

THE MILESTONE

CHEF PATRICK BOND AND TEAM HAVE RETURNED TO THE MILESTONE'S ROOTS WITH THIS SEASONAL, FROM - SCRATCH MENU.
A RANGE OF ROTATING SPECIALS ARE ALSO DISPLAYED ON BLACKBOARDS IN THE RESTAURANT.

DESSERTS

**Sticky Toffee

Caramel Poached Apple, Chantilly Crème
Fraîche
with Compressed Apple

5

**Vegan Mess

Raspberry & Honeycomb

5

Milk Chocolate Crémeux

Chocolate Crumble, Poached Figs, Raspberry

6

Selection of Local Cheeses

Milestone Chutney & House Biscuits

6|12

** AVAILABLE AS PART OF OUR EARLY BIRD MENU, SERVED MONDAY - SATURDAY FROM 5PM - 7PM
TWO COURSES 14.50 | THREE COURSES 16.50

BOTH INCLUDING A DRINK: PINT OF LOCAL BITTER, SML HOUSE WINE, SOFT DRINK

PLEASE SPEAK TO YOUR SERVER IF YOU HAVE ANY KNOWN ALLERGIES
GF - GLUTEN-FREE | V - VEGETARIAN | VG - VEGAN | DF - DAIRY-FREE