



Cheese Board

Freshly baked bread, cranberry and apricot chutney & biscuits

RIBBESDALE

Batty is a brand new continental inspired soft cheese, A soft, fresh goat log with a natural rind exterior. The inner paste is light, fluffy, fresh and a little acidic.

YORKSHIRE BLUE

Yorkshire Blue is a traditional, vegetarian, blue cheese made from 100% Yorkshire cow's milk. The cheese is buttery, sweet and has a more pronounced flavour.

GOLDEN CROSS

This ripened goats milk cheese is first rolled in ash, then matured to develop a complex yet subtle flavour. The texture comes off almost like ice cream

CELTIC PROMISE

An award-winning, unpasteurised, semi-soft cheese made from cows' milk. The cheese is ripened in cider to get the slightly moist, sticky orange-red rind and fruity smell. As this cheese ripens in about eight weeks, the soft buttery texture develops a pungent aroma and a delicate, mild flavour.

RAVENS OAK

A smooth and soft goats cheese, made in small rounds rather like a Camembert. Handmade in small batches at Butler's Ravens Oak Dairy, this distinctive cheese offers a subtle flavour of almonds and white wine, developing a greater depth as the cheese naturally matures.

CORNISH YARG

A semi-hard cow's milk cheese made in Cornwall. Before being left to mature, this cheese is wrapped in nettle leaves to form an edible, though mouldy, rind. The texture varies from creamy and soft immediately under the nettle coating to a Caerphilly cheese-like crumbly texture in the middle

3 cheese's for £6.00
6 cheese's for £10.00

Desserts

Sticky Toffee Pudding (v)

Sticky toffee sauce, date puree, muscovado and vanilla ice cream, brandy snap
£5.75

Black mushroom ice cream

Yorkshire parkin, fried sticky toffee pudding and mocha jellies
£5.50

Tofu and star anise parfait (vg)

Blood orange sorbet, pomegranate and orange, blood orange tuille
£5.75

Charred and compressed pineapple

Coconut and lime rice pudding, pineapple and ginger salsa, charred banana ice cream
£6.25

Assiette of desserts

Your choice of
3 of our desserts listed above
£12.95

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

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Please note all items are subject to availability



Craft and Dough Coffee

Roaster –The Forge, Sheffield

Blend Origins: *Peru, Chachamayo—30% Ethiopia, Sadamo— 40% Guatemala, Huehuetenango— 30%*

With Milk: £3.00

*Latte, 8oz
Cappuccino, 7oz
Flat White, 6oz
Macchiato, 4oz
Iced Latte, 8oz*

Almond and soya milk available upon request

Black: £2.50

*Espresso, 3oz
Americano, 8oz
Long black, 6oz*

Chocolate: £3.00

*Mocha, 8oz
Hot Chocolate, 8oz*

Tea: £3.00

*English breakfast
Decaf
Earl grey
Green
Peppermint
Camomile
Blackcurrant*

Liqueur Coffee

A coffee drink with a shot of liqueur, cream and sugar £6.50

Irish

Whiskey

Irish Cream

Baileys

French

Grand Marnier

Italian Classico

Amaretto

Friar-Joe

Frangelico

American

Bourbon

Cafe Royale

Cognac

After Dinner Drinks

Martell V.S £3.00

Courvoisier XO £9.00

Baileys 50ml £4.00

Espresso Martini £6.00

Dows Vintage Port £6.50

A Selection Of Whiskeys

Wolfburn Single Malt £4.70

Dalmore 12 Year £5.50

Auchentoshan 3 Wood £6.50