



AUTUMN DINING MENU

STARTERS

Seasonal soup of the day with a multi-seed rye roll & South Down's butter £5

Three-bird ravioli in Bull Shot broth with red sorrel and mizuna cress £10

Beetroot carpaccio with warm goat's cheese, rosemary crostini and a pumpkin seed dressing £6

Smoked salmon, crab & crayfish terrine with Bloody Mary jelly and melba toast £8

Maple-cured quail wrapped in pancetta on toasted brioche with crispy kale, button mushrooms, chestnut crumble and a black truffle cream £12

Grilled mackerel fillet with sautéed Pink Fir Apple potatoes, caramelised fennel, balsamic red onions and a soft herb butter £9

MAIN COURSES

Hay-baked lamb rump with cracked wheat, sautéed silverbeet and a roast garlic, pine nut & black olive jus £22

Square-cut salmon on capsicum buckwheat noodles with pak choi and a sweet chilli & soy dressing £17

Chargrilled marrow filled with freekah, goat's curd, artichoke & sunflower seeds served with root vegetable ribbons and lemon butter £12

Slow-cooked Old Spot, Black Shetland potato, silver skin onion, chantenay carrot, leek & soya bean casserole served with crusty French bread £15

Lobster & langoustine mac 'n' cheese with confit fennel, fresh dill and a baby leaf salad £24

Lemon-roasted poussin with smoked garlic mash, buttery runner beans and a parsley & caper beurre blanc £16

SIDES

Petits pois à la française / Caramelised fennel / Creamed spinach with kale & bacon / Lentil, bean and watercress salad
Pink salt roasted Pink Fir Apple potatoes / Smoked garlic mash / Skinny fries / Chunky chips £4

RAMPANT HORSE 2013, KENT VINEYARD, COLLIERS GREEN, KENT

First vintage • Limited release • TMH exclusive • Local

£5 175ml / £6.50 250ml / £20

THE MILK HOUSE, THE STREET, SISSINGHURST, KENT TN17 2JG
01580 720200 FRESH@THEMILKHOUSE.CO.UK



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@TMH_TN17