

Milton Hall

BRASSERIE | BAR | BEDROOMS

BAR MENU

Nibbles

COCKTAIL NUTS

£4.50 (v)(ve)(gf)

MIXED OLIVES

£4.50 (v)(ve)(gf)

SELECTION OF
ARTISAN BREADS

£9.00 (v)(gfo)

Olives | Houmous

SAGE & ONION
SAUSAGE ROLL

£7.00

Apple & Pear Chutney

TEMPURA PRAWNS £8.00 (gf)

Sweet Chilli Sauce

HADDOCK GOUJONS

£7.50 (gf)

Tartare Sauce

HALLOUMI FRIES £6.50 (gf)(v)

Sweet Chilli Sauce

BLACK PUDDING
SCOTCH EGG

£7.00

Mustard Mayonnaise

Sandwiches

SMOKED SALMON &
CREAM CHEESE BAGEL

(gfo) £12.00

Rocket | Slaw

CROQUE MONSIEUR (gfo) £11.00

Honey Roast Ham | Gruyère | Slaw

GRILLED GRUYÈRE CHEESE
& TOMATO

(gfo) £9.00

Pesto | Slaw

MITTON CLUB SANDWICH £12.00

Smoked Bacon | Chicken | Honey Roast Ham

Mustard Mayonnaise | Lettuce | Tomato | Slaw

VEGGIE CLUB SANDWICH £10.00

Houmous | Roasted Red Pepper

Buffalo Chickpea | Halloumi | Lettuce

Tomato | Slaw

HOT BEEF SOURDOUGH £11.00

Hot Roast Beef | Caramelised Onions

Pan Gravy | Rocket

All served with French Fries or Chunky Chips

ADD SOUP OF THE DAY £5.00

Salads

CAESAR SALAD £12.50 (v)(gfo)
Baby Gem | Parmesan | Anchovies | Dressing

ADD CHICKEN OR
SMOKED SALMON £16.50

BUFFALO CHICKPEA SALAD

£13.00 (v)(ve)(gfo)

Baby Gem | Tomatoes & Red Onion

Sharers

PLOUGHMAN'S SHARER

£20.00 (gfo)

Cheddar & Stilton | Honey Roast Ham

Roast Beef | Pickle | Apple | Sourdough

SEAFOOD SHARER

£25.00 (gfo)

Smoked Salmon | Crab Crumpet

Tempura Prawns

Haddock Goujons | Tartare Sauce

(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.

BAR MENU

From the Grill

PORK CHOP £22.00 (gf)
Garlic Mash | Caramelised Red Onion
Apple Puree | Pork Jus

8OZ DRY AGED RIB-EYE
£30.00 (gf)
Cherry Tomato | Confit Mushroom
Choice of Peppercorn or Blue Cheese Sauce

8OZ DRY AGED FILLET £36.00 (gf)
Cherry Tomato | Confit Mushroom
Choice of Peppercorn or Blue Cheese Sauce

PAN SEARED SALMON FILLET
£26.00 (gf)
Vine Cherry Tomatoes | Herbed New Potatoes
Seasonal Veg | White Wine Sauce

Mains

WAGYU CHEESEBURGER
£16.50 (gfo)
Pretzel Bun | Bacon | Burger Sauce
Slaw | Fries

BEER BATTERED HADDOCK
£15.00 (gf)
Chunky Chips | Minted Peas
Tartare Sauce

STEAK & ALE POT PIE £16.00
Bowland Hen Harrier | Pickled Red Cabbage

MOULES MARINIÈRE
£14.50 (gfo)
Aspen Fries | Garlic & White Wine Sauce
Crusty Bread

Desserts

STICKY TOFFEE PUDDING
£9.00 (gfo)(veo)
Brandy Snap | Milk Ice Cream

ETON MESS £8.00 (gf)
Balsamic Strawberries | Meringue

DARK CHOCOLATE TART £9.00
Sour Cherries | Pistachio

LEMON MERINGUE CHEESECAKE
£8.50 (gf)
Raspberries | Raspberry Sorbet

SELECTION OF LOCAL CHEESES
£12.00 (gfo)
Chutney | Grapes | Biscuits

SIDES £4.50

Aspen Fries | Chunky Chips | Garlic Mashed Potato | Shallot & Garlic Green Veg | Herbed New Potatoes

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