

# 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

Roasted Tomato Soup  
Garlic Oil & Milestone Bread (GF, V) 5

Citrus Cured Trout  
Fennel Salad, Crème Fraîche, Lime 6

Roast Bone Marrow  
Milestone Bread, Parsley Salad 8

Fried Tofu  
Togarashi "Mayo", Pickled Carrots, Garlic Shoots (VG) 6

## MAINS

Roast Topside of Beef 15  
Roast Potatoes, Seasonal Vegetables, Yorkshire Pudding & Gravy

Confit Belly Pork 14  
Roast Potatoes, Seasonal Vegetables, Yorkshire Pudding, Gravy & Apple Sauce

Pan Roasted Chicken Supreme 14  
Roast Potatoes, Seasonal Vegetables, Yorkshire Pudding & Gravy

Aubergine Steak (VG) 12  
Roast Potatoes, Seasonal Vegetables, Yorkshire Pudding & Gravy

Battered Fish & Confit Potato (DF) 12  
Cooked in Beef Dripping, Garden Peas, Grilled Lemon, Tartare Sauce  
(please let your server know if you require us to cook in vegetable oil)

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

## SIDES

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

Roast Celeriac Puree (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