

SUNDAY LUNCH MENU

STARTERS

Homemade Soup of the Day

Accompanied by freshly baked speciality bread from the Farm Shop

Pan-Seared Scallops

Served with crispy pancetta, julienne of apple & a creamy spiced cauliflower puree

Chicken & Basil Ravioli

Served with tomato & chilli relish and dressed rocket

Artichoke, Blood Orange & Feta Salad

Antipasti Board

A delicious selection of cured meats, olives, sun blushed tomatoes, gherkins & dips

MAINS

Roasted Sirloin of Beef

Served with Millets Yorkshire puddings, seasonal veg and a red wine jus

Honey & lemon Roasted Half Crown of Chicken

Served with Millets own seasonal veg and a red wine jus
(*Add a Yorkshire pudding for 50p)

Herb-Crusted Hake

Served with saffron turned potatoes, blanched kale & gremolata

Spring Vegetable Risotto

Served with dressed wild rocket and parmesan

DESSERTS

Sticky Toffee Fool

Served with vanilla shortbread

Chocolate & Mint Individual Parfait

Coated in white chocolate, served with a hazelnut tuile and a raspberry coulis

Banana & Raisin Brioche Bread & Butter Pudding

Served with vanilla ice cream or crème anglaise

Artisan Cheese Board

With a selection of 4 local chesses, homemade chutney and biscuits for cheese
(* £2.50 supplement)

One Course

£14.99

Two Courses

£19.99

Three Courses

£24.99

Two and three course menus include a complimentary breakfast tea or filter coffee. Speciality teas and coffee are available at an additional cost.

Half size portions for under 12's:
1 course £7.50, 2 courses £10, 3 courses £12.50

