



## MID WINTER DINING MENU

### STARTERS

Seasonal soup of the day with artisan bread roll, South Downs butter £7

Chargrilled pitta bread with smoked butter, red onion & sage jam £6

Vegan truffled mushroom & tarragon pate, pickled walnuts, gherkin and baby onions, toasted rye £9

Local game terrine, bacon marmalade, toasted brioche, celeriac, parsley remoulade £11

Seared scallops, Jerusalem artichoke cream, shaved fennel saucisson, sorrel cress £14

Sautéed chicken livers with a wild mushroom, fennel & charred radicchio salad, toasted brioche and a Cognac cream £12

Aged cheddar, caramelised red onion & thyme tart, bitter leaves, shallot & pickled walnut vinaigrette £9

Oak smoked salmon, warm horseradish & chive waffle, dill crème fraiche £12

Slow braised pork, sage & candied apple croquettes, butter beans, wholegrain mustard cream £11

Please speak to any of the team about allergens or dietary requirements.  
Allergen cards are available on request.

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

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