



AUTUMN DINING MENU

STARTERS

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

Potted beef with bacon, Yorkie, pickled horseradish £9

Roasted butternut, goat's cheese & rosemary tatin, land cress, walnut oil £7

Smoked mackerel fillets, rainbow beets, bay leaf butter, baby leaves £9

Beetroot and macadamia poke with super seeds £8

Chillied crab wontons, sweet mango chutney, alfalfa sprouts £10

MAIN COURSES

Chickpea paella, artichokes, peppers, tomatoes, olives & crumbled feta £14

Creole chicken, mini pumpkin pie, fried green tomatoes, chargrilled lemon £15

Saffron & turmeric bouillabaisse with tomato aioli & a herb brushed French stick £16

Harissa lamb, chickpea chips, lemon cavolo nero, mint yoghurt £24

Confit duck leg, white bean, spinach, pancetta & baby onion cassoulet £18

Seared seabass with chorizo, Lyonnaise potatoes, samphire & dill cream £17

SIDES

Artisan bread & butter £2 / Creamed spinach / Olive oil mash / Leek ragout/
White bean & pancetta cassoulet / Fried green tomatoes / Skinny fries £4

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

01580 720200 FRESH@THEMILKHOUSE.CO.UK



/TMH.TN17

@TMH_TN17

