



Milton Hall

BRASSERIE | BAR | BEDROOMS

Food Menu

Milton Hall

BRASSERIE | BAR | BEDROOMS

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)(veo)
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 £25.00 (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