



VALENTINES SPECIALS

THE MILL

available Wednesday 14th - Saturday 17th February

Amuse Bouche

Rosemary & garlic focaccia bread
chicken skin butter, parsley butter G,M

Starters

Salmon gravalax
horseradish & mustard emulsion, dill oil, sea herbs F,M,SO,MU

Cheese & leek croquettes
confit onion, cheese sauce, crispy onions, parmesan SO,S,MU

Seared duck
confit duck bon bon, plum & beetroot ketchup, sorrel, crispy duck skin SO,G,M,E

Mains

Pan fried seabass
smoked mussel sauce, white bean cassoulet, salsify crisps, sea herbs, lovage puree F,MO,M

Smoked confit cabbage
black garlic & miso butter, pickled walnuts, chestnut crumb, herb beurre blanc S,N,G,SO

Chicken & bacon ballontine
vegetable & herb crumb, squash polenta, confit baby carrot,
potato glass, red wine jus, wood sorrel G,M,SO,E

Desserts

Dark chocolate brownie
kirsch syrup, cocoa nibs, morello cherries, chocolate shard, cherry gel G,SO

Grilled pineapple
white chocolate shard, black sesame torched pineapple, kumquat syrup, meringue E,SE,M

Mocha cake
chocolate espresso ganache, yoghurt ice cream G,N,S

£45.00 per person, including a glass of prosecco

Our suppliers & kitchens handle numerous ingredients & allergens. Whilst we have strict controls in place to reduce the risk of contamination, unfortunately, it is not possible for us to guarantee that our dishes will be 100% allergen free. Please speak with your server if you require any changes.
C celery, G gluten, MO molluscs, SO sulphur dioxide, CR crustaceans, F fish, E eggs, L lupin, S soya, M milk, SE sesame seeds, P peanut, N nut, MU mustard
V veggie VE vegan on request GF gluten free on request



THE MILL
HOTEL

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