

SHEENE MILL

Starters

- SPRING PEA VELOUTÉ - PEA & TRUFFLE RAVIOLI, WHITE ASPARAGUS ^{V GFO} 8
- BRAISED OCTOPUS - SCALLOP ROE TARAMASALATA, CUTTLFISH CRACKER, CUCUMBER SNOW ^{GF} 9
- SALAD OF SPRING VEGETABLES - WATERCRESS, HAZELNUTS, TRUFFLE ^{GFO VEGAN} 7
- IBERICO HAM 'PLOUGHMANS' - CRISPY PIGS CHEEK, QUAILS EGG, PICCALILLI PUREE ^{GFO} 10
- CORNISH SCALLOP & CRAB TORTELLINI - DASHI, SOYA GEL ^{GFO} 13
- CHICKEN TERRINE - PICKLED GIROLLES, LIVER PARFAIT, LEEKS, HAZELNUTS ^{GF} 9

Mains

- BEER BATTERED HADDOCK FILLET - CRUSHED PEAS, TRIPLE COOKED CHIPS, TARTARE SAUCE 16
- RIB EYE BURGER - BRIOCHE BUN, BACON, BRIE, TRIPLE COOKED CHIPS ^{GFO} 17
- FREE RANGE CHICKEN CAESAR SALAD – EGG, ACHOVIES, COUTONS ^{GFO} 17

LUNCH
ONLY

- SEA TROUT - POTATO ESPUMA, ASPARAGUS, BROAD BEANS, OSCIETRA CAVIAR ^{GF} 22
- WILD SEABASS – LANGOUSTINE RISOTTO, SEA VEGETABLES ^{GF} 26
- POT ROASTED NORFOLK QUAIL - BROCCOLI, MAPLE BACON, CARROTS, MARJORAM ^{GF} 21
- LAMB LOIN – SPRING GREENS, CONFIT BELLY, LAMB FAT & POLENTA GNOCCHI, TARRAGON 30
- 'CAULIFLOWER CHEESE' - CAULIFLOWER 'COUS COUS', ROMANESCA, RADISH ^{V GF} 14
- MUSHROOM & WILD GARLIC WELLINGTON - LEEKS, MORELS ^{VEGAN} 15
- 7OZ FILLET STEAK - 30 DAY DRY AGED, TRIPLE COOKED CHIPS (BÉARNAISE, PEPPERCORN OR TRUFFLE JUS) ^{GF} 29
- 10OZ RIB EYE STEAK; 30 DAY DRY AGED, TRIPLE COOKED CHIPS (BÉARNAISE, PEPPERCORN OR TRUFFLE JUS) ^{GF} 26

Sides 4

- SHEENE MILL SALAD ^{GF V} GARDEN PEAS & BROAD BEANS ROAST GREEN ASPARAGUS
- TRIPLE COOKED CHIPS ^{GF VO} JERSEY POTATOES, PARSLEY & LEMON BUTTER ^V SEASONAL GREEN VEG ^{GF V}

Desserts

- PASSION FRUIT - MANGO, CHEESECAKE, GINGER 8
- PEANUT BUTTER & BITTER CHOCOLATE BAR - BANANA ICE CREAM ^{GF} 8
- LEMON MERINGUE TART - LEMON & BASIL PARFAIT ^{GFO} 8
- CARROT CAKE - GOLDEN SULTANAS, WALNUTS, PINEAPPLE 8
- COCONUT PANNA COTTA - MANGO, PASSION FRUIT ^{GF VEGAN} 6
- ENGLISH CHEESES - ORGANIC CRACKERS, HOMEMADE CHUTNEY ^{GFO} 10

V Vegetarian & Some dishes are available as Vegetarian on request – GF Gluten Free & some dishes available as Gluten Free on request GFO. Some of our dishes may contain nuts. We do not use genetically modified food products. Allergen information is available on request. Please notify us of any food allergies. All of our prices include VAT. An optional service charge of 10% will be added to your bill.