

Lunch Menu

Summer 2018

Served 12pm ~ 2.30pm

Starters

Today's Soup with Millside bread. £6

Somerset Rosary Goats Cheese,
pickled beetroots, beetroot sorbet, chicory,
Cornish yogurt, walnut praline. (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: Dorset Charcuterie, La Latteria 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

Salads

Three West Country Cheese Ploughman's: Three local cheeses with Millside bread,
gooseberry chutney, celery, apple. (v) £10.50

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

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

Main Courses

Fowey Mussels, white wine, cream, garlic sauce. Millside Bread. **Starter** £8 **Main** £16

Lyme Bay Catch of the Day, Millside Triple cooked chips, crushed peas,
Millside tartare sauce, chargrilled lemon. (fish dependant on today's local catch POA)

Millside Beef Burger, Wookey Hole cheddar cheese brioche bun,
triple cooked chips, sweet pickled cucumbers, spiced tomato chutney. £14

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

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

Baguettes: served on granary or white

Wookey Hole Cave-Aged Cheddar,
gooseberry chutney. (v) £7

Somerset Rosary Goats Cheese,
red onion jam, mixed leaves. (v) £7

Millside Hummus, olives,
Trill Farm mixed leaves. (vg) £7

Chargrilled Bacon and Sharpham Brie,
with spiced tomato chutney. £7.50

Portland Crab (when available)
Millside mayonnaise, watercress. £9

Our Favourite Aperitifs

*Dorset Gin Fizz £7

(local gin, elderflower cordial and Prosecco)

*Aperol Spritz (Aperol, Prosecco, soda water) £7

*Lyme Bay Spiced Rum & Ginger Ale. £5.90

*Kir Royale (creme de cassis and Prosecco) £6.50

*Dorset Mule £6.50

(Black Cow Vodka, Luscombe Ginger Beer, lime)

*Palo Cortado "Leonardo" Sherry £3.50

*Tarquins Cornish Pastis £3.50

**or try one of our fabulous West Country Gins
served with Fever Tree Tonic**

(please ask for the gin menu)

Nibbles

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

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

Sides

£3.75

Millside Triple Cooked Chips.

Buttered Heritage Potatoes.

Trill Farm Organic Salad.

Spring Greens with soya sauce.

Roasted Trill Farm Beetroots

with herb dressing.

Roasted Carrots with
toasted fennel

Some of our local suppliers include: Trill Farm - organic salad & vegetables.
West Country Catch - Lyme Bay fish. Normans Butcher - Bradpole. Olives et al.