

Evening Menu

Summer 2018

Served 6:30pm-9pm

Starters

Somerset Rosary Goats Cheese,

pickled beetroots, beetroot puree, chicory,
walnut praline, beetroot sorbet. (v) £7.50

Organic Heritage Tomatoes & Buffalo Mozzarella, pickled shallots, crispy capers. £8

Millside Smoked Duck Breast, chuckle-berries, Devon blue cheese, watercress. £8

Antipasti: The Real Cure Dorset Charcuterie - Dorset Chorizo, Salami &
Hartgrove Coppa. Wiltshire burrata, cornichons, capers, olives. £9.50

Scallop Ceviche, Devon Scallops cured in lemon and lime juice,
Hartgrove Coppa, fresh peas, pea puree, pea shoots. £9.50

Main Courses

Slow Roasted Westend Farm Outdoor Reared Pork Belly, celeriac dauphinois,
apple purée, black pudding, roasted heritage carrots, Pomona jus. £18.50

**we recommend the: TERRA DE TOUROS - Quinta do Casal Monteiro, Tejo, Portugal*

Chargrilled Normans Butchers Dorset Sirloin Steak, Millside triple cooked chips,
roasted heritage tomatoes, buttered braised Trill Farm courgettes, garlic butter. £21

**fabulous with: MALBEC 'E.S.VINO' - Finca Sophenia, Tupungato, Mendoza, Argentina*

Warm Chicken Salad, Confit Leg of Merrifield Farm Free-Range Chicken,
Trill Farm french beans, mixed leaves, heritage potatoes, toasted almonds. £16

**try with a glass of: CHARDONNAY - Cornellana Estate, Cachapoal, Chile*

Lyme Bay Mackerel Nicoise, Soused Mackerel fillet, sunshine olives, potatoes,
marinated fresh anchovies, Trill Farm french beans, soft poached hens egg. £7 / £14

Exmouth Mussels, white wine, cream, garlic sauce. Millside Bread. £8 / £16

Grilled Cornish Cod Fillet, Millside triple cooked chips,
crushed peas, tartare sauce, chargrilled lemon. £16.50

**we recommend the: SHORELINE - Lyme Bay Winery, Axe Valley, Devon*

Lyme Bay Catch of the Day (dependant on todays catch)

Butternut Squash & Celeriac Terrine, spring greens,
heritage potatoes, watercress, red wine jus. (vg) £15

Braised and Charred Bromham Leeks, squash puree,
smoked walnuts, Parmesan crisps, crispy leeks. (v) £14

Sides £3.75

Millside Triple Cooked Chips.
Buttered Heritage Potatoes.
Trill Farm Organic Salad.
Roasted Carrots, fennel seeds
Spring Greens with soy.
Roasted Beetroots, herb oil.

*(v) vegetarian

*(vg) vegan

*GF = most of our
dishes are gluten free or
can be adjusted to suit
gluten free diet.
Please inform us of any
dietary requirements.

Our Favourite Aperitifs

*Strawberry Bellini £7

(Forde Abbey strawberry puree and Prosecco)

*Dorset Gin Fizz £7

(local gin, elderflower cordial and Prosecco)

*Aperol Spritz £7

(Aperol, soda and Prosecco)

*Slingsby Rhubarb Gin and Ginger Ale £5.90

*Dorset Mule £7

(Black Cow Vodka, Ginger Beer, lime)

*Palo Cortado "Leonardo" Sherry £3.50

*Tarquins Cornish Pastis £3.50

Nibbles

*Dish of Mixed Olives ~ from Olives et al £4

*Basket of Millside Homemade Bread. £3.75
English rapeseed oil, 12 year aged balsamic.

Some of our many local
suppliers:

Organic salad and vegetables
from Trill Farm, nr Axminster.

Fresh Fish from 'Antelma' day boat in
Lyme Regis and West Country Catch.

Free Range meat from Westend farm
and Normans butchers of Bradpole

All dishes produced in the
Millside kitchen from the
best ingredients we can
source.