

Intro / Appetizers

"WHET YOUR APPETITE"

served in our luxurious Cocktail Bar / Dining Area

A selection of warm breads with an aubergine dip & infused oils, for 2ppl or more	£4.95
Marinated mixed king size olives	£2.95
Chunky chips with garlic mayo	£2.95
Rosemary pastry straws, maple roasted cashews & marinated green olives	£4.95
Pizza with tomato & roasted garlic (to share)	£5.95
Pizza garlic bread/topped with mozzarella	£3.25/£3.95
Aged Parma ham with parmesan bread sticks	£6.00
Antipasto Italiano - an assortment of cured meats, kalamata olives, baby buffalo mozzarella, risotto cake, chutney & relishes with warm breads	£9.50
Baked foccacia bread with rosemary, rock salt, chilli flakes & Sicilian virgin oil	£3.95
Half dozen Rock Oysters with red onion & vinegar dressing, crushed ice, brown bread & butter	£8.95

The Millhouse History

The Millhouse Restaurant and Bar was first founded in 1990 by Franco Ciuffetelli spurred by his passion for fine food and wine.

Originating from Italy, Franco planted his roots firmly in East Yorkshire and the Millhouse with its exquisite setting, friendly service and great food soon established itself as a favourite with locals and those far and wide.

Still in family hands today, the reputation of the Millhouse goes from strength to strength and has now been taken into a new era whilst continuing to strive for success.

Champagne Cocktails

Luxe Champagne Cocktails... ...'Nuff said!

Chanel No.6 Vodka Chambord and pineapple juice topped with Champagne and served with a raspberry.	£8.95	Midnight in Paris Vodka and Champagne topped with Blue Curacao and served with a sugared rim.	£8.95
---	--------------	---	--------------

CHAMPAGNE

The name 'Champagne' derives from the Latin 'campus', 'campania', meaning 'field'. This evolved to 'Champaign' in Old French and finally to 'Champagne' in modern days. Fossil evidence shows that in the area around Epernay, wild vines already flourished naturally over a million years ago! However, it was the Romans who, as well as developing the vineyards and the art of winemaking, also quarried the chalk hillsides up to three hundred feet deep, in search of chalk blocks for building, thus creating those now familiar underground cellars for millions of bottles of Champagne and an ideal soil for vineyards. The conditions they created then proved perfect for sparkling wine production.

Sweet Kiss Puréeed strawberries, lemon juice and sugar, a dash of Stolichnaya Vanilla topped with Champagne.	£8.95
--	--------------

Kir Royale Crème de Cassis topped with Champagne, simple and sophisticated.	£8.95
---	--------------

Peach Bellini Peach liqueur and peach purée, topped with Champagne, peachy perfection!	£8.95
--	--------------

Grown-Up Granita One for you big kids out there! Lemon sorbet and gin topped with Champagne.	£8.95
--	--------------

After Dinner Treat Cocktails

Mochatini A shot of Italian espresso stirred with crème de cacao, Kahlua and cream. An ice-cold and delightful finish.	£7.00	Raspberry Ripple For those who suffer with a sweet tooth but can't quite manage dessert, Stolichnaya raspberry, Stolichnaya vanilla and raspberry liqueur, finished with cream and raspberry purée.	£7.00
--	--------------	---	--------------

Irish Caliente Baileys steamed with milk and finished with a chocolate dusting. A hot alternative, particularly welcome on a cold wintry night.	£6.50
---	--------------

"The last word of which I am a fervent believer, (your patron) - There is nothing which has yet been contrived by man, by which,

*so much happiness
is produced as by a good tavern or inn."*

Samuel Johnson

Champagne Bar



It was in 1859 the families of Duval and Leroy joined together. Two creative spirits, a vine grower and a Champagne merchant began by creating a unique style which everyone could recognise. We are extremely proud to be working alongside another family business at the Millhouse with a similar passion for quality and service.

- Champagne Duval-Leroy Brut NV (House Champagne)** 125ml **£8.95** **£36.95**
Made up of over 15 different Cru's this was the only Champagne recognised by Wine Spectator magazine in its Top 100 classification for 2008.
- Champagne Duval-Leroy Rosé Prestige** **£55.00**
With a solid maturity and balanced winemaking, this stunning wine represents the best of Duval-Leroy's rosés. Its bouquet releases a wealth of aromas: cherries, figs and a hint of ginger and geraniums.
- Champagne Duval-Leroy Vintage 2006** **£45.00**
The fabulous bottle of the Duval-Leroy Paris Cuvée was designed by the famed American artist LeRoy Neiman. The story goes that Carol Duval-Leroy commissioned the drawings for the bottle whilst at lunch with the artist.
- Champagne Duval-Leroy Femme 2000** **£89.95**
An outstanding example of a special year. Served in many 3* Michelin restaurants worldwide, including the UK's only new 3* restaurant this year - Alain Ducasse at The Dorchester.
- Champagne Duval-Leroy Rosé Sec (half bottles)** **£24.99**
With a similar blend to our prestige rosé, this champagne has a darker complexion. The added sweetness the sec brings not only complements desserts but also can stand alone as a starter to a meal.

- Champagne Testulat Rosé (House Rosé) Epernay, France** 125ml **£8.95** **£36.95**
Attractive pink champagne with refreshing, soft red fruit flavours, a fine mousse and a dry finish.
- Moët et Chandon Brut Imperial NV Champagne, France** **£46.95**
Delicate and well balanced with a vine and lime blossom attack followed by a mellow and harmonious finish.
- Veuve Clicquot Yellow Label Brut Champagne, France** **£49.95**
Attractive pink champagne with refreshing, soft red fruit flavours, a fine mousse and a dry finish.
- Champagne Bollinger Special Cuvée Ay, France** **£55.95**
A high percentage of mature wines in the blend gives this famous Grande Marque immense flavour.
- Veuve Clicquot Rosé Veuve Clicquot Ponsardin, Champagne, France** **£65.00**
Elegant and generous nose with initial aromas of fresh red fruit. Perfectly balanced.
- Champagne Laurent-Perrier Rosé Tours-sur-Marne, France** **£69.95**
Fresh strawberries, raspberries and wild cherries. Great length and is rounded and supple on the finish.
- Champagne Moët & Chandon Vintage 2000/02 Epernay, France** **£65.00**
Golden yellow in colour with aromas of dried fruits barley sugar and wheat.
- Cuvée Dom Perignon 2000/02 Epernay, France** **£140.00**
Elegant in style with undertones of almond on the palate and a glorious finish.
- Krug Grande Cuvée Champagne, France** **£165.00**
A stunning mosaic of flavours where the 3 champagne grapes, 20-25 growths and 6-10 different years, combine to give Krug Grande Cuvée its complexity, elegance and consistency.
- Louis Roederer Cristal 2002 Reims, France** **£278.00**
An intense delicate wine. Infinitely silky, concentrated and flavoursome.

Sparkling

Bottle

- Jansz Premium Cuvée Tasmania, Australia** **£27.95**
The bouquet shows lifted aromas of honeysuckle and citrus fruits. The palate is well-balanced with delicate fruit flavours, creaminess and a fresh, dry finish.
- Reserva Cava Brut René Barbier Spain** **£19.95**
Pleasing sweetness on a crisp and aromatic palate with a gently refreshing sparkle.

White Wines

DRY WHITES

	175ml	250ml	Bottle
18. Millhouse Selected House White	£3.95	£5.40	£15.95
19. Estate Sauvignon Blanc Siete Soles 2010/11 Central Valley, Chile Fresh aromas of green fruit, grapefruit, lime, peach and acacia flowers.			£16.95
20. Muscadet sur Lie Carte d'Or 2010 Sauvion & Fils, Sèvre-et-Maine, Loire Valley, France Crisp, bright aromas of apple and lemon peel with some minerality.			£18.95
21. Unwooded Chardonnay 'Y' Series 2010 Yalumba, Australia Lingering melon and peach flavours on the palate are complemented by a rich, creamy texture and a mouth-watering long finish.	£4.75	£6.50	£18.95
22. Chablis Jean de Chaudenay 2008/09 Burgundy, France Clean and pure on the nose, with notes of green apple and citrus. The palate is elegant and firm, with a satisfyingly full-structure.			£26.95
23. Pinot Grigio Anterra 2010 Mezzacorona, Veneto, Italy Crisp and fresh with delicious white peach and apricot fruit.	£4.75	£6.50	£18.95
24. Sancerre Domaine Cherrier 2010 Loire Valley, France Fresh citrus on the nose, with a palate of melon and subtle grassy notes.			£28.95
25. Viognier Delas Freres 2010 Vin de Pays d'Oc, France Richly flavoured with attractive honeysuckle notes, and a fresh long finish.	£4.75	£6.50	£18.95
26. Gavi di Gavi La Meirana 2010 Bruno Broglia, Piedmont, Italy Great texture and precision, with distinctive greengage and almonds.			£23.95
27. Sauvignon Blanc Coopers Creek 2010/11 Marlborough, New Zealand Vibrant gooseberry, passionfruit and nectarine backed with herbaceousness.	£5.75	£7.75	£22.95

MEDIUM SWEET WHITE

	175ml	250ml	Bottle
28. Piesporter Michelsberg 2008/09 Reh Kendermann, Mosel, Germany An off-dry style with fresh summer flower aromas. The palate sees notes of peach, lime, fresh apple and a touch of minerality.	£4.20	£5.70	£16.95

Classic Cocktails

We love our classic cocktails, so limiting our list to half a dozen-ish has been hard. In fact ridiculously hard. These are our favourites right now, so sit down and pay attention.

Cosmopolitan £7.00 Classic 1980s drink where Ketel One Citron is shaken with Cointreau, a dash of lime and cranberry juice and finished with a flambé of orange peel.	Daiquiri £6.50 A favourite of Earnest Hemmingway and President John F. Kennedy, the Daiquiri combines Havana Club Bianco with fresh lime juice and sugar syrup. Other fruit flavours available, please ask your bartender.
Caipirinha £6.50 The official drink of Brazil sees Sagatiba Cachaça muddled with fresh limes and sugar topped with plenty of crushed ice.	Piña Colada £7.00 Famous since 1978, let the classic Piña Colada transport you to "la playa en Puerto Rico". Enjoy a smooth blend of Havana Club Bianco, pineapple and coconut cream.
Margarita £7.25 Sauza Blanco tequila, shaken with Cointreau, lime juice and a dash of sugar syrup. Served with a salted rim.	<p>CLASSIC; adjective (usually before noun)</p> <p>1) accepted or deserving to be accepted as one of the best or most important of its kind. "A classic novel/study/goal"</p> <p>2) (also classical) with all the features you would expect to find; very typical. "A classic example of poor communication" "She displayed the classic symptoms of depression" "I made the classic mistake of clapping in a pause in the music!"</p>
Mojito £7.00 A Cuban classic, refreshing combination of Havana Club Especial, fresh mint leaves, lime and sugar topped with soda. Other fruit flavours available, please ask your bartender.	
Grey Goose Martini £7.25 One of today's most popular choices. Premium Grey Goose Vodka shaken or stirred with Noilly Prat dry vermouth served with an olive.	

Millhouse Cocktails

Millhouse cocktails combine some of our favourite spirits with the fruits and flavours of the moment to produce a handful of exquisite cocktails. Let us know which is your No.1.

Love Actually £7.00 This sweet pick-me-up combines premium vodka, cherry brandy, strawberry purée, a dash of grenadine and charged with Redbull.	Millhouse Rum Punch £7.50 A fruity Caribbean entry. Havana Club Especial, Cointreau, cherry liqueur and passion fruit purée shaken with orange and pineapple juice.
Pera Colada £7.00 Spiced pear infused Sauza tequila blended with fresh pear, a touch of sugar syrup, pear juice and coconut cream.	Cherry Blush £7.00 Polska Cherry shaken with morello cherries, fresh basil, lemon juice and cranberry juice... ...beautiful.
Japanese Mojito £7.00 A Millhouse favourite takes a twist on the classic mojito by substituting rum for Polish Bison Grass Vodka 'Zubrowska' and finishing with its perfect mate apple juice. A refreshing change.	Raspberry Mule £7.00 Ketel One Citron, fresh raspberries, lime juice and raspberry liqueur, lengthened with ginger beer.
Spritz £6.50 Feel like you're sitting at the piazza in Northern Italy. Campari with dry white wine, topped with soda. The perfect summer match.	Mill Mai Tai £7.50 Havana Club Bianco and Cointreau shaken with fresh lime juice and Orgeat almond syrup, topped up with pineapple juice and a dark rum float.

Rosé Wines

	175ml	250ml	Bottle
50. The Millhouse Selected House Rosé Easy drinking with fresh red fruits.	£3.95	£5.40	£15.95
51. Tempranillo Rosado Candidato 2010 Vino de la Tierra de Castilla, Spain With masses of summer berry fruit, this light, easy-drinking dry rosé offers a smooth texture and a long, refreshing finish.			£17.95
52. Cipresseto Rosato Santa Cristina 2010 Toscana IGT, Italy One of Tuscany's original rosés, Cipresseto shows a delightful mid-pink colour, aromas of blackcurrant and cherry, and an attractive crisp balance.			£18.95

Debbert Wines

	125ml	Half bottle
53. Muscat de Frontignan 2008/09 Chateau de Stony, France Sweet and highly perfumed with lovely honey and orange marmalade fruits. Rich and floral on the finish.	£5.00	£14.95
54. Yalumba Museum Reserve Muscat Rutherglen, Australia A rich, deep coloured wine - best with coffee and chocolate based desserts.	£6.25	£18.95
	125ml	Bottle
55. Donato (Vinsanto) Santa Cristina NV Italy Donato shows a bright colour, vibrant aromas of dried fruit and oak, and a smooth, pleasantly sweet flavour.	£4.50	£22.50

“Wine is sunlight
held together
by water”

Galileo

Red Wines

	175ml	250ml	Bottle
29. The Millhouse Selected House Red Ripe and fruity with a hint of spice.	£3.95	£5.40	£15.95
30. Merlot Santa Alvara 2010 Chile Medium bodied with rich ripe plum fruits and the long smooth finish.	£4.20	£5.70	£16.95
31. Château Negril 2009 Montagne-Saint Emilion, Bordeaux, France A classic combination of elegant plum and blackberry fruits, enhanced by subtle vanilla tones.			£23.50
32. Montepulciano d'Abruzzo Angelo 2010 Abruzzi, Italy A super-juicy wine, with masses of black cherry fruit, a smooth, round texture, and a light dusting of Montepulciano spice.	£4.20	£5.70	£16.95
33. Malbec Colección Finca La Colonia 2007/08 Norton, Mendoza, Argentina Deeply flavoured black fruits, mellowed by barrel ageing - great power and a smooth finish.			£18.95
34. Cabernet Sauvignon Gran Hacienda 2009/10 Santa Rita, Central Valley, Chile Elegant and balanced, with a fruity aroma dominated by berries and vanilla.			£19.95
35. Chianti Superiore Santa Cristina 2010 Antinori, Italy Surprisingly rich and intensely fruity, packed with juicy ripe cherry fruit and smooth finish.			£27.95
36. Yalumba Y Series Shiraz Viognier 2009 South Eastern Australia This wine has a nose of violets, blueberries, Turkish delight and hints of ground spices. Medium-bodied palate with lots of red berry fruits.	£4.75	£6.50	£18.95
37. Inkspot (Pinotage/Shiraz/Cinsaut) 2008 Cloof, Darling, South Africa With rich plum and cassis aromas, a super-juicy feel in the mouth, and notes of spice and tobacco to add lift.			£18.95
38. Zinfandel Sebastiani 2008 California, United States Very smooth and juicy, with ripe black fruit and no hard edges – a gentle giant.			£19.50
39. Rioja Crianza Promesa 2008 Familia Martinez Bujanda, Spain Classic quality Rioja from a family estate. Mellow black fruits and spicy vanilla notes.			£24.95
40. Nero d'Avola Regaleali 2008/09 Tasca d'Almerita, Sicily Notes of cherry, mulberry, black cherry, blueberry, vanilla and sage on the nose.			£19.95

Prestige Selection

THE WHITES

Bottle

41. **Sauvignon Blanc Cloudy Bay 2009/10** £42.00
Marlborough, New Zealand
Scented and summery, deliciously vibrant aromatics that infuse tropical fragrance of fresh passion fruit and juicy pineapples with garden-fresh basil and the spiciness of crushed tomato leaves. The palate is long and succulent, combining exotic fruits with ripe, red capsicum and a twist of green olive... beautifully complemented by crisp natural acidity and a hint of lime zest.
42. **Chablis 1er Cru Vau Ligneau 2008/09** £35.95
Domaine Hamelin, Burgundy, France
This small family estate produces fine Chablis with a broad palate of honey and ripe pears, and the classic fresh mineral finish.
43. **Pouilly-Fumé Les Berthiers 2008/09** £36.50
Domaine Dagueneau, Loire Valley, France
A focused, intense nose of citrus and apple fruit, with the characteristic flinty-mineral aroma of Pouilly-Fumé. Crisp, dry and flavoursome on the palate.
44. **Mersault Narvaux 2007/08** £47.50
Vincent Girardin, Burgundy, France
Sleek, powerful Meursault full of pear and white peach fruit intertwined with savoury, smoky notes and underpinned by mineral grip. Long and refined in the mouth.

*“Quick,
bring me a beaker of wine,
so that I may wet my mind and
say something
clever!”*

Aristophanes

Prestige Selection

THE REDS

Bottle

45. **Barolo 2007** £45.50
Alfredo Prunotto, Piedmont, Italy
TOP BAROLO IN AUGUST 2010 DECANTER MAGAZINE.
Floral, smoky and intensely elegant: Barolo at its best.
46. **Costasera Amarone della Valpolicella Classico 2007** £45.50
Masi, Veneto, Italy
Bright and intense on the nose with aromas of preserved cherries and dried plums together with hints of fruits of the forest and cinnamon. Good weight from the alcohol and structured on the palate, with aromas of cherries and vanilla.
47. **Chateauneuf-du-Pape, Domaine du Vieux Lazaret 2008** £37.95
Château du Trignon, Rhône, France
Warm spicy red and black fruits, and a long finish make this perfect with most red meats, especially game.
48. **Chateau d'Angludet 2004** £56.00
Margaux Cru Bourgeois, Bordeaux, France
Owned and run by the Sichel family, who have transformed this once rundown Chateau into one of the jewels of the Margaux appellation. A 32 hectare property with average vine age of 25 years, planted at a density of 6,666 vines per hectare. The blend has found its equilibrium with 55% Cabernet Sauvignon, 35% Merlot and 10% Petit Verdot.
49. **Nuits St. Georges Vieilles Vignes Michelot 2008** £69.00
Alain Michelot, Burgundy, France
Attractive gamey scent, with lots of ripe fruit on the palate.
Rich and full flavoured.

*“A man hath no better thing under the sun than
to eat, and to drink,
and to be merry.”*

Ecclesiastes 8:15