustard terrine with piccalilli	7.00
Lambton & Jackson Maldon cured smoked salmon, lightly pickled cucumber, horseradish & watercress	8.50
Rosary English goats' cheese, grilled asparagus, chicoria & hazelnuts	7.00
Palourde clams, fregola & samphire	8.50
Beer battered cod goujons & tartar sauce	6.50

MAINS

THE GRILL

21-day dry aged 10oz Simmental ribeye steak & house chips	29.50
21-day dry aged 10oz Simmental sirloin steak & house chips	29.50
6oz Burgers <i>Our burgers are minced in house with the perfect balance of chuck beef & fat</i>	
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 3.50 or fried duck egg 1.75	

THE REST

British lop pork fillet, potato terrine, crispy kale & pickled mustard seeds	16.50
British lop gammon steak, fried duck egg, chorizo & house chips	13.00
Hand rolled gnocchi, squash, chestnut mushrooms, curly kale & rosary goats' cheese	13.00
Seasonal Norwegian cod fillet, spinach & butterbean cassoulet	17.50
Naturally smoked haddock fillet, charred corn, leek & sweetcorn chowder	17.50
Beer battered cod & house chips	13.00

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, chili & garlic 3.5	House cut chips 3.5	Mushy peas 3.00
Heritage Tomato & onion salad 3.5	Mixed salad 3.5	Fried duck egg 1.75
Heritage potatoes 3.5	Garlic & parsley butter 2.00	

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

01279 424 180

www.thedustymiller.co.uk



Insta:@thedustymiller:



thedustymillerharlow