



## Sunday Lunch Menu

February 2018

Served 12pm - 2.45pm

Main Course £14 (children £6.95)

2 course £20 / 3 course £25

### Starters

**Today's Soup** with Millside bread.

**Somerset Rosary Goats Cheese,**

pickled beetroots, beetroot sorbet, chicory, Cornish yogurt, walnut praline. (v)

**Wester Ross Salmon,** cured with Tarquins Cornish Pastis and bay, lemon and black pepper cream, poached quails egg, herb fennel.

**Smoked Goose Breast,** blood orange, Devon blue cheese, red watercress.

**Merrifield Farm Chicken and Pistachio Terrine,** cornichons, caper berries, toast.

### Main Courses

**Roast Topside of Normans Dorset Beef,** Yorkshire pudding,

roast potatoes, cauliflower cheese, selection of Trill Farm organic vegetables, gravy.

**Slow Roasted Westend Farm Pork Belly,**

roast potatoes, cauliflower cheese, selection of Trill Farm organic vegetables, gravy.

*\*we love with: TERRA DE TOUROS - Quinta do Casal Monteiro, Tejo, Portugal*

**Chargrilled Merrifield Farm Chicken Breast,**

roast potatoes, cauliflower cheese, selection of Trill Farm organic vegetables, gravy.

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

**Braised and Charred Bromham Leeks,** served with roast potatoes,

squash puree, roasted chestnuts, Parmesan crisps. (v)

**Celeriac and Potato Terrine,** spiced red cabbage,

red wine jus, winter watercress. (ve)

**Grilled Cornish Cod,** Portland Crab chowder,

heritage potatoes, lobster oil.

*\*we recommend the: SHORELINE - Lyme Bay Winery.*

### Desserts

**Iced Tiramisu Parfait,** chocolate ganache, amaretti crumb.

**Rum Panna Cotta,** lime marinated pineapple, coconut tuile.

**Blood Orange and Polenta cake,**

chocolate orange gelato.

**Three West Country Cheeses,** Millside chutney, celery, fudges biscuits. (*£2 supplement*)

**Two scoops of Baboo local Gelato or Sorbet.**

### Our Favourite Sunday Aperitifs

\*Bloody Mary £7

Made with Black Cow Vodka.

(We like to serve it with a kick!!)

\*Palo Cortado "Leonardo" Sherry £3.50

\*Tarquins Cornish Pastis £3.50

\*Dorset Gin Fizz £7

(local gin, elderflower cordial and Prosecco)

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

(*please ask for the gin menu*)

### While you decide

\*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.