

THE MILTON

A la Carte Lunch

Served Monday – Saturday

2 COURSES 15.50 / 3 COURSES 20.00 Monday – Wednesday

(Excludes Yorkshire cheese Selection)

Starters

Soup of the day, fresh bread roll, house churned butter (ask server for today's option) 5.50

Smoked salmon horseradish cream, mixed salad 6.95

Wild mushroom and Stilton bruschetta (V) 5.95

Smoked duck breast, 5 spiced gel, pickled cucumber, and soy (GF) 6.95

Waldorf salad, walnuts, blue cheese, apple, celery, grapes & gem lettuce (V) (GF) 5.75

Mains

Beer battered cod, hand cut chips, mushy peas, tartar sauce and lemon (GF) 12.50

Fillet of Salmon with Mediterranean vegetables and potatoes 12.95

Heritage tomato and basil risotto 14.50

Pan seared sea trout fillet, smoked chowder and parsley oil (GF) 16.50

Chicken Caesar salad, balsamic croutons, baby gem hearts, smoked bacon, parmesan crisps,
dehydrated cherry tomatoes 12.50

Desserts

Warm chocolate brownie with chocolate sauce and vanilla ice cream (V) 6.00

White chocolate and raspberry mousse, prosecco jelly (GF) 6.95

Pistachio & honey Crème brûlée, shortbread biscuit (V) 6.50

Apple and blackberry crumble, oat and hazelnut topping, crème anglaise (V) (GF) 6.50

Sticky toffee pudding, butterscotch sauce, honeycomb, vanilla ice cream (V) (GF) 6.50

Yorkshire cheese selection for two, fountains gold, Yorkshire blue, Barncliffe brie, fine fettle, quince jelly,
tomato chutney, walnuts, and artisan crackers 9.95

Please inform us of any allergies / dietary requirements (V) vegetarian (VG) vegan (GF) gluten free

A discretionary 10% service charge will be added to your bill