



SHEENE MILL

BRITISH TAPAS

Available Anytime, Anywhere!

Monday – Saturday 12:00 – 21:30

Cod Cheek, Chorizo Mayo 4.95	Sticky Beef Slider 4.95	Cheddar Croquette, Tomato Jam ^V 3.95	Mini Caesar Salad ^{V GFO} 3.95
Mixed Olives ^{V GF} 3.95	Mushroom Pasty ^V 3.95	Whitebait, Marie Rose 4.50	Paprika Potatoes, Garlic Aioli ^{GF} 3.50
Houmous, Flat Bread ^{V GFO} 3.95	Chorizo, Honey, Red Wine ^{GF} 5.50	Triple Cooked Chips ^V 3.95	Sweet Potato Fries ^V 3.95
Barber's Cheddar Broccoli Cheese ^V 3.95	Sheene Mill Salad ^{V GF} 3.95	Parma Ham Penzerotto 4.95	Honey & Chilli Nuts ^{V GF} 2.95

SNACK MENU

Available Anytime, Anywhere!

Monday – Saturday 12:00 – 21:30

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 Rib Eye Burger, Bacon, Brie, 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, Feta, Lemon Dressing ^{GF V}	12.95

AFTERNOON TEA

Treat Yourselves...

Monday – Saturday 14:00 – 17:00

Traditional Afternoon Tea 19.95	Prosecco Afternoon Tea 25	Champagne Afternoon Tea 27.95
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^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.



A' LA CARTE

Award Winning Dining
Monday – Saturday 12:00 – 15:00 & 18:30 – 21:30

:: Starters ::

- Pumpkin Velouté, Goat's Cheese Doughnut, Chestnut Puree ^V 6.95
Octopus Pressing, Chorizo Jam, Shellfish Mayonnaise ^{GF} 8.95
Duck Liver 'Cocotte', Sweet & Sour Fig Ice Cream, Smoked Eel, Apricot, Sage Brioche 9.95
Cornish Mackerel Boudin, Confit Cherry Tomatoes, Red Wine Shallot Dressing ^{GF} 7.50
Wood Pigeon; Breast & Confit Leg Bon-bon, Pickled Girolles, Hazelnuts 8.95
Beets & Grain; New Season Barley, Kale Pesto, Heritage Beetroot ^{GF VEGAN} 6.95

:: Mains ::

- Venison Loin, Bean Cassoulet, Sourdough Toast, Broccoli, Blackberry Jus 28.95
Guinea Fowl; Breast & Pithivier, Parsnip Piccolo, White Chicory Compote, Prune Jus 21.95
Pan Fried Lemon Sole, Seared Scallop, Mussel Nage, Chervil ^{GF} 28.95
Stone Bass, Braised Ox Tail, Pot Roast Celeriac, Scottish Chanterelle ^{GF} 22.95
Baby Pumpkin, Leek & Black Winter Truffle Fregola, Kale, Almonds ^{VEGAN} 13.95
Dorset Brie Stuffed Gnocchi, Mushroom Fricassee, Sage & Parmesan Sauce ^V 12.95
- Braised Jacob's Ladder to share 23 per person,
Creamy Mash, Glazed Carrots
- 30 Day, Dry Aged, 7oz Fillet Steak ^{GF} 29.95
30 Day, Dry Aged, 10oz Rib-Eye Steak ^{GF} 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 blue cheese sauce.

Sides

3.95
each

- Triple Cooked Chips ^V
Truffled Green Beans ^{V GF}
Colcannon Mash ^{GF V}
Barber's Cheddar Broccoli Cheese ^V
Sheene Mill Salad ^{V GF}
Sweet Potato Fries ^V

TASTING MENU

75
per person

Monday to Saturday Lunch & Dinner

The perfect way to taste all of our favourite dishes. 8 Courses of pure indulgence (Please let us know in advance if you have any dietary requirements). Minimum of 2 people. Wine pairing available on request.

:: Desserts ::

- Granny Smith Apple Terrine, Shortbread, Blackberry 7.50
Mango & Passionfruit Panna Cotta, Vegan Meringue, Passion Fruit 6.95
Tiramisu 'Our Way' 7.95
Chocolate Crèmeux, Chocolate 'Aero', Yogurt, Raspberry ^V 8.95
Chestnut Semifreddo, Ricotta Sponge, Chocolate Sauce ^{GF} 7.50
English Cheeses, Organic Crackers, Quince, Homemade Chutney ^{GFO V} 10.50
Homemade Petit Fours ^{GF V} 3.95