



2 courses £28 / 3 courses with coffee and chocolates £35

STARTERS

Soup of the day with artisan bread and Plurenden Manor butter

Potted mackerel, apple jelly, fennel seed biscotti, bacon bits & mustard cress

Lemon, goats' cheese & soya bean ravioli with a rocket & watercress cream

Gin cured sea trout with green apple & celeriac remoulade, buckwheat blinis

MAIN COURSES

Rosemary roasted leg of lamb or roast sirloin of beef with balsamic beetroot, roasted baby new potatoes, tenderstem broccoli, Yorkie, red wine jus

Cauliflower steak, chilli spiced borlotti bean, butterbean & tomato cassoulet

Pan fried red mullet, crab and samphire risotto, dill buttered leek ribbons

PUDDINGS

Double chocolate cardamom pot with hazelnut brittle & ginger cream

Vegan rhubarb & ginger posset, vanilla coconut cream, candied macademia

Frangipane & blueberry tart with orange blossom crème fraiche

Local cheeses, crackers, dried apple, celery, sultana & raisin chutney (£2 supplement)

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

01580 720200 FRESH@THEMILKHOUSE.CO.UK



/TMH.TN17

@TMH_TN17

