



## SPRING DINING MENU

### STARTERS

Soup of the day with artisan bread and South Downs butter £6

Smoked ham terrine, pickled Spring vegetables, elderflower chutney & nasturtiums £8

Pressed Spring leeks with fennel, creamed goats curd & herbed vinaigrette £7

Crab & crayfish ravioli with a tomato, dill & samphire broth £10

Twice baked aged Cheddar soufflé with a tomato salsa and baby leaf salad £8

Smoked halibut with a baby beet and orange salad, shaved radish £11

### MAIN COURSES

Wild garlic gnocchi, sautéed tenderstem broccoli, pea shoot salad & Parmesan cream £14

Chargrilled pork chop, champ mash, Spring leeks & sage butter £16

Crispy skinned fillet of sea bream with an aubergine, tomato and potato crush, cucumber and lime salsa £16

Pan roasted rump tail, lemon thyme potatoes, wilted spinach and duck fat béarnaise £24

Basil & Dijon brushed lamb, wild garlic mash, minted broad beans & feta, black olive jus £19

Hake fillet with a warm salad of cauliflower & Parma ham, rosemary baby new potatoes, lemon butter sauce £15

### SIDES

Artisan bread & butter £2 / Sautéed tenderstem broccoli / Wild garlic mash / Spring Salad/  
Broad beans & Nigella seeds / Rosemary baby new potatoes / Skinny fries £4

Please speak to a member of staff if you have any questions about allergies or dietary requirements.

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