



Milton Hall

BRASSERIE | BAR | BEDROOMS

Food Menu

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## Small Plates

**HADDOCK & LEEK FISHCAKE**  
£8.00  
Tartare Sauce & Dressed Leaves

**CRISPY CONFIT DUCK LEG**  
£9.50 (gfo)  
Hoisin Sauce, Cucumber & Pancakes

**TOMATO & WILD GARLIC CROQUETS**  
£8.00 (veo)  
Caper Emulsion

**TEMPURA KING PRAWNS**  
£8.00 (gfo)  
Sweet Chilli Dipping Sauce

**SMOKED HADDOCK & PARMESAN OMELETTE**  
£9.50 (gfo)  
with Chives

**CRUSHED AVOCADO**  
£8.00 (gfo)(v)  
Toasted Focaccia Tomato Salsa & Poached Egg

## Starters

**SOUP DE JOUR** £7.00 (gfo)(veo)  
Warm Focaccia | Wholemeal Croutons

**GIN & CITRUS FRUIT CURED SALMON** £9.00 (gf)  
Grilled Asparagus | Watercress | Scorched Orange

**WHIPPED CASTELLO BRIE** £8.50 (gfo)(v)  
Honey & Apple Cider Reduction  
Oatmeal Cracker | Curly Endive

**SAUTÉED WILD MUSHROOMS ON TOASTED FOCACCIA**  
£8.00 (gfo)(veo)  
Tomato & Pimento Pepper Sauce | Baby Basil  
Aged Balsamic

**CONFIT DUCK & GARDEN PEA TERRINE** £8.50 (gfo)  
Onion & Thyme Chutney | Sourdough Toast  
Green Leaf Salad

**CAULIFLOWER & CHEDDAR TARTLET** £8.00 (gfo)(v)  
Apple Relish | Chive Oil | Watercress

**SALT MARSH LAMB CROQUET** £8.50  
Caper Emulsion | Pickled Clams | Lambs Lettuce

## Sharing Boards

**CHEESE & CHARCUTERIE PLATTER** £18.00  
Artisan Cheese | Prosciutto | Chutney | Bresaola  
Crackers | Fennel Salami

**SEAFOOD PLATTER** £17.50 (gfo)  
Crispy Whitebait | Pickled Cucumber  
Smoked Trout | Prawn Salad | Smoked Salmon  
Granary Bread

**BREAD & HUMMUS** £10.50 (gfo)(veo)  
Olives | Charred Sourdough | Sun Blushed Tomatoes  
Grissini | Hummus | Balsamic & Herb Oil

## Mains

**KING PRAWN & VINE TOMATO LINGUINI** £17.00  
Coriander | Chilli | Lime | Squid Ink Breadcrumbs

**BREAST OF GOOSNARGH CHICKEN** £17.00  
Basil | Gnocchi | Wild Mushrooms | Shallot Cream

**PAN-FRIED SEABASS** £18.00 (gfo)  
Charred Spring Onion | Crushed Jersey  
Royal Potatoes | Mussel Velouté

**SALT MARSH LOIN OF LAMB** £22.50 (gfo)  
Cauliflower Puree | Mashed Potatoes  
Pickled Apricot | Grilled Baby Gem

**MILLE FEUILLE OF SUN BLUSHED TOMATO & BURRATA** £17.00 (veo)  
Spinach & Walnut Pesto | Baby Leaf Salad  
Balsamic Reduction

**HERB CRUSTED SALMON** £19.00 (gfo)  
Tomato Velouté | Mussel Fritters | Artichoke  
Tenderstem Broccoli

**SQUASH, GARLIC & ROSEMARY PITHIVIER** £17.00 (veo)  
Provençale Sauce | Toasted Pine Nuts  
Bitter Leaf Salad

## Classics

**DRUNKEN BOWLAND ALE MUSSELS** £14.00 (gfo)  
Chorizo | Baby Onion | Parsley | Skin on Fries

**BEER BATTERED HADDOCK & THICK CUT CHIPS** £13.50 (gfo)  
Crushed Garden Peas | Tartare Sauce | Lemon

**MITTON STEAK BURGER** £13.50 (gfo)  
Sesame Bun | Tomato Relish | Mustard Mayonnaise  
Skin on Fries | Coleslaw

**MITTON CLUB** £10.50 (gfo)  
Chicken | Bacon | Lettuce & Tomato | Tomato Relish  
Hens Egg | Mustard Mayonnaise

**VEGETARIAN CLUB SANDWICH** £9.50 (gfo)(veo)  
Roast Pepper | Lettuce & Tomato | Hens Egg  
Mustard Mayonnaise | Halloumi

**SPICED FALAFEL BURGER** £12.50 (gfo)(veo)  
Sesame Bun | Tomato Relish | Mustard Mayonnaise  
Skin on Fries | Coleslaw

## Salads

**BEETROOT & HALLOUMI SALAD** £15.00 (gfo)(v)  
Pomegranate Seeds | Mint | Herb Dressing

**CHICKEN CAESAR SALAD**  
£15.00 (gfo)  
Pancetta & Parmesan | Anchovies  
Wholemeal Croutons | Baby Gem

**TUNA NIÇOISE** £15.00 (gfo)  
Shredded Gem Lettuce | Hens Egg | Olives  
Green Beans | Balsamic & Olive Oil

**FLAKED SALMON & THAI NOODLE SALAD** £15.00  
Pickled Chillies | Sesame Seeds  
Orange Segments | Julienne Cucumber

## From the Grill

Served with Field Mushroom, Vine Tomato and choice of Sauce and a Side

**8OZ SALT CHAMBERED RIB-EYE** £26.00

**6OZ FILLET OF BEEF** £27.50

**GOOSNARGH CHICKEN BREAST** £17.00

**SALMON FILLET** £21.00

All available as Gluten Free

## Sides & Sauces

**SKIN ON FRIES | SEASONAL VEGETABLES | THICK CUT CHIPS | MASHED POTATOES** £3.50 each  
**PEPPERCORN | HOLLANDAISE | BÉARNAISE | SHALLOT CREAM | RED WINE JUS** £3.95 each

(V) VEGETARIAN (VEO) VEGAN OPTION AVAILABLE, PLEASE LET YOUR SERVER KNOW  
(GF) GLUTEN FREE (GFO) GLUTEN FREE OPTION AVAILABLE, PLEASE LET YOUR SERVER KNOW

Please inform a member of staff if anyone in your party has a food allergy or intolerance prior to ordering. We can then advise you about the ingredients. Please note that as allergenic ingredients, including nuts, are present in our kitchen, we are not able to guarantee that any dish can be made 100% allergen free. Fish dishes may contain bones.

Brasserie, bar, bedroom