



MID-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

Slow cooked pork belly with king's cabbage, smoked pancetta, black pudding croquette & sauce robert £16

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

Crispy duck breast with charred bok choy a lemongrass and garlic infused pomme fondant £19

Chargrilled rib eye with a Parma ham pithivier, cavolo 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

Kings cabbage with pancetta/ Cavolo nero & toasted sesame / Creamed leeks / Skinny fries / Chunky chips £4

THE MILK HOUSE, THE STREET, SISSINGHURST, KENT TN17 2JG

01580 720200 FRESH@THEMILKHOUSE.CO.UK



/TMH.TN17

@TMH_TN17

