

The Mill Café

DEEP FILL SANDWICHES £7.50

All served with peppery cubeb side salad and crisps.

Gluten free options are available – please ask your server

Cheddar & Honey Roast Ham

Dorset Coastal Cheddar with Hampshire Honey Roasted Ham Served on white bread.

Coronation Chicken

Coronation chicken balanced with a touch of lemon juice, served on granary bread

Red Onion, Houmous & Beetroot (Ve)

Fresh red onion & beetroot with garlic & lemon houmous, served on granary bread



TOASTED PANINIS – £8

All served with peppery cubeb side salad and crisps.

Gluten free options are available – please ask your server

Cheddar & Honey Roast Ham

Dorset Coastal Cheddar Served on white bread.

Bacon, Brie & Cranberry

Bacon, Somerset Brie and fruity cranberry sauce, served in a locally baked panini

Chicken, Chorizo & Mozzarella

Sliced chicken and chorizo with creamy Laverstoke Park Farm buffalo mozzarella, served in a locally baked panini

Tomato, Mozzarella & Pesto (V)

Juicy tomato, green pesto and creamy Laverstoke Park Farm buffalo mozzarella, served in a locally baked panini



SHARING PLATTERS

Laverstoke Ploughman's - £18 for 2 to share

£36 for 4 to share

A platter of Laverstoke Park Farm cheeses – creamy mozzarella, mature cheddar and mild gouda, served with pork pie, honey roast ham, pickled onions, red grapes, tomato chutney, peppery cubeb salad, butter and ciabatta*

Hampshire Charcuterie and Cheese - £18 for 2 to share

£36 for 4 to share

A platter of meats from The Hampshire Salami Company – flavourful Sopressa, traditional Farmhouse salami and Capocollo with a hint of juniper, along with creamy Laverstoke Park Farm Buffalo Mozzarella and Gouda,, Dorset Coastal Cheddar, served with peppery cubeb salad, butter and ciabatta*

**selection may vary – all items are subject to availability*

SNACKS

Scone £2.50

Plain Scone, served with Clotted Cream and Strawberry Jam

Selection of Cakes £2.50

Chocolate Bars and Crisps £1

The paper for this menu is made from recycled botanicals left over after distilling Bombay Sapphire

Our Local Partners

We're proud to call the beautiful Hampshire countryside our home. When creating our menu, we wanted to choose the highest quality ingredients possible whilst keeping our carbon footprint and 'food miles' low.

That's why we've partnered with some of the best local producers in the area to find some amazing food and drink that we're delighted to share with you.

Laverstoke Park Farm

A stone's throw away, 'Farming with Nature' to produce the finest Buffalo milk cheeses that we use across our menu, leading the way in Biodynamic and Organic Farming methods in the UK.

Dorset Tea

Based in Bournemouth, world class teas are selected to celebrate the natural beauty and sunshine of neighbouring Dorset.

River Coffee Roasters

Based in Winchester, the River Coffee team build relationships directly with coffee suppliers and communities in coffee producing countries across the globe, ensuring ethical and sustainable sourcing. Expertly roasted to a blend made specifically for The Bombay Sapphire Distillery.

Hampshire Salami Co.

Located in nearby Wolverton village, this award-winning salami maker and meat curer works closely with Hampshire farmers and smallholders who are rearing exceptional livestock, to cure one pig at a time – from nose to tail.

Surrey Ceramics

Opened in 1956, this quintessentially English pottery designs and makes all of their ceramics using traditional techniques at their premises in Grayshott, Surrey.

The Cold Pressed Oil Company

Based in a listed barn in the delightful Hampshire countryside, the Cold Pressed Oil Company are producers of exceptional extra virgin cold pressed rapeseed oil.

Did you notice?

Our menus are printed on handmade paper, created using recycled spent botanicals left over from distilling Bombay Sapphire here at Laverstoke. We're also proud of the history of Laverstoke Mill, and its heritage as the former paper mill in which we reside.

Our bespoke counter and tabletops are made using upcycled glass from Bombay Sapphire bottles and cocktail glasses – if you look close enough you can see parts of our logo.

Our menu is influenced by the 10 botanicals of Bombay Sapphire gin, and we have incorporated these into some of our dishes.