



WINTER DINING MENU

STARTERS

Seasonal soup of the day, artisan bread roll, South Downs butter £6

Potted goose, fig & orange chutney, toasted pain d'épices £8

Shallot, blue cheese & chestnut tart, pickled vegetable ribbons, juniper vinaigrette £7

Slow braised pork, sage & candied apple croquettes, mustard seed fried butter beans £8

Smoked & cured salmon tartare, horseradish crème fraiche, cranberry & black pepper dressing £9

Chargrilled scallops with a nduja crust, parsnip & celeriac puree and bonito flakes £12

MAIN COURSES

Wild mushroom & tarragon ragout, toasted brioche, caraway courgetti, white truffle honey £14

Brandy ham, parsnip dauphinoise, hazelnut green beans, silver skin onions, parsley & sorrel sauce £16

Pan-seared sea bass, chervil mash, fennel confit, pomegranate & parsley salad, Pernod cream £17

Royal three-bird roast, pancetta-wrapped chipolata, pear & potato mash, smoked bacon sprouts, redcurrant jus £18

Chargrilled rib eye with a Parma ham pithivier, cavalo nero & a black pepper jus £24

Maple roasted fillet of salmon with horseradish mash, parsley creamed leeks, crispy capers £17

Artisan bread & butter £2 / Caraway courgetti / Olive oil mash

Smoked bacon sprouts / Hazelnut green beans / Creamed leeks / Skinny fries / Chunky chips £4

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