
THE PAPER MILL

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 @PaperMillPub

 thepapermillapsleylock

STARTERS

Cornish Orchard Smoked Trout, heritage tomato salsa & toasted sour dough	£6.75
Slow Cooked Dorset Lamb Croquettes, minted chutney	£6.50
Tempura Battered King Prawns, wasabi mayo	£6.95
Sesame Satay Chicken Skewers, peanut & ginger dip	£6.75
Blue Monday, port poached pear & walnut salad	£6.25
Loaded Potato Skins, mozzarella – choose either pulled pork, Owton's Bacon or roasted sweet pepper	£6.95

FOR SHARING

'Big House' Board	£15.00/£20.00
special recipe ribs, southern fried chicken, pulled pork, Cajun spiced wedges, Frontier-battered onion rings & house slaw	
Spiced Mexican Nachos	£10.00/£15.00
chipotle spiced salsa, house guacamole, sour cream, jalapenos & melted mozzarella	
add BBQ pulled pork	£2.00
Asian Spiced Sharer	£17.50
sesame satay chicken skewers, pulled pork spring rolls, tempura battered vegetables, sweet & sour beef strips, Asian slaw, wasabi mayo	

BURGER KITCHEN

The Classic, Chalcroft farm beef, Mrs Owton's streaky bacon & HSB Gouda	£13.00
Owton's Pork & Chorizo Burger, baby gem, tomato	£13.00
The Smokey, chicken breast, Mrs Owton's streaky bacon, HSB Gouda & BBQ sauce	£13.50
The Tennessee, Chalcroft farm beef, BBQ pulled pork, HSB Gouda & crispy onions	£13.75
The Piri Piri, chargrilled chicken, baby gem, tomato & pickles	£13.25
The Veggie, Spinach, falafel & Laverstoke mozzarella burger, cumin mayo	£12.50
add sweet potato fries	£2.00

Fancy a Change? Why not take a look at our Chefs Signatures
Boards for some great fresh & seasonal dishes

MAINS

Pan-seared Sea Trout, wild garlic pesto gnocchi, black olives, cherry tomatoes & basil gremolata	£13.95
10oz Hampshire Rump, field mushroom, grilled tomato, hand-cut chips, onion rings & garlic butter	£19.95
Slow Cooked Lamb Shoulder Shepherd's Pie, roasted root veg, tenderstem broccoli & rich jus	£14.95
Frontier-Battered Cod, chips, minted pea purée & tartare	£11.95
Honey Bourbon Glazed Ribs, BBQ beans, house slaw & fat chips	£14.95 £19.95
Red Mullet & Tiger Prawn Red Curry, coconut rice, crispy coriander	£13.95
Frontier-Battered Halloumi 'Fish & Chips', sweet potato fries, minted pea purée & tartare	£11.95
Spiced Beef Salad, lemongrass & radish, soy & sesame dressing	£13.75
Corn-fed Chicken Linguine, wilted baby spinach, Mrs Owton's bacon, pine nuts & Parmesan	£13.95
Salad Of Grilled Rosary Goats Cheese, poached rhubarb, pea & mint dressing	£12.50
Slow Cooked Romsey Pork Belly, sage & onion mash, caramelised baby apples, fine beans & Cornish Orchards cider jus	£15.95
12oz Sirloin on the Bone, field mushroom, grilled tomato, hand-cut chips, onion rings & garlic butter	£21.95

SIDES

Chips (with cheese +50p)	£3.50
Sweet Potato Fries	£4.50
Rocket & Parmesan	£3.50
Tenderstem Broccoli	£3.50
Chargrilled Corn On The Cob	£3.50
Mash	£3.50
Garlic Bread (with cheese +50p)	£3.50

PUDDINGS

Summer Pudding, Clotted cream	£6.50
Lemon Posset, shortbread	£6.50
Paul's Chocolate Brownie, Fuller's vanilla ice cream & chocolate popping candy	£6.75
Vintage Ale Sticky Toffee Pudding, salted caramel ice cream & toffee sauce	£6.50
British Cheeses, biscuits, Tracklement's apple & cider chutney	£7.95
Selection of Fuller's Ice Creams, by Laverstoke Park	£6.00



Nathan Wright, Head Chef
The Paper Mill



@FULLERSKITCHEN WE TAKE TASTE PERSONALLY

If you require information regarding the presence of allergens in any of our food or drink, please ask your server who will be happy to provide this information. Whilst a dish may not contain a specific allergen, due to the wide range of ingredients used in our kitchen foods may be at risk of cross contamination by other ingredients.