



SHEENE MILL

Great British Sunday Lunch Menu Sunday 30th September 2018

Starters

Iron Bark Pumpkin Velouté, Dauphine Potato, Sage Oil ^{GFO, V}
Smoked Ham Hock Pressing, Pineapple, Mustard Mayo, Brioche ^{GFO}
Scottish Salmon Rilette, Pomegranate Quinoa, Avocado Mousse ^{GF}
Cornish Mackerel, Confit Cherry Tomato, Chicory, Red Wine & Shallot Dressing ^{GF}
Whipped Goats Cheese Mousse, Heritage Beetroot ^V

Mains

Bedfordshire 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, Crushed Peas, Triple Cooked Chips, Tartar Sauce

Desserts

Sticky Toffee Pudding, Caramel Sauce, Vanilla Ice Cream ^V
Organic Yoghurt Panna Cotta, Passion Fruit Sorbet, Oat Granola ^{GFO}
Dark Chocolate Brownie, Chocolate Ice Cream
Champagne Mousse, English Strawberry Sorbet ^{GF}
English Cheeses, Chutney, Grapes, Organic Crackers ^{GFO}

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.

