

SHEENE Mill

Starters

- Jerusalem Artichoke Velouté, Potato & Truffle Tortellini, Garlic Puree ^{V GF} 7.95
Whiskey Cured Loch Duart Salmon, Black Lemon Gel, Caviar Crème Fraîche ^{GFO} 8.95
Gressingham Duck Pressing, Parfait, Sweet & Sour Roasted Peach ^{GFO} 9.95
Tuna Tataki, Fennel Israeli Cous Cous, Red Pepper, Olive Oil Snow ^{GF} 10.95
Rabbit Saddle & Pistachio Terrine, Carrot, Tarragon Mayonnaise ^{GF} 9.95
Salad of Heirloom Tomatoes, Burrata, Balsamic Vinegar, Basil ^{V (Vegan on request) GF} 7.95

Mains

- Mediterranean Vegetarian Board [Min 2 People] ^{V GFO (vegan on request)} 8.95 per person
Sheene Mill Fish Board [Min 2 People] ^{GFO} 12.95 per person
Beer Battered Haddock Fillet, Crushed Peas, Triple Cooked Chips, Tartar Sauce 15.95
Cajun Spiced Minced Rib Eye Burger, Baconnaisse, Brie, Tempura Onion Rings, Triple Cooked Chips 17.95
Free Range Chicken Caesar Salad, Egg, Anchovies, Croutons ^{GFO} 16.95
Spiced Lentil & Spinach Salad, Roast Aubergine & Tomato, Crumbled Feta, Lemon Dressing ^{GF V} 12.95

Lunch
Only

- Pan Fried Fillet of Cornish Plaice, Seaweed Potato Terrine, Mussels & Chive Velouté, Sea Herbs ^{GF} 21.95
Roasted Cod Loin, Cauliflower, Shrimp & Cashew Nut Burnt Butter, Golden Raisins ^{GF} 22.50
Cep Infused Pork Tenderloin, Braised Cheek, Cavolo Nero, Mushroom Ketchup ^{GFO} 22.95
Rump of Beef, Sweetcorn, Dauphine Potatoes, Ale Shallots ^{(Served medium rare) GFO} 24.95
Butternut Squash & Coconut Curry, Steamed Wild Rice, Pomegranate & Mint ^{GF Vegan} 13.95
Roasted Cauliflower Steak, Mushrooms, Dashi, Hazelnuts, Samphire ^{V GF (Vegan on request)} 14.95
Garlic & Rosemary Slow Roasted Lamb Shoulder (For Two), 23.95 per person
Vine Cherry Tomatoes, Wild Mushrooms, House Mint Sauce, Triple Cooked Chips ^{GFO}
30 Day, Dry Aged, 7oz Fillet Steak 29.95
30 Day, Dry Aged, 10oz Rib-Eye Steak 25.95
Our steaks are chargrilled, served with triple cooked chips, vine cherry tomatoes, wild mushrooms, watercress salad & your choice of Café de Paris butter, peppercorn sauce, béarnaise or mushroom ketchup.

Sides 3.95

- Triple Cooked Chips ^V Heritage Tomato, Basil & Shallot Salad ^{GF V} Sheene Mill Salad ^{V GF}
Seasonal Green Vegetables ^{V GF} Barber's Cheddar Cauliflower Cheese ^V Sweet Potato Fries ^V

Desserts

- Lemon Merengue 'Mille-Feuille', Cherries ^V 7.95
Cornish Clotted Cream Parfait, Strawberry & White Balsamic Sorbet ^{GF} 7.95
Sheene Mill 'Ferrero Rocher' ^{GF} 8.95
Tonka Bean Panna Cotta, Sour Apple Sorbet, Popcorn & Soy Caramel ^{V GF} 7.95
Vegan Pina Colada, Coconut, Pineapple, Rum ^{GF VEGAN} 7.95
English Cheeses, Organic Crackers, Homemade Chutney ^{GFO V} 10.50
Homemade Petit Fours ^{GF V} 3.95