

THE MILTON

Sunday Menu

2 COURSES 20.00 / 3 COURSES 25.00

(Excludes Yorkshire cheese selection)

Starters

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

Deep fried goat's cheese, tomato chutney, salad 5.50

Monkfish scampi, minted pea purée, lemon mayonnaise 7.35

Warm cheddar and leek tart, mixed salad (V) 6.00

Pan fried pigeon breast, duck fat rösti, pickled beetroot purée, jus 6.95

Roasts

All roasts served with roast potatoes, braised red cabbage, roast Chantenay carrots, piccolo parsnips, side of mixed greens, cauliflower cheese, Yorkshire pudding, rich beef gravy.

Roast Sirloin of beef (medium rare) 16.50

Belly pork 15.50

Turkey breast 15.50

French trimmed chicken breast 15.50

Lamb belly 16.50

Confit duck leg 16.50

Wild mushroom wellington (VG) 14.50

Pan-roast salmon fillet, confit new potatoes, samphire, dill and chive velouté 15.50

Desserts

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

Chocolate & Cointreau mousse, chocolate soil, orange tuile biscuit (V) 6.95

Pina colada panna cotta with rum soaked pineapple salsa (GF) 6.95

Raspberry & pistachio trifle with rum soaked Yorkshire parkin (V) (GF) 6.95

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