



WINTER DINING MENU

STARTERS

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

Lemon thyme scallops, vanilla artichoke puree, chicory, horseradish chips £10

Chestnut, pancetta and sage pastillas, creamed leeks & crispy shallots £8

Horseradish potato waffle with apple wood smoked salmon, dill crème fraiche, baby leaves £10

Blue cheese & chive bonbons, pickled celery, walnuts, Port wine syrup £8

Game terrine wrapped with streaky bacon, mustard cress, pickle mix, bread & butter £9

MAIN COURSES

Braised wedge of roasted red cabbage, crumbed chestnuts, crispy leeks, manchego shavings £14

Pork schnitzels, sweet potato & spinach mash, brown sugar apples, mustard jus £15

Bay leaf sea bass, red wine risotto cake, caramelised chicory, shrimp & chervil butter £17

Blood orange duck confit, celeriac purée, pecan sautéed kale & redcurrant jus £18

Club steak, lambs leaf salad, potato chive croquettes, mushroom and black pepper sauce £24

Peppered mackerel, purple potatoes, fennel and shrimp butter, leaves £16

SIDES

Artisan bread & butter £2 /
/ Skinny fries £4

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