

# 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.

## STARTERS

Jerusalem Artichoke Soup\*\*  
Garlic Oil, Chives & Milestone Bread (GF, V) 5

Black Pudding & Pigs Head Fritter  
Fried Hens Egg, Devil Sauce (DF) 6.5

Beetroot & House Ricotta  
Pickled Beetroot, Pecan Crumb, Linseed Cracker (V) 6.5

Fried Tofu\*\*  
Coconut Katsu, Pickled Carrots, Garlic Shoots (VG) 6

## MAINS

Denver Steak  
Stout Braised Lentils, Celeriac Fondant, Charred Chicory, Capers & Thyme Jus (GF)  
16

Pan Fried Bream  
Dill Cream Sauce, Samphire, Confit Potato, Garlic Oil (GF)  
13

Roast Fennel\*\*  
Braised Harissa Chickpeas, Smoked Chickpea & Tahini "Mayo" & Pickle Fennel Salad (VG, GF)  
12

Bangers & Mash\*\*  
Pork & Leek Sausages, Butter Mash Potato, Cider Jus  
12

Mussels & Clams  
Lemongrass Broth, Coriander, Chili (DF, V)  
10

## SIDES

New Potatoes Cooked in Beef Dripping (GF, DF) 3

Sautéed Tenderstem Broccoli (GF, V) 4

Roast Celeriac Purée (GF, V) 3.5

Rosemary French Fries (VG, GF, DF) 3

\*\* 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