



## SUMMER DINING MENU

### S T A R T E R S

Chargrilled focaccia, basil butter £6

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

Sweet roasted pepper, tomato & basil tart, pine nut & Parmesan crust, caraway yellow courgettes £10

Rock & rose melon, fig jam, fennel, mint, ricotta, Parma ham, rapeseed melon dressing £13

Prawn, crab & crayfish cigarillos, alfalfa shoots, spring onion, red & white radish salad, siracha £14

Quinoa, feta, pickled watermelon, pea shoot, cucumber & lemon balm salad with chilli jam £11

Smoked mackerel pate, herb smoked butter, pickled onions, cornichons & mustard cress salad,  
tomato tortilla crisp £12

Heirloom tomato, mixed beets, Moons Green beef braesola, herbed labneh, crispy onions £12

Seared scallops, lemon cauliflower rice, flying fish roe, chive & dill dressing, lemon balm cress £14

(GUESTS ORDERING FOOD FOR THE FAR GARDEN (PICNIC BENCHES), PLEASE NOTE: ALL FOOD FROM THE MAIN KITCHEN WILL ARRIVE AT THE SAME TIME, THERE IS NO OPTION TO SEPARATE COURSES)

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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