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Here at The Paper Mill we're passionate about food; our team of talented chefs, using carefully sourced British ingredients, will bring you the best freshly cooked dishes every time.

STARTERS

Soup of the day Golden Pride sourdough (Vg)	£5.50	Potato skins cheddar & mozzarella cheese, Mrs Owton's bacon, sour cream	£7.00	Black Cab rarebit red onion marmalade (V)	£6.50
Fuller's London porter smoked salmon horseradish cream, pea shoots	£7.00	Spiced chickpea cous cous lemon & herb dressing (Vg)	£6.50	Duck liver pâté caramelised onion jam, toasted Golden Pride sourdough	£7.00
Potato skins red peppers & sour cream (V)	£6.50	Sautéed garlic chicken & chorizo bruschetta	£7.00	Salt & pepper squid Nam Jim dipping sauce	£7.00

TO SHARE

Seafood platter Fuller's London Porter smoked salmon, salt & pepper squid, marinated anchovies, crayfish cocktail, Golden Pride sourdough	£20.00	Nachos melted cheese, jalapeños, guacamole, salsa & sour cream (V)	£10/£15.00
		Add; Chicken £3.00 Pulled Pork £2.00 Extra Cheese £1.50	

SUNDAY ROASTS

All of our Sunday roasts are served with roast potatoes, sticky red cabbage, runner beans & peas, honey roast carrots & parsnips, cauliflower cheese, homemade Yorkshire pudding and lashings of gravy.

Roast sirloin of Owton's dry-aged beef	£17.00
Roast ½ Norfolk Chicken two ways	£15.00
Roast South Coast lamb shoulder	£17.00
Homemade Nut roast (V) or (Vg)	£13.00

MAINS

Heritage tomato panzanella (Vg)	£10.50
Add; Mozzarella £2.50 Seitan £2.00 Chicken £3.00 Chorizo £1.50	
Aubergine & tomato ragout watercress & herb salad, Moroccan kasra flatbread, zaatar (Vg)	£11.00
Tea & hop smoked haddock & salmon fishcakes watercress, gem & herb salad, sauce gribiche	£12.00
Fuller's Frontier battered Haddock triple cooked chips, mushy peas, tartare sauce, lemon	£13.50
Fish Pie tea & hop smoked haddock, salmon, haddock, prawn, cheesy mash top, curly kale, savoy cabbage	£14.00
Veggie 'fish n chips' beer battered halloumi, sweet potato chips, pea puree, tartare sauce (V)	£11.00
Chalcroft farm beef burger Mrs Owton's bacon, Fuller's HSB Gouda, lettuce, tomato, onion, gherkin, triple cooked chips	£13.50
The Smokey burger chicken breast, Mrs Owton's streaky bacon, Fullers HSB Gouda, BBQ sauce, triple cooked chips	£13.50
Kentucky fried seitan burger vegan coleslaw, vegan bun, triple cooked chips (Vg)	£11.00
Add; Halloumi £2.50 Mozzarella £2.50 Chicken £3.00 Extra Patty £3.00 Pulled Pork £2.00 Onion Rings £1.00 Chorizo £1.50	

SIDES

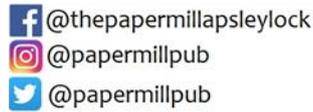
Triple-Cooked Chips £3.50 | House Salad £3.50 | Coleslaw £3.50 | Fries £3.50 | Sweet Potato Fries £4.50
Fuller's Frontier Battered Onion Rings £3.50 | Garlic Bread £3.50 (add cheese 50p) | Peppercorn Sauce £1.50


 Asanga, Head Chef



@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 prepared in the presence of ingredients which do contain allergens. (v) vegetarian (vg) vegan



PUDDINGS

Vintage ale sticky toffee pudding <i>toffee sauce, Fuller's buffalo milk salted caramel ice cream</i>	£5.50
Knickerbocker glory	£6.50
Apple pie <i>crème anglaise</i>	£6.00
Aerated vanilla cheesecake <i>poached berries</i>	£6.00
Paul's chocolate brownie <i>Fuller's buffalo milk vanilla ice cream</i>	£6.00
Treacle tart <i>Fuller's buffalo milk vanilla ice cream</i>	£6.00
Selection of British cheeses; <i>mature Cheddar, Stilton, Somerset Brie, crackers, celery, grapes, apples, quince jelly</i>	£8.00
Fuller's Ice cream by Laverstoke Park Farm	£2 per scoop
Ask one of the team for our flavours (Vg)	

HOT DRINKS

Americano	£2.50	Mocha	£3.00
Latte	£2.85	Double Espresso	£2.50
Cappuccino	£2.85	Macchiato	£2.15
Flat White	£2.85	Selection of Teas from	
Hot Chocolate	£3.00	TeaPigs	£2.30

The Paper Mill is the perfect venue for any outing.

A modern pub and restaurant on the banks of the Grand Union Canal, we are known for excellent pub food, great ales and friendly service. With warm log fires and an outdoor terrace, it's a family-friendly pub for all seasons.

If you have a special occasion coming up our dedicated Event Manager would be happy to help you organise your day, with the help of the team taking care of any little detail.

Here at The Paper Mill we're about honest food, well sourced ingredients, and quality cuts of meat. Crafted by our team of hugely talented chef's, we bring you truly delicious dishes that we are proud of.

Chalcroft Farm Beef Burger

Owton's burgers are created from two separate cuts of meat and seasonings to ensure the burger melts in the mouth.

Frontier Beer Batter

A light crisp batter created from the malts and grains of Fuller's Frontier Lager that has been milled into the flour.

Ice Creams by Laverstoke Park Farm

Made from Buffalo milk, this ice cream benefits from a higher nutrient content, higher calcium levels than cow's milk and high fat content creating a rich in flavour, creamy in texture product.



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Father's Day Treat dad to something special...

Roast Norfolk chicken and tarragon terrine, £6.50

Pickled mushrooms, toasted golden pride sourdough, tarragon aioli.



Surf 'N' Turf

Owton's dry-aged 6oz fillet, £28

Garlic langoustines, charred asparagus, triple cooked chips & Bearnaise

South coast rack of lamb, £18

Pine nut pesto crust, Jersey Royal potatoes, minted peas, anchovy and caper butter.

Malt & barley smoked cod, £15.50

Charlotte potatoes, wilted spinach, chive butter sauce.

Thyme roasted chicken, £13

Courgette, broad bean, pea, baby gem & Laverstoke mozzarella salad, lemon dressing.

Grilled polenta, £12

Roasted fennel, tomatoes, peppers, garlic & extra virgin olive oil.



Vanilla panna cotta, £6.50

Rhubarb, meringue, ginger crumb, basil


Asanga, Head Chef


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