

Milton Hall

BRASSERIE | BAR | BEDROOMS

Starters

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

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

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

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

SALT MARSH
LAMB CROQUET £8.50
Caper Emulsion | Pickled Clams
Lamb's Lettuce

Sharing Boards

CHEESE & CHARCUTERIE
PLATTER £17.50
Artisan Cheese | Prosciutto | Chutney | Bresaola
Crackers | Fennel Salami

SEAFOOD PLATTER £17.50 (gfo)
Smoked Trout Rilette | Prawn Cocktail
Whitebait | Smoked Salmon | Pickled Cucumber
Lemon | Tartare Sauce | Granary Bread

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

Mains

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

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

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

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

From the Grill

8OZ SALT CHAMBERED
RIB-EYE £27.95

7OZ FILLET OF BEEF £29.95

Both available as Gluten Free and served
with Field Mushroom, Vine Tomato,
Thick Cut Chips, Café De Paris Butter,
Garlic Butter, Peppercorn

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

Desserts

STICKY TOFFEE PUDDING £7.00 (gfo)(veo)
Butterscotch Sauce | Vanilla Bean Ice Cream

BLUEBERRY PANNA COTTA £7.00
Blueberry Curd | Blueberries | Granola

ETON MESS £7.00
Chantilly Cream | Coulis | Meringue
Strawberries | Cream

PASSIONFRUIT TART £7.00
Raspberry Gel | Raspberry Sorbet

SELECTION OF LOCAL
CHEESES £9.95 (gfo)(v)
Onion & Thyme Chutney | Cheese Biscuits
Quince | Celery Batons

(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, bedrooms



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Food Menu