



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

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

Seared King Scallops; Organic black pudding, crispy pancetta, lobster reduction ^{GFO} 12. ⁵⁰	Summer Pea Royale; Lemon infused baby vegetables, fresh black truffle ^{V GF} 7. ⁵⁰
Green Gazpacho; Tarragon compressed cucumber, olive oil ice cream ^{V GF} 7. ⁹⁵	Native Lobster Tempura; Asian salad, carrot spaghetti, chilli & coriander dressing ^{GF} 11. ⁵⁰
Chargrilled Pigeon; <i>(Chef's Signature Dish)</i> Spiced corn fritter, bacon popcorn, sweet corn, sticky red wine ^{GFO} 9. ⁵⁰	Duck Liver Parfait; Quince jelly, hazelnut bonbon, poached pear ^{GFO} 7. ⁹⁵
Wild Mushroom Carpaccio; Truffled brie, mushroom salsa, Parmesan ^V 7. ⁵⁰	Tomato Consommé; Langoustine, heritage tomato terrine, smoked basil mayonnaise ^{GF} 9. ⁵⁰

LIGHT LUNCH

Available Monday - Saturday 12:00-15:00

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; Goji berries, roasted sweet potato, herb dressing ^{VEGAN V GF} 9. ⁹⁵ starter size 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 ^{GF} 14. ⁹⁵	
Black & Blue Fillet of Cambridgeshire Beef Burger; Smoked blue cheese, house pickles, brioche bun, sweet potato fries ^{GFO} 14. ⁹⁵	
<i>Our Boards are ideal as a starter for two or a main course for one...</i>	
Greek Mezze Board; Lemon & pomegranate couscous, carrot & coriander falafels, spiced hummus, Greek salad, warm pitta ^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 17. 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

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’; Rib Eye Steak & Half Lobster 39^{.50}
Buttered garlic & herb or thermidor lobster. Steak served with your choice of sauce & chips. ^{GFO}

Chateaubriand; Our flagship 22oz, 35 day, dry aged Cambridgeshire Chateaubriand for two ^{GF} 32^{.50}
 “Served with a choice of two sauces and garnish below. The Chateaubriand is a thick cut of steak served from the tenderloin fillet, carved at your table.”
 per person

All of our steaks are chargrilled. Served with triple cooked chips, sautéed wild mushrooms & watercress. Select from your choice of Peppercorn Sauce, Béarnaise, Chimichurri, Sauce Diane or Garlic & Herb Butter.

MAIN DISHES

Butter Roasted Halibut ‘Panzanella’; Heritage tomatoes, garlic king prawns ^{GFO}	21 ^{.95}	Free Range Chicken & Apricot Tagine; Preserved lemon, Israeli couscous	19 ^{.95}
Pork ‘Ploughman’s’; Pan roasted fillet, confit belly, cheese espuma, pickle jus ^{GFO}	19 ^{.95}	Oven Roasted Rack of Lamb; Baby aubergine moussaka, sun dried tomato pesto ^{GF}	24 ^{.50}
Cumin Spiced Turbot Fillet; <i>(Chef’s Signature Dish)</i> Roasted cauliflower puree, bhaji, Bombay aloo ^{GFO}	23 ^{.50}	Vegetarian Dish of the Day; A selection of fresh vegetarian dishes are prepared daily. Please ask your waiter for more details ^{V 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

Local, Buttered New Potatoes ^{GF}	Cauliflower Cheese	Seasonal Greens ^{GF}
3 ^{.50}	3 ^{.95}	3 ^{.95}
Sweet Potato Fries ^{GF}	Beef Dripping	House Salad ^{GF}
3 ^{.50}	Triple Cooked Chips ^{VO / GF}	3 ^{.50}
	3 ^{.95}	

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

Chocolate 'Mars' Sphere; ^{GFO} (<i>Chef's Signature Dish</i>)		8 ^{.95}
Sheene Mill 'Strawberries & Cream';	7 ^{.50}	Spiced Banana Tarte Tatin;
Our take on the classic		Rum & raisin ice cream
White Chocolate & Mango 'Viennetta';	7 ^{.50}	Honey & Lavender Crème Caramel;
Mango compote ^{GF}		Lavender shortbread ^{GFO}
English Cheeses; Homemade chutney,	9 ^{.50}	Homemade Petit Fours ^{GFO}
organic crackers, celery, grapes ^{GFO}		3 ^{.95}

AFTER DINNER DRINKS

SPECIALITY COFFEE

Irish Coffee	6 ^{.25}
Amaretto Latte	7
Martini Espresso	8 ^{.50}

COFFEE & TEA

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,</i>	
<i>Citrus Chamomile, Earl Grey, Fruit</i>	

PORT

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

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

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

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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