



SUMMER PUDDING MENU

TMH Jubilee trifle: Limoncello soaked sponge swirl, lemon curd cream, custard, Amaretti biscuits & candied peel £7

Cacao and almond loaf, honeyed yoghurt, berries £7

Vegan gooseberry, apple & elderflower crumble, oat & almond crust, vegan vanilla ice cream £7

Blackcurrant arctic roll, blackcurrant compote, clotted cream ice cream £7

Gypsy tart with apricot, pineapple & peach salsa, apricot sorbet £7

Raspberry parfait, mint syrup, candied pistachios £7

Seasonal ice creams from Northiam Dairy £6
(Vegan ice cream available)

Spring sorbets £6

Selection of local cheeses, buttermilk, wheat & charcoal biscuits, dried fruit and nut mix, apple cider chutney £10

TMH GOLD TOP CHEESE BOARD

Three cheeses, frozen grapes, dried fruit & nut mix, buttermilk, wheat & charcoal crackers & a shot of Port £12 per person (min 2 people)

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