

# MILLWORKS


BRUNCH. LUNCH. DINNER.

## TO MILL OVER

Prosecco (125ml) £6  
Broker's Gin & Tonic £5  
Rosé: Crémant de Limoux (125ml) £7.5  
Smoked Olives (v) £3  
Spiced Nuts & Seeds (v)(n) £3

## TO SHARE OR TO START

Beef & Pork Artisan Sausage, Salsa Verde £5  
Pulled Pork Scruppets, Apple & Rhubarb Purée £5  
BBQ Aubergine Baba Ganoush (v) £6  
Whipped Yoghurt, Crispy Flatbread  
Smoked Ox Cheek Tortilla, Aubergine Purée £6.5  
Grilled Feta & Roasted Squash Salad (v) £6.5 / £12  
Pomegranate Seeds, Red onion  
Chicken Liver Peanut Butter (n) £6.5  
Pineapple Jelly, Red Onion Chutney, Toast  
Buttermilk Fried Squid £7  
Burnt Lemon Mayo  
Mussels £7  
Scruppy Cider Sauce, Grilled Ciabatta  
(+ Artisan Beef & Pork Sausage £1.5)  
Mortimer Smoked Mackerel £7  
Pickled Fennel Potato Terrine  
Smoked Beef Rib Croquette £8  
Piquillo Pepper Marmalade

 /cambscuisine or check-in at /MillWorksinCambridge

 @Cambscuisine  #Cambscuisine

## MAINS

1/2 Thyme, Lime & Garlic Chicken £15  
Fries, BBQ Corn, Chipotle Salsa  
Whole Rack of BBQ Glazed Baby Back Ribs £15  
Fries, Celeriac & Mustard Slaw  
Sea Trout £16.5  
Seafood Broth with Squid, Prawns & Bok Choi  
Seared Tuna Steak £18.5  
Citrus & Fennel Salad, Spiced Greek Yoghurt,  
Mango & Lime Purée  
Mussels £12.5  
Scruppy Cider Sauce, Grilled Ciabatta  
(+ Artisan Beef & Pork Sausage £1.5)  
BBQ Aubergine & Crispy Cauliflower (n)(vg) £11  
Tomato & Smoked Olive Sofrito, Cashew Nut Gremolata  
MillWorks Caesar Salad - S£7 | L£12  
Cos Lettuce, Soft Boiled Eggs, Parmesan  
Pear & Pomegranate Salad (vg)(n) - S£7 | L£12  
Fennel, Pear, Pomegranate, Nuts, Seeds,  
Raddichio, Grilled Leaves, Grape Vinaigrette

## SALAD EXTRAS

+ Chicken £4 / + Smoked Trout £4 / + Flat Iron Steak £6

## MORTIMER CHARCOAL GRILL

Mortimer is our custom made indoor BBQ, fired up with charcoal and wood.  
All Served with Fries, Salad or Smoked Mash & Choice of Sauce:  
Salsa Verde | Béarnaise | Chipotle Salsa

Flat Iron Steak (Best medium-rare) - 7oz £12 | 14oz £20 | 28oz £34

28 Day Aged Sirloin Steak - 10oz £24

Marinated Lamb Chops with Dukkah & Honey (n) £18

Smoked Maple Glazed Pork Chop on the Bone - 12oz £15

Marrow Melt BBQ Burger with Pulled Beef Brisket £16  
Lemon & Garlic Mayo, Brioche Roll, Pickle

Vegetarian Burger (v) £13  
(Please ask your server)

## SHARING PLATES

Meat Fest  
£34 for 2 | £62 for 4  
Flat Iron Steak, Whole Rack BBQ Glazed Baby Backs, BBQ Lamb Chops,  
Salad, Celeriac Slaw, Fries, Pickles, 3 Sauces

Chicken Fest  
£30 for 2 | £56 for 4  
Thyme, Lime & Garlic BBQ Chicken, Southern Fried Chicken Wings, Spiced Mango Chicken Thighs,  
Salad, Celeriac Slaw, BBQ Corn, Fries, Pickles, 3 Sauces

## SIDES

Fries (v) £3  
Celeriac & Mustard Slaw (v) £3  
Seasonal Greens, Celery Salt (v) £3.5  
Tomato, Red Onion & Lettuce Salad (v) £3

Smoked Mash £3  
Charred Leeks, Béarnaise Sauce (v) £4  
BBQ Corn, Parmesan, Lime & Chilli Butter £4  
Mac 'n' Cheese, Parmesan & Truffle oil £5