



SHEENE MILL

Spring Weekly Market Menu

Week Beginning Monday 12th March 2018

Root vegetable velouté, thyme, wild honey ^{GF V}

'Coronation' free range chicken pressing, apricot, curried mayonnaise, coriander ^{GF}

Scorched mackerel fillet, heritage beetroot, horseradish ^{GF}

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Braised flank of Bury Lane Farm beef, carrot & swede, turnip, wild garlic mash ^{GF}

Pan fried cured Pollock fillet, sweetcorn & bacon chowder ^{GF}

Cauliflower cheese risotto, Romanesco, cauliflower cous cous, Parmesan ^{GF V}

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Sticky toffee pudding, smoked salt caramel, clotted cream ice cream

Lemon tart, kiwi, white chocolate sorbet

Drunken Stilton, pain d' epice, fig puree ^{GFO}

2 Courses £23.95

3 Courses £27.95

Available Monday – Saturday Lunch/ Monday – Thursday Dinner

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.

