



## MID WINTER DINING MENU

### S T A R T E R S

Chargrilled ciabatta with marmite butter £6

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

Vegan beetroot carpaccio, blood orange dressing, bitter leaf salad, tomato tortilla £9

Moons Green smoked pork collar, celeriac remoulade, bacon marmalade, cornichon, mustard cress, apple salad £13

Seared scallops, parsnip & honey puree, wild fennel saucisson, bitter leaves, red wine syrup £14

Apple, pecan, pear & Brussel sprout salad, clementine & sherry dressing £11

Oak smoked salmon, chargrilled kibbutz bread, horseradish and lemon crème fraiche, parsley cress £14

Wild mushroom & tarragon ragout, portobello mushroom, land cress cream, brioche finger £12

Pancetta wrapped game & black cherry terrine, melba toast, quince and treacle chutney £13

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

In the Dining Room, a 12.5% discretionary service charge is added to the bill, this goes directly to the team.

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