

Mill Street Café Menu

BREAKFAST & BRUNCH

Bacon Baguette £3.50 (Available till midday)

Smoked Suffolk bacon served in a freshly baked baguette

Add scrambled egg £1.50

Scrambled Eggs on Toast £7.50

Local free-range eggs served on white, granary or sourdough bread

Add Bacon £2.50 / Smoked Salmon £2.50

Fresh tomato & red onion salsa £1.50 / Crayfish £2.50

Smashed avocado on toast £7.50

Avocado, red onion, vine tomato, lime served on white, granary or sourdough bread

Add Bacon £2.50 / Smoked Salmon £2.50

Scrambled egg £1.50 / Crayfish £2.50

Jalapeños £1 / Pickled Guindilla Chilies £1.50

Mark's Smoked salmon New York bagel £8.00

Smoked salmon, cream cheese, gherkin

Add crayfish £2.50

Crayfish & Avocado Open Sandwich £8.50

Crayfish tails, avocado, spring onion, cherry tomatoes, tabasco mayo served on white, granary or sourdough bread

Soup of the Week £4.95

Please ask for today's flavour, with white, granary or sourdough bread & butter

B.L.T £9.50

(add avocado £1.50)

Suffolk smoked bacon, vine tomato, iceberg, mayo served on white, granary or sourdough bread and with side of coleslaw

SOUP & SANDWICH SPECIAL

To warm you up this winter, you can add soup with any toasted sandwich or toasted panini for only an extra £3.50

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TOASTED PANINIS

Paninis are served with homemade deli coleslaw.
(Add a side of Spanish pickled Guindilla chilies £1.50)

Just Cheese & Onion £7.50
Mature cheddar, spring onion

Brie, Honey & Fig £8
Brie, red onion, honey and fig chutney

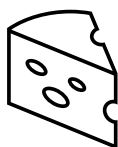
Croque Monsieur £8
Suffolk smoked ham with mature cheddar

Tuna Melt £8
Tuna, red onion and mature cheddar
Add sweet chilli sauce £1

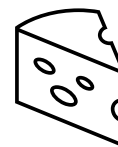
Mango Chilli Melt £7.50
Mango chutney, red onion, jalapeño chilli with mature cheddar

Bacon & Brie £9
Smoked Suffolk bacon, Suffolk brie with a choice of cranberry sauce or chilli jam

Bacon & Tomato £8
Suffolk smoked bacon, vine tomatoes and mature cheddar



CHEESE & WINE TASTING **Sunday 25th February**



Following the success of our first event, we are back, showcasing the very best of European cheese and wine.

Once again, we are joined by Mr Wheelers wine experts, who will be on-hand to guide you through vintages, vineyards, techniques and terroir, so you can understand - and thus enjoy even more of what's in your glass.

1st Tasting 2.30pm – 4.30pm

Scan here to book

2nd Tasting 5pm – 7pm

