



**Mother's Day**  
**3 courses £25 per person**  
Available 12-5

|  |
|--|
| Freshly baked bread & butters £3.50<br>Marinated olives and artichokes £2.95 |
|--|

Parsnip soup, curry oil, parsnip crisp

Whipped goats cheese, pickled heritage beetroots, Henderson's relish,  
puffed pumpkin seeds

Crispy whitebait with harrisa aioli

Pork nose to tail terrine, piccalilli & Charred bread

Pan seared King scallops, pork loin, black pudding, apple and miso caramel

### Mains

Roasted breast of chicken, Yorkshire pudding, roasted potatoes, honey roasted parsnips,  
carrots, balsamic red onion, braised red cabbage & gravy

Roast topside of beef, Yorkshire pudding, roasted potatoes, honey roasted parsnips,  
carrots, balsamic red onion, braised red cabbage & gravy

Roast shoulder of pork, Yorkshire pudding, roasted potatoes, honey roasted parsnips,  
carrots, balsamic red onion, braised red cabbage & gravy

Pork and sage pie, seasonal greens

Truffled nut roast, roasted potatoes, honey roasted parsnips,  
carrots, balsamic red onion, braised red cabbage & vegetable gravy

Pan fried coley, roast potatoes, kale, samphire, chervil and mussel Velouté

### Sides

Buttered seasonal greens £3.50

Braised red cabbage £3.50

Yorkshire puddings and gravy £3.50

Creamed leeks £3.50

Roast Potatoes £3.00

Truffled cauliflower cheese £4.00

Some of our dishes may contain traces of nuts and shell fish  
Some dishes on our menu are available Gluten or Lactose Free  
Allergen cards are available upon request

[www.the-milestone.co.uk](http://www.the-milestone.co.uk)

0114 272 8327

[bookings@the-milestone.co.uk](mailto:bookings@the-milestone.co.uk)



## Desserts

### Sticky Toffee Pudding

Sticky toffee sauce, Vanilla ice cream

### Vanilla Panna Cotta

Ginger bread, forced Yorkshire rhubarb

### Treacle Sponge Pudding

Raspberry jam, hedgerow berries, vanilla ice cream

### Selections of British cheeses

Freshly baked bread, piccalilli & cheese biscuits  
3 cheese's

## Craft and Dough Coffee

### Roaster –The Forge, Sheffield

#### Origins

- Peru, Chachamayo—30%
- Ethiopia, Sadamo
- Guatemala, Huehuetenango

*Expect a clean mouthful and gentle citric acidity from this coffee that develops a full body and a creamy chocolate favour with milk.*

*Latte; the original coffeehouse classic, a shot or two of bold, tasty espresso with fresh, sweet steamed milk over it £3.00*

*Cappuccino; with less milk than a latte, a cappuccino offers a stronger espresso flavour and a luxurious texture £3.00*

*Espresso; rich flavour, lingering aroma and caramel sweetness, one shot or two? £2.50*

*Mocha; coffee, chocolate & milk, the ideal combination £3.00*

*Iced Latte; perfectly refreshing drink for a hot day £3.00*

**Some of our dishes may contain traces of nuts and shell fish  
Some dishes on our menu are available Gluten or Lactose Free  
Allergen cards are available upon request**