



HELLO & WELCOME TO IL MULINO

In March 2018 il Mulino opened its doors for the very first time.

Our aim is for you to leave happy and satisfied after enjoying quality Italian food with your friends & family.

We carry this ethos across all of our establishments, including our newest addition to the family...

Piccolo serving cocktails & small plates. Located in a hidden courtyard behind il mulino.

BREAKFAST

Served daily 9.00am-11.30am

EGGS	6.5	SMOKED SALMON	12
Either scrambled or poached, sourdough toast		Scrambled eggs, smoked salmon, lemon, sourdough	
SANDWICH	7	CRAB	14
Bacon, sausage or scrambled egg, warm baguette, tomato chutney on the side.		Fresh whitby crab, toasted crumpet, poached egg, hollandaise	
WAFFLE	8.5	EXTRA ITEMS:	
Belgian waffle, berry compot, greek yoghurt, granola, honey		Egg	1.5
BENEDICT	9.5	Mushroom	1.5
Poached eggs, english muffin, hollandaise choose from: bacon or smoked salmon		Tomato	1.5
AVOCADO	10	Beans	2
Sourdough, avocado, poached eggs, feta cheese, pickled red onion, chilli		Black pudding	2
PANCAKES	10	Hash Brown	2
American pancake, bacon, maple syrup, butter		Bacon	2.5
ENGLISH BREAKFAST	10/13	Sausage	3
Bacon, sausage, black pudding, beans, mushroom, tomato, poached or fried egg, sourdough toast		Avocado	3.5
		English Muffin	3.5
		Smoked salmon	4.5
		CHEESE SCONE & BUTTER	4.5
		FRUIT SCONE & JAM	4.5
		TOASTED TEACAKE & JAM	4.5
		SELECTION OF CAKES	.4.5

DRINKS

COFFEE	
Espresso	2.10
Double espresso	2.60
Americano	2.60
Latte	2.80
Cappuccino	2.80
Flat white	2.90
Mocha	3.10
Hot chocolate	3.30
Luxury hot chocolate	4.00
Selection of teas	2.30+



IL MULINO LUNCH MENU

OLIVES

FOCACCIA, 3.5
Warm Italian bread, EVO

FRESH OYSTERS, 4
Seved over ice

OLIVES, TOMATO & MOZZARELLA, 5
Olives, sundried tomato, mozzarella

DOUGHBALLS (v), 8
Garlic, rosemary, thyme, sea salt, pesto mayo

SOURDOUGH BREADS

- GARLIC, ROSEMARY, THYME & SEA SALT (v) 7.5
- GARLIC, MOZZARELLA, ROSEMARY, THYME, & SEA SALT (v) 8.5
- GARLIC, TOMATO, ROSEMARY, THYME & SEA SALT (v) 8.5

- GARLIC, MOZZARELLA, TOMATO, ROSEMARY, THYME & SEA SALT (v) 9
- PESTO, MOZZARELLA, PROSCIUTTO 9.5
- GARLIC, MOZZARELLA, 'NDUJA 9.5

SHARING

MEAT & CHEESE BOARD 32
Prosciutto, chorizo, salami, mortadella, mozzarella, gorgonzola, smoked cheddar, focaccia, EVO, aged balsamic

OYSTER PLATE 24
Half a dozen oysters on ice, red wine vinegar, shallot, lemon, tabasco
*Subject to availability

STARTERS

SOURDOUGH BRUSCHETTA (v) 8
Tomato, basil, mozzarella, EVO

MEATBALLS 9
Nonna Mo's meatballs, neapolitan, focaccia

ARANCINI (v) 8.5
Please ask your server for today's choice

BURRATA 12
Burrata, basil pesto, n'duja jam

SOURDOUGH PIZZAS

TOMATO & BASIL, OREGANO, MOZZARELLA (v) 12

DOUBLE PEPPERONI 14
add fresh chilli + 1

WILD MUSHROOM & ROCKET (v) 14
add chicken + 2, add parma ham + 2

GOATS CHEESE, CARAMELISED ONION, TRUFFLE HONEY (v) 15

ARTICHOKE, SWEET PEPEPRS, MIXED OLIVES, TOMATO, RED ONION 15

DUCK, SPRING ONION & HOISIN SAUCE 16

CHICKEN, CHORIZO & RED PEPPER 16

PEPPERONI, SERRANO HAM, SALAMI, N'DJUA, CHILLI 16.5

MEATBALL, PEPPERONI, BOLOGNESE CALZONE 16.5

BEEF RAGU, GORGONZOLA 16.5

PASTAS

Add Burrata + 5

ARRABIATTA (v) 14
Onions, peppers, chilli, neapolitan rigatoni
add chicken + 2, add prawns + 5

BOLOGNESE 14
Rich tomato and beef ragu, spinach, parpedelle

LASAGNE 15
Layers of beef ragu, pasta, cheese, salad & fries

AUBERGINE LASAGNE (v) 15
Layers of aubergine, tomato, mozzarella, salad & fries

CARBONARA 15
Pancetta, onions, mushroom, parmesan, linguine
add chicken + 2

MEATBALLS 15
Nonna Mo's meatballs, neapolitan sauce, spinach, parpedelle

LIGHT LUNCHES

MOULES FRITES 14
White wine, garlic, cream
Spicy tomato
Pesto broth

CHICKEN PARMESAN 14/19
Chicken escalope, bechamel sauce, triple cheese blend, salad, fries

CHEESE SOUFLÉ 14
Twice baked cheese soufflé, parmesan cream, fries

SEAFOOD PANCAKE 14
Mixed seafood pancake, lobster thermidor sauce, parmesan, fries

LAMB GNOCCHI 18
Braised lamb gnocchi, Yellison goats cheese, confit tomato, mint, peas, pickled red onion

SALADS

PANZANELLA 10
Beef tomato, basil, red onion, croutons & olives

CAPRESE 12
Beef tomato, burrata, EVO, basil, focaccia

CHICKEN CEASAR SALAD 14
Chicken breast, pancetta, croutons, parmesan, lettuce, anchovies

SMOKED SALMON SALAD 14
Smoked salmon, avocado, tomato, cucumber, olives, lemon

CHICKEN & PROSCIUTTO 14
Chicken breast, avocado, tomato, bocconcini, prosciutto, mixed leaf

SANDWICHES

All served in warm baguettes with salad & fries

BACON & GORGONZOLA 10

SMOKED SALMON & CREAM CHEESE 10

TOMATO, BASIL & MOZZARELA 10

GOATS CHEESE, RED ONION MARMALADE, ROCKET 10

MEATBALL & MOZZARELA 10

PROCUITO, SALAMI, BASIL PESTO, TOMATO 10

DESSERTS

TIRIMISU 8
Espresso soaked sponge fingers, mascarpone, grated chocolate

STICKY TOFFEE PUDDING 8
Butterscotch sauce, salted caramel ice-cream

LEMON TART 8
Italian meringue, raspberry & sorrel sorbet

CHEESE BOARD 8
Selection of 3 cheeses, spiced tomato chutney, artisan crackers, apple, grapes, celery

SCONES & CAKES

FRUIT SCONE 5
Strawberry jam, clotted cream

CHEESE SCONE 5
Salted butter, smoked cheese slice

TEACAKE 5
Butter, strawberry jam

FRESHLY MADE CAKE 5
Please ask your server for today's collection

Please note our gluten free dishes are prepared in the same kitchen as all other, so we cannot 100% guarantee they are free from all gluten. Whilst all of our dishes state their ingredients and may not state nuts, there maybe a trace of them. Please make sure you inform staff of any allergies. We can cater for most, if not all dietary requirements, but we must know beforehand.

IL MULINO MAIN MENU



OLIVES

FOCACCIA, 3.5
Warm Italian bread, EVO

FRESH OYSTERS, 4
Seved over ice

OLIVES, TOMATO & MOZZARELLA, 5
Olives, sundried tomato, mozzarella

DOUGHBALLS (v), 8
Garlic, rosemary, thyme, sea salt, pesto mayo

SOURDOUGH BREADS

- **GARLIC, ROSEMARY, THYME & SEA SALT (v)** 7.5
- **GARLIC, MOZZARELLA, ROSEMARY, THYME, & SEA SALT (v)** 8.5
- **GARLIC, TOMATO, ROSEMARY, THYME & SEA SALT (v)** 8.5

- **GARLIC, MOZZARELLA, TOMATO, ROSEMARY, THYME & SEA SALT (v)** 9
- **PESTO, MOZZARELLA, PROSCIUTTO** 9.5
- **GARLIC, MOZZARELLA, 'NDUJA** 9.5

SHARING

MEAT & CHEESE BOARD 32
Prosciutto, chorizo, salami, mortadella, mozzarella, gorgonzola, smoked cheddar, focaccia, EVO, aged balsamic

OYSTER PLATE 24
Half a dozen oysters on ice, red wine vinegar, shallot, lemon, tabasco
*Subject to availability

STARTERS

SOURDOUGH BRUSCHETTA (v) 8
Tomato, basil, mozzarella, EVO

BURRATA 12
Burrata, basil pesto, n'duja jam

ARANCINI (v) 8.5
Please ask your server for today's choice

CHEESE SOUFFLÉ 12
Twice baked cheese soufflé, parmesan cream, sourdough

MEATBALLS 9
Nonna Mo's meatballs, neapolitan, focaccia

SEAFOOD PANCAKE 12
Mixed seafood pancake, lobster thermidor sauce, parmesan

SOURDOUGH PIZZAS

TOMATO & BASIL, OREGANO, MOZZARELLA (v) 12

DUCK, SPRING ONION & HOISIN SAUCE 16

DOUBLE PEPPERONI 14
add fresh chilli + 1

CHICKEN, CHORIZO & RED PEPPER 16

WILD MUSHROOM & ROCKET (v) 14
add chicken + 2, add parma ham + 2

PEPPERONI, SERRANO HAM, SALAMI, N'DJUA, CHILLI 16.5

GOATS CHEESE, CARAMELISED ONION, TRUFFLE HONEY (v) 15

MEATBALL, PEPPERONI, BOLOGNESE CALZONE 16.5

ARTICHOKE, SWEET PEPEPRS, MIXED OLIVES, TOMATO, RED ONION 15

BEEF RAGU, GORGONZOLA 16.5

PASTA, RISOTTO & GNOCCHI

Add Burrata + 5

ARRABIATTA (v) 14
Onions, peppers, chilli, neapolitan rigatoni
add chicken + 2, add prawns + 5

MEATBALLS 15
Nonna Mo's meatballs, neapolitan sauce, spinach, parpedelle

BOLOGNESE 14
Rich tomato and beef ragu, spinach, parpedelle

WILD MUSHROOM RISOTTO (v) 16
Wild mushroom, spinach, truffle, parmesan

LASAGNE 15
Layers of beef ragu, pasta, cheese, salad & fries

BEEF BRISKET 17
Beef brisket ragu, gorgonzola, parpedelle

AUBERGINE LASAGNE (v) 15
Layers of aubergine, tomato, mozzarella, salad & fries

LAMB GNOCCHI 18
Braised lamb gnocchi, Yellison goats cheese, confit tomato, mint, peas, pickled red onion

CARBONARA 15
Pancetta, onions, mushroom, parmesan, linguine
add chicken + 2

SEAFOOD LINGUINE 18
Mixed seafood linguine, mussels, lobster bisque, confit cherry tomato

MAINS

MOULES FRITES 11/17
White wine, garlic, cream
Spicy tomato
Pesto broth

SEABASS 24
Seabass fillets, pomme puree, charred tenderstem, seafood, bouillabaisse

CHICKEN PARMESAN 19
Chicken escalope, bechamel sauce, triple cheese blend, salad, fries

MONK FISH 24
Monkfish tail, fondant potato, pea puree, crispy capers, mussel & chive veloute

BELLY PORK 22
Twelve hour braised belly pork, celeriac puree, spinach, black pudding fritter, pork jus

FILLET STEAK 33
8oz fillet steak, pomme anna, field mushroom, confit tomato, peppercorn sauce

CHICKEN SUPREME 23
Chicken supreme, broad beans & wild mushroom cassoulet, prosciutto crisps, wild garlic sauce

COTE DE BOEUF 40
16oz bone in ribeye, field mushrooms, confit tomato, peppercorn sauce

SIDES

GARLIC MAYO 50P

HOUSE SALAD 5

FRIES 4

TOMATO & MOZZARELLA 5

ROCKET & PARMESAN 5

TRUFFLE & PARMESAN FRIES 6

DESSERTS

TIRIMISU 8
Espresso soaked sponge fingers, mascarpone, grated chocolate

LEMON TART 8
Italian meringue, raspberry & sorrel sorbet

STICKY TOFFEE PUDDING 8
Butterscotch sauce, salted caramel ice-cream

CHEESE BOARD 8
Selection of 3 cheeses, spiced tomato chutney, artisan crackers, apple, grapes, celery

IL MULINO SUNDAY MENU

WHILE YOU WAIT

FOCACCIA & BALSAMIC (V) 3.5

Warm Italian Bread, EVO

FRESH OYSTERS 4

Served over ice

OLIVES, TOMATO & MOZZARELLA (V) 5

Olives, Sundried Tomato, Mozzarella

STARTERS

VELOUTE

Please ask server

9

BREAD ROLL

Braised Beef Filled Bread Roll, Celeriac Puree, Beef Jus

10

BURRATA (VA)

Burrata, Heritage Tomato, Nduja Jam, Pesto

12

LANGOUSTINE

Scottish Langoustines, Garlic Butter, Lemon

12

SCALLOPS

Scallops, Malt Vinegar Butter, Lardons

12

LAMB CROQUETTE

Sardine Ketchup, Whipped Goat's Curd

12

Main Courses

HERB ROASTED CHICKEN BREAST 20

Served with Stuffing & Pigs in Blankets

ROAST BELLY PORK 20

Served with Stuffing & Pigs in Blankets

ROAST BEEF 21

Served pink unless stated otherwise

BRAISED LAMB SHOULDER 23

Braised for 24 hours

TRIO OF MEATS 25

Beef, Chicken, Pork, Served with Stuffing & Pigs in Blankets

BUTTERNUT SQUASH ALMOND & LENTIL WELLINGTON (V) 20

MARKET FISH MP

Please Ask Server

All roasts are served with Mash Potatoes, Roast Potatoes, Baby Carrot, Tenderstem Broccoli, Cauliflower Cheese, Braised Red Cabbage, Yorkshire Pudding & Gravy

Choose your extra sunday sides

YORKSHIRE PUDDING 1.5

STUFFING 3

BRAISED RED CABBAGE 4

GREEN VEGETABLES 4

CAULIFLOWER CHEESE 5

PIGS IN BLANKETS 6

DESSERTS

JAM ROLY- POLY 8

Homemade Jam Roly-Poly , Custard

STICKY TOFFEE PUDDING 8

Butterscoth Sauce, Salted Caramel Ice Cream

TIRAMISU 8

Espresso Soaked Sponge Fingers, Mascarpone, Grated Chocolate

TRIPLE CHOCOLATE BROWNIE 8

Triple Chocolate Brownie, Raspberry, Honeycomb, Thyme

APPLE CRUMBLE 8

Mulled Cider Apples, Apple Puree, Fudge, Crumble Topping, Custard or Vanilla Ice Cream

Kindly be aware that our gluten-free meals are prepared in the same kitchen as other dishes, so we cannot guarantee with absolute certainty that they are completely free from gluten. Although our dishes list their ingredients and may not contain nuts, there is a possibility of trace amounts. Please inform our staff of any allergies you have. We are able to accommodate most, if not all, dietary requirements, but it is important for us to be informed in advance.



CHRISTMAS SET MENU

Monday - 12pm - 8:30pm

— 3 course for £28 —

STARTERS

CRAB & PRAWN COCKTAIL

Fresh Whitby crab, Greenland prawns, Marie rose sauce, compressed tomatoes, pickled cucumber & sourdough

SOUP (V)

White onion & cider, crispy onions, chive oil & focaccia

CROQUETTE

Beef brisket & Gorgonzola croquette, red pepper ketchup

PARFAIT

Duck & Orange parfait crostini, crushed hazelnut, red onion marmalade

MAINS

TRADITIONAL ROAST TURKEY

Roast turkey crown, mash, stuffing, pigs in blankets, roast carrots & parsnips, sprouts, green vegetables, pan gravy

GNOCCHI (V)

Wild mushroom, ricotta, spinach, gnocchi

PIZZA

Sourdough, white base, mozzarella, pigs in blankets, stuffing, cranberry, sprout leaves

SALMON

Salmon fillet, crushed new potatoes, confit tomatoes, fine beans, chive, crème fresh

DESSERTS

TIRAMISU

Espresso soaked sponge fingers, mascarpone, grated chocolate

STICKY TOFFEE PUDDING

Butterscotch sauce, salted caramel ice cream

BROWNIE

Triple chocolate brownie, raspberry, honeycomb, thyme, raspberry sorbet

APPLE CRUMBLE

Mulled cider apples, apple purée, fudge, crumble topping, vanilla custard

