



RESTAURANT MENU

BRAND NEW À LA CARTE MENU (NO BUFFET)

AVAILABLE FROM 29 JULY 2020

Served in the restaurant every Wednesday - Saturday evening
from 6.30pm and for Sunday lunch from 12.30pm

STARTERS

Cream Broccoli Soup with Olive Oil Croutons (D/F)

Beetroot Salad with Grilled Goats' Cheese (G/F)

Chicken Liver Pâté, Brioche and Onion Chutney (D/F)

Garlic Chilli Tiger Prawns on Toast and Aioli (D/F)

MAINS

Pea and Asparagus Risotto, Shaved Parmesan (G/F)

Pan Fried Sea Bream, Crushed New Potatoes, Caper Buttered Samphire (D/F)

The Mill's Famous Steak Pie, Buttered Curly Kale (D/F)

Chargrilled 8oz Sirloin Steak, Vine Cherry Tomatoes and Chunky Chips, Peppercorn Sauce (G/F)

DESSERTS

Panna cotta with Poached Rhubarb (G/F)

Baked Frangipane Plum Tart with Vanilla Ice Cream

White Chocolate Cheesecake with Blackberry Compote

Selection of Local Cheeses, Onion Chutney, Celery and Biscuits

(All subject to availability)

(G/F) - Gluten Free (D/F) - Dairy Free



THE MILL
SONNING