



SPRING DINING MENU

STARTERS

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

Sumac crusted wood pigeon, herb sautéed mushrooms, toasted sourdough, sorrel cress £12

Potted mackerel, apple jelly, fennel seed biscotti, bacon bits & mustard cress £9

Lemon, goats' cheese & soya bean ravioli with a rocket & watercress cream £8

Jerusalem artichoke & Swiss chard tart with crumbled feta & basil oil £8

Gin cured sea trout with green apple & celeriac remoulade, buckwheat blini £10

MAIN COURSES

Cauliflower steak, chilli spiced borlotti bean, butterbean & tomato cassoulet £14

Pork ossobuco, sweet potato puree, lemon kale & courgette matchsticks £16

Pan fried red mullet, crab and samphire risotto, dill buttered leek ribbons £19

Spring lamb crusted with lemon-thyme & rosemary, bulgur wheat, tomato & parsley salad,
minted Greek yoghurt £24

Chargrilled halloumi, roasted radish and land cress salad, butterbean & thyme salsa £15

Hake fillet with braised artichoke, ham & peas, new potatoes, fennel broth £17

SIDES

Artisan bread & butter £2 / Green bean, shallot butter / Herb mash / Spring Salad/
Soya beans & Nigella seeds / Minted new potatoes / Skinny fries £4

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