



SHEENE Mill

— FOR EVERY OCCASION —

“ Our ‘ethos’ is simple... We believe in using the best, locally sourced, free-range /organic produce. Cooked beautifully, the ingredients themselves do the talking. We always aim to keep our food pure and honest, but packed full of flavour - the way we like to eat it!

We have high standards ourselves, and wouldn't expect anything less for our guests... Our beef is all grass fed and reared in a farm two miles from our front door. Our fish and seafood is caught from sustainable stock, using traditional fishing methods. Our fruit and vegetables are purchased from our local green grocers in the village.

We are fortunate enough to have a fantastic Head Chef, Neil Scott, who loves food as much as we do, and ultimately wants to create fresh, seasonal, tasty food, that he not only enjoys cooking, but that we all enjoy eating!

We hope you have a lovely meal with us, and hope to see you again soon! Serena & Jordan xx



SheeneMill.com | Reservations@SheeneMill.com | 01763 261393
37-39 Station Road, Melbourn, Royston, Cambridgeshire SG8 6DX

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BAR NIBBLES

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|---|--|
| Mixed Harissa Nuts & Marinated Olives ^{GF V} 4 ^{.95} | Tempura Battered Seasonal Vegetables; 2 ^{.95} Thai mayonnaise ^{GF V} |
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STARTERS

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| Garlic Roasted King Scallops; Served in their shell, wilted spinach, truffle cream, Parmesan crumb ^{GFO} 11 ^{.50} | Confit Heritage Tomatoes; Oak smoked English mozzarella, Parmesan biscuit, pickled basil puree ^{V GF} 6 ^{.95} |
| “Mushrooms on Toast”; Chargrilled Cambridgeshire asparagus crispy quails egg, Jack by the Hedge pesto (<i>Chef’s Signature Dish</i>) ^V 8 ^{.50} | “A Celebration of Cambridgeshire Beef”; 8 ^{.95} Tartare & bresola, egg yolk puree, caviar, bone marrow crumb ^{GFO} |
| Duck Liver Parfait; Sticky duck brioche loaf, duck cracker, cherry puree 7 ^{.95} | Watercress & Wild Garlic Velouté; Blue cheese gnocchi, candied hazelnuts ^V 7 ^{.50} |
| Fresh Crab & Smoked Salmon; Avocado puree, fennel, crème fraîche ^{GF} 10 ^{.50} | Lobster Mac & Cheese; Truffle, parsley, lemon, Gruyère 10 ^{.95} |

LIGHT LUNCH

Available Monday - Saturday 12:00-15:00

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| Lobster Caesar Salad; Free range egg, anchovies, croutons ^{GFO} 11 ^{.95} starter size 19 ^{.50} light main | Free Range Chicken Caesar Salad; Free range egg, anchovies, croutons ^{GFO} 16 ^{.95} |
| Persian Wild Rice & Pistachio Salad; 9 ^{.95} starter size Goji berries, roasted sweet potato, herb dressing ^{VEGAN V GF} 14 ^{.95} light main | Thai Beef Salad; Sesame, ginger, coriander, chilli, peanuts ^{GFO} 10 ^{.95} starter size 17 ^{.95} light main |
| Tempura Battered Fish & Chips; Crushed minted peas, lemon wedge, homemade tartar sauce 14 ^{.95} | |
| Prime Beef Burger; Pulled pork, chilli rosti, garlic mayonnaise, Monterey Jack cheese, sweet potato fries ^{GFO} 14 ^{.95} | |

Our Boards are ideal as a starter for two or a main course for one...

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| The Italian Board; Sun ripened tomato bruschetta, crispy arancini, Italian tomato, basil & avocado salad, marinated olives, tomato baked crispy mozzarella ^V 16 ^{.95} | |
| Taste of Texas Board; Maple & bourbon glazed baby back pork ribs, slow cooked pulled pork sliders, crispy chicken wings, homemade buffalo sauce, chilli slaw 18 ^{.95} | |

AFTERNOON TEA

Served Monday - Sunday 14:00-17:00

Traditional Afternoon Tea £19^{.50PP} | Champagne Afternoon Tea £27^{.50PP}

Homemade to order, please allow a minimum of 20 minutes to prepare

LOBSTER & STEAKS

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|---|----------|---------|--|----------|---------|
| Hot Buttered Lobster with Garlic & Herbs; <i>Triple cooked chips & house salad</i> ^{GF} | 43 whole | 28 half | Classic Lobster Thermidor; <i>Triple cooked chips & house salad</i> | 45 whole | 29 half |
| Prime 10oz Rib Eye Steak; 30 day, dry aged from Cambridgeshire ^{GF} | | 26 | Prime 7oz Fillet Steak; 30 day, dry aged from Cambridgeshire ^{GF} | | 29 |

The Ultimate ‘Surf & Turf’; Fillet steak & ½ lobster 44^{.95}
Buttered garlic & herb or thermidor lobster. Steak served with your choice of sauce & chips. ^{GFO}

Tomahawk Steak; Our flagship 24oz, 35 day, dry aged Cambridgeshire Tomahawk steak **for two** ^{GF} 37^{.50}
“Tomahawk Steak is a succulent, on-the bone rib steak, cut from the fore-rib, with the entire rib bone left on for flavour. The long bone is French-trimmed, leaving an amazing presentation, and dinner table discussion point.”
 per person

*All of our steaks are chargrilled. Served with potato gratin, sautéed wild mushrooms & watercress.
 Select from your choice of peppercorn sauce, Béarnaise, or garlic & herb butter.*

MAIN DISHES

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|---|-------------------|--|------------------------|
| Assiette of Spring Lamb; Roasted rump, sticky shoulder & lamb bacon, artichoke, stock pot potato, lamb jus ^{GF} | 24 ^{.50} | Sheene Mill “Bouillabaisse”; King scallop, tiger prawns, wild sea bass, lobster bisque, rouille, croutes, Gruyere ^{GFO} | 24 ^{.95} |
| Butter Roasted Fillet of Hake; Black linguine, clams, broad bean & caper velouté | 21 ^{.95} | Pinot Noir Caramel Poached Brill; Smoked pomme puree, baby onions, lardo, pancetta ^{GF} | 24 ^{.50} |
| Free Range Chicken Kiev; Wild garlic, petit pois a la Francaise, charred English asparagus | 18 ^{.95} | King Prawn & Monkfish Laksa; Kaffia lime rice, sticky peanut crumble ^{GF} | 23 ^{.50} |
| Old Spot Fillet of Pork; Toffee apples, sage creamed potato, black pudding granola ^{GFO} <i>(Chefs Signature Dish)</i> | 19 ^{.95} | Vegetarian Dish of the Day; A selection of fresh vegetarian dishes are prepared daily. Please ask your waiter for more details ^{GFO} | from 13 ^{.95} |

Special Occasion?

*...If so, our Head Chef will happily prepare a special tasting menu exclusively for you.
 Pre-order now. From 58 per person*

SIDES

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| Minted Jersey Royals 4 ^{.50} ^{GF} | Cauliflower Cheese 3 ^{.95} | Mac & Cheese 4 ^{.50} | Buttered English Asparagus 4 ^{.95} ^{GF} |
| Sweet Potato Fries 3 ^{.95} ^{GF} | Beef Dripping Triple Cooked Chips 3 ^{.95} ^{VO / GF} | House Salad 3 ^{.50} ^{GF} | Wild Garlic Sautéed Broccoli 3 ^{.95} ^{GF} |

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.

DESSERTS

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|---|--|------------------|
| White Chocolate & Raspberry Mousse ^{GFO} <i>(Chef's Signature Dish)</i> | | 8. ⁹⁵ |
| Lemon & Hibiscus Baked Alaska; Lemon 7. ⁵⁰ parfait, hibiscus granita, meringue ^{GF} | Toffee Apple Soufflé; Apple jam, tonka bean ice cream <small>(Please allow 20 minutes)</small> | 7. ⁹⁵ |
| Carpaccio of Pineapple; Lime panna cotta, Monkey 47 gin & tonic sorbet ^{GF} | Chocolate & Orange Fudge Cake; ...But not how you know it! | 7. ⁹⁵ |
| English Cheeses; Homemade chutney, organic crackers, celery, grapes ^{GFO} | Homemade Petit Fours ^{GFO} | 3. ⁹⁵ |

AFTER DINNER DRINKS

SPECIALITY COFFEE

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| Irish Coffee | 6. ²⁵ |
| Amaretto Latte | 7 |
| Martini Espresso | 8. ⁵⁰ |

COFFEE & TEA

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| Cappuccino | 3 |
| Latte | 3. ⁵⁰ |
| Espresso | 2 |
| Double Espresso | 3. ⁵⁰ |
| Americano | 2. ⁵⁰ |
| Mocha | 4 |
| Hot Chocolate | 4 |
| English Breakfast Tea | 2. ⁵⁰ |
| Novus Organic Tea; | 2. ⁷⁵ |
| <i>Egyptian Mint, Pomegranate, Green, Citrus Chamomile, Earl Grey, Fruit</i> | |

PORT

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| Taylor's Late Bottled Vintage Port | 4/42 |
| Quinta da Romaneira, 10 Year Old Tawny Port | 5/62 |
| 2011 Quinta do Infantado, Vintage Port | 8/72 |
| 2000 Graham's 10 Year Old | 9/79 |

DESSERT WINE

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|--|------|
| 2012 Glen Carlou `The Welder` Chenin Blanc | 6/24 |
| 2009 De Bortoli Vat 5 Botrytis Semillon | 32 |
| 2011 Château Saint Roch, Maury Rouge | 32 |
| 2014 Andrew Quady Elysium Black Muscat | 39 |

WHISKEY

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|--------------------------|------------------|
| Talisker 10 year old | 4. ⁵⁰ |
| Oban 14 year old | 4. ⁷⁵ |
| Isle of Jura 10 year old | 4. ⁷⁵ |
| Laphroaig 10 year old | 5 |
| Makers Mark | 3. ⁷⁵ |
| Monkey Shoulder | 4. ⁵⁰ |
| Glenfiddich 12 year old | 5. ⁵⁰ |
| Lagavulin 14 year old | 6. ²⁵ |
| Cragganmore 12 year old | 6. ²⁵ |
| Dalwhinnie 15 year old | 6. ⁷⁵ |

COGNAC & ARMAGNAC

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|-------------------------------|------------------|
| Martell V.S. | 3. ⁵⁰ |
| Courvoisier | 5 |
| Remy Martin V.S.O.P. | 5 |
| Chateau De Montifoud V.S.O.P. | 6. ⁷⁵ |
| Hennessy X.O.... | 15 |
| Samalens, Single 8 year | 5. ²⁵ |
| Samalens, 1993 Vintage | 9. ²⁵ |
| Clos Martin | 7 |

OPENING HOURS

Lunch - Monday - Saturday 12:00 - 15:00
 Dinner - Monday - Saturday 18:30 - 21:00
 Afternoon Tea - Monday - Sunday 14:00 - 17:00
 Sunday Lunch - 12:00 - 17:00

We always advise booking in advance to avoid disappointment.

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