

Winter A la Carte Menu

THE SHEENE MILL
RESTAURANT, ROOMS & WEDDINGS

To Start

Panèed wood pigeon breast with garlic, thyme & cranberry butter, rocket & pomegranate salad	£9
Port cured foie gras terrine, pan fried brioche & Bramley apple & pear chutney	£11
Pan fried mackerel & chorizo, shallots, chestnut mushrooms & deseeded red chilli	£8.50
Hand dived scallops, smoked ham hock hash, cauliflower puree & micro cress	£12
Wild Sea bass cooked in spiced Court Bouillon, fresh apple, parsnip & radish salad	£8.50
Split pea, lentil & fresh coriander soup, home baked bread (With Iberian ham lardons +£1.00)	£7
Warm winter salad of honey roast fig, goats cheese & green beans, candied walnuts (v)	£8

Mains

28 day aged fillet of Herefordshire beef wellington, baby heritage carrots & beetroot, baby turnips & red wine jus	£29
Best rack of Salt Marsh lamb, parsnip puree, wild mushrooms, new potatoes & mint veal jus	£28
Plaice en papillote with ginger, spring onion & soy sauce, potato puree & sautéed bok choi	£18
Herb crusted cod fillet, palourde clams & crispy cod cheeks, light white wine & tarragon sauce	£23
Butternut squash, sweet potato & ricotta risotto, julienne root crisps	£14
Wild mushroom and white truffle wellington, morel sauce, roasted shallots & winter vegetables	£18

Sides

Spiced red cabbage, smoked crispy pork lardons	Green beans, broccoli & shitake mushrooms, ginger & soy	£4
Roast winter heritage vegetables, balsamic reduction	Triple cooked duck fat chips, smoked paprika	each
New potatoes, garlic & chive crème fraiche, fresh nutmeg	Creamy white truffle infused Mash	

2 FOR £17

Available Monday to Saturday Lunch

To Start - Soup of the day, homemade bread (v) **OR** Salmon, lemon & tarragon fishcake, wilted spinach & beetroot puree **OR** Pigeon breast with garlic, thyme & cranberry butter, rocket & pomegranate salad

Mains – Tempura sole, minted peas, triple cooked chips & tartar sauce **OR** Smoked ham hock & chicken pie, triple cooked chips, baby carrots & veal jus **OR** Butternut squash, sweet potato & ricotta risotto, julienne root crisps (v)