



## AUTUMN DINING MENU

### STARTERS

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

Chargrilled ciabatta, marmite butter, beetroot hummus £6

Vegan beetroot tarte tatin, spinach & chestnut pesto £8

Pancetta wrapped game terrine, brioche toast, Gentleman's relish £10

Seared scallops, roasted artichoke puree, bay leaf butter, mustard cress £14

Sauteed pigeon breast, parsnip & butternut, crispy golden beets, aniseed glaze, sorrel cress £12

Wild mushroom ragout, toasted brioche, watercress cream, poached egg £8

Grilled mackerel fillet, sourdough ciabatta, dill and chive cream, citrus pickled cucumber & radish slaw £11

Potted rabbit with caramelised chicory, fig jam, toasted pumpernickel crostini £11

In the Dining Room, a 10% discretionary service charge added to the bill, this goes directly to the team.

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