

THE
MILL HOUSE
RESTAURANT & BAR

Set Lunch Menu

To Start

Soup of the day (v)

Mackerel

Scorched & Tartare Mackerel, Gooseberry Gel, Golden Sultanas, Celeriac Slaw, Horseradish

Tongue 'N' Cheek

Braised Ox Cheek & Tongue, Roast Garlic & Shallots, Glazed Fleurons, Braising Liquor

Goats Cheese (v)

Whipped Goats Cheese, Beetroot & Raspberry Salad, Walnuts, Celery, Apple, Cider Vinegar Dressing

Main Course

Fish 'N' Chips

Baked Cod, Brown Shrimp, Lovage Oil, Ruby Char, Pea Puree, Triple Cooked Chips

Chicken

Lemon Scented Corn Fed Chicken Breast, Chorizo Crisps, Buttered Tender Stem Broccoli, Baby Carrots, Fondant Potato, Chicken Jus

Beef

Charred Cannon of Beef Sirloin, Wild Mushrooms, Tomato Fondue and Mushroom Ketchup
Crispy Red Onion Rings, Chive Mash and Beef Jus

Cassoulet (v)

White Bean & Tofu Cassoulet, Flat Bread, Roast Red Pepper and Basil Pesto

Dessert

Cheese Cake

Cream Cheese & Strawberry Mille Feuille, Black Pepper Pastry Cream, Ripple Ice Cream

Pineapple

Ginger & Lime Marinated Pineapple, Coconut Ice Cream, Coconut Flakes, Lime Jelly & Poppy Seed Tuile

Ice Cream

Quy Mill Selection of Ice Cream & Sorbet

Cheese

English Cheese Board, Quince Jelly, Crackers

