

THE  
**MILL HOUSE**  
RESTAURANT & BAR

*Starters*

*Galantine*

*Quy Mill Chicken galantine, Fig Chutney & glaze, spiced hazelnut,  
micro salad & Chicken crackling*

*Scallop & Tuna*

*Ceviche Scallop & Tuna, Pickled Ginger, Lemon Balm Pesto &  
Orange fillet*

*Consommé*

*Thai Basil & Chili Consommé, Angel Hair Noodles*

*Porridge*

*Bacon, Black Pudding & Egg Porridge Ricotta Cheese*

*Melon & Cucumber*

*Compressed Melon & Cucumber, Pink Grapefruit Foam, Orange Tuile*

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***Mains***

***Halibut***

*Seared Halibut, Mussels, Smoked Pancetta, Root Vegetables, Samphire,  
Fennel Croquette Pernod Butter sauce*

***Lamb***

*Roast Loin and Shoulder of Lamb, Butter Onions, Minted Pea Puree,  
Broad Beans, Fondant Potato, Crispy sage leaves, Lamb Jus*

***Pork***

*Maple Cured Pork Belly, Baked Apple Tartin, Celeriac and Cumin Puree,  
Black Pudding Potato Cake, Heritage Carrot, Bacon Popcorn Calvados Jus*

***Duck***

*Crispy Duck Breast, Confit Leg and Potato Hotpot, Roast Parsnip,  
Sauté Black Cherries and Cherry Gel, Wilted Pak Choi and Duck Sauce*

***Mushroom Pithivier***

*Wild Mushroom, Pine Nuts, Tofu and Thyme Pithivier, Curried Cauliflower  
and Potato Risotto*