



SHEENE MILL

Great British Sunday Lunch Menu

Sunday 20th May 2018

Starters

Dressed Dorset Crab, Avocado Mousse, Bloody Mary ^{GF}
English Watercress & Spring Pea Velouté, Organic Yoghurt ^{GF V}
Rabbit & Duck Liver Terrine, Dried Fruit Chutney, Brioche ^{GFO}
Scottish Salmon Rilletes, Olive Tapenade, Caperberries ^{GFO}
Runner Beans, Cracked Wheat, Radish & Coriander Salad, Pistachio Dukkah ^{GFO VEGAN}

Mains

Bury Lane Farm 28 Day Aged Sirloin of Beef ^{GFO}
Slow Cooked Shoulder of English Lamb ^{GFO}
Maize Fed Free Range Chicken Breast ^{GFO}
Tomato & Herbs Nut Roast ^V
All served with roast potatoes, Yorkshire pudding, seasonal vegetables, roasting jus
Beer Battered Haddock Fillet, Triple Cooked Chips, Crushed Peas, Tartar Sauce

Desserts

Sticky Toffee Pudding, Clotted Cream Ice Cream, Smoked Butterscotch Sauce ^V
Custard Panna Cotta, Poached Yorkshire Rhubarb, Ginger Crumb ^{GFO}
Lemon Curd Cheesecake, Lime Sorbet
Rich Chocolate Brownie, Raspberries & Wild Berries Sorbet ^V
English Cheeses, Chutney, Grapes, Organic Crackers ^{GFO V}

2 Courses £28.95 3 Courses £32.95

Half roast options available for children for £13.95 (12 years and under)

V Vegetarian - VO Available as Vegetarian on request – GF Gluten Free – GFO Available as Gluten Free on request
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.

