



THE MILL

S O N N I N G

WELCOME TO *ELEGANT* AT THE MILL

4 SEPTEMBER – 31 OCTOBER 2026

Your theatre dinner includes complimentary bread,
a main course and dessert of your choice

Should you wish to begin with a starter, these are available to order between:

Matinee: 12:00 – 12:45 | Evening: 18:00 – 18:45

STARTERS

£8

(If you have pre-paid for the three-course menu, a starter is included)

Soup of the day



Crayfish cocktail

with marinated fennel, cucumber,
shallot, orange and tarragon
mayonnaise

Ham hock

with pickled carrot and mustard terrine,
served with Italian Oropan bread



Please speak to your server about any dietary
requirements, we will do our best to accommodate you

Vegan

Gluten-Free

Dairy-Free



THE MILL

SONNING

MAIN COURSES

Gressingham confit duck leg
served with dauphinoise potatoes,
braised red cabbage & Madeira jus

GF

Roasted salmon supreme served
with new potatoes, stem broccoli,
Béarnaise sauce and toasted almonds

Braised feather blade of beef
with parmesan mashed potato, honey and
cumin roasted carrots, served with a port jus

GF

Wild mushroom risotto
served with rocket, herb oil
and Parmesan

GF

DF

VG

*option
available*

DESSERTS

Mirror Crack'd vanilla crème brûlée
with cassis-soaked
blackberries and orange
shortbread

Cheeseboard
(£2.75 supplement)

GF

*option
available*

Sticky toffee and espresso pudding
served with butterscotch
sauce and vanilla ice cream

GF

Dark chocolate truffle torte
served with raspberries and cream

DF

GF

VG

*option
available*

ALTERNATIVELY

Vanilla ice cream

GF

Vegan ice cream

VG

Mango sorbet

VG

GF

DF

TO FINISH

Tea and coffee
£2.50

Please remember to order your interval drinks and snacks which will be ready for you on your table