

THE
MILL HOUSE
RESTAURANT

To Start

Sea Trout

Confit Sea Trout and Seared King Scallop, Pickled Fennel and Thermidor Sauce
£9.00

Duck Egg (v)

*Crispy Coated Runny Duck Egg, Smoked Cheese, Chive and Baby Potato,
Cress and Chive Oil*
£8.50

Terrine

Pressed Corn-Fed Chicken and Leek Terrine, Calvados Chutney and Toasted Brioche
£8.50

Soup (v)

*Leek and Potato Soup, Poached Baby Gem and Spring Onion,
Toasted Flaked Almonds, Red Onion Oil,
Wholemeal Loaf*
£7.50

Goats Cheese (v)

*Marinated Red and Golden Beetroot, Goats Cheese Mousse,
Toasted Oats and Sunflower seed Granola,
Pure Honey and Elderflower Gel*
£8.50



Regrettably we cannot guarantee that any of these items are completely free from traces of nuts.
If you do suffer from any food allergies please inform a member of staff prior to ordering

THE
MILL HOUSE
RESTAURANT

Main Course

Salmon

Pan Fried Supreme of Salmon, Tomato and Thyme Mille-Feuille, Tempura White Anchovies, Pea Purée and Tomato Fondant

£18.00

Chicken

Slow Cooked and Soy Glazed Free Range Chicken Breast and Confit Leg, Sautéed Curly Kale, Roast Carrots, Fondant Potato and Chicken Jus

£16.50

Beef

Roast Cannon of Beef Sirloin, Fried Wild Mushrooms, Brunoise of Root Vegetables, Parisienne Potatoes, Oxtail and Cheek Pie, Beef Jus

£24.00

Duck

Redcurrant and Fig Glazed Duck Breast, Sauté Green Cabbage and Shallot, Baby carrots, Dauphinoise Potato, Game Jus

£19.00

Venison

Baked Loin of Venison and Portobello Mushroom Wellington, Tender Stem Broccoli, Cherry Tomato, Grilled Baby Gem, Chateau Potatoes and Game Jus

£22.00

Chick Pea and Bean (v)

Cannon of Chick Pea and Mixed Beans Wrapped in Leek, Green Pea Fricassee, Game Chips, Vegetable Jus

£16.00



Regrettably we cannot guarantee that any of these items are completely free from traces of nuts.
If you do suffer from any food allergies please inform a member of staff prior to ordering