



# 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, Darren Curson, A Fellow Master Chef of Great Britain, 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

<b>Mixed Harissa Nuts &amp; Marinated Olives</b> <sup>GF V</sup> 4. <sup>95</sup>	<b>Tempura Battered Seasonal Vegetables;</b> 2. <sup>95</sup> Thai mayonnaise <sup>GF V</sup>
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## STARTERS

<b>Beetroot Panna Cotta;</b> 7. <sup>95</sup> Whipped local goats cheese, walnut & green apple salad <sup>V GFO</sup>	<b>Smoked Mackerel Pate;</b> 7. <sup>95</sup> Pickled gooseberries, horseradish, Melba toast <sup>GFO</sup>
<b>Crispy Duck 'Taco';</b> 8. <sup>50</sup> Scallions, chives, chilli, Asian dressing	<b>Bubble &amp; Squeak Soup;</b> 7. <sup>50</sup> Blue cheese crostini, chive oil
<b>Cornish Crab;</b> Ratte potato salad, avocado, 10. <sup>50</sup> crab bisque <sup>GF</sup>	<b>Roasted King Scallops in their Shell;</b> 12. <sup>50</sup> Wilted garden spinach, truffle cream, Parmesan <sup>GFO</sup>

## LIGHT LUNCH

Available Monday - Saturday 12:00-15:00

<b>Lobster Caesar Salad;</b> Free range egg, 11. <sup>95</sup> starter size anchovies, croutons <sup>GFO</sup> 19. <sup>50</sup> light main	<b>Free Range Chicken Caesar Salad;</b> Free range 16. <sup>95</sup> egg, anchovies, croutons <sup>GFO</sup>
<b>Quinoa, Chickpea &amp; Roasted Red 9.<sup>95</sup> starter size Pepper Salad;</b> Avocado aioli <sup>VEGAN   GF</sup> 14. <sup>95</sup> light main	<b>Thai Beef Salad;</b> Sesame, ginger, 10. <sup>95</sup> starter size coriander, chilli, peanuts <sup>GFO</sup> 17. <sup>95</sup> light main
<b>Tempura Battered Fish &amp; Chips;</b> Crushed minted peas, lemon wedge, homemade tartar sauce <sup>GF</sup> 16. <sup>95</sup>	
<b>Ostrich Burger;</b> Garlic hummus, onion bun, chilli jam, sweet potato fries <sup>GFO</sup> 15. <sup>95</sup>	
<i>Our Boards are ideal as a starter for two or a main course for one...</i>	
<b>Greek Mezze Board;</b> Lemon & pomegranate couscous, carrot & coriander falafels, spiced hummus, 16. <sup>95</sup> Greek salad, warm pitta <sup>V</sup>	

## AFTERNOON TEA

Served Monday - Sunday 14:00-17:00

Traditional Afternoon Tea £19.<sup>50</sup>PP | Champagne Afternoon Tea £27.<sup>50</sup>PP

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

## LOBSTER & STEAKS

**Hot Buttered Lobster with Garlic & Herbs;** Triple cooked chips & house salad <sup>GF</sup> 43 whole 28 half **Classic Lobster Thermidor;** Triple cooked chips & house salad 45 whole 29 half


**Prime 10oz Rib Eye Steak;** 30 day, dry aged from Cambridgeshire <sup>GF</sup> 26 **Prime 7oz Fillet Steak;** 30 day, dry aged from Cambridgeshire <sup>GF</sup> 29


**The Ultimate 'Surf & Turf';** Rib Eye Steak & Half Lobster 39.<sup>50</sup>  
Buttered garlic & herb or thermidor lobster. Steak served with your choice of sauce & chips. <sup>GFO</sup>


**Chateaubriand;** Our flagship 22oz, 35 day, dry aged Cambridgeshire Chateaubriand for two <sup>GF</sup> 33.<sup>50</sup>  
"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, Sauce Diane or Garlic & Herb Butter.*

## MAIN DISHES

 **Local Butter Roasted Turkey Crown;** 21.<sup>95</sup> Organic apricot stuffing, smoked pig in blanket, goose fat roast potatoes, chestnut roasting jus <sup>GFO</sup>

 **Confit Belly Pork;** 22.<sup>50</sup> Black pudding mash, roasted organic carrots, toffee apple jus



 **Pesto Roasted Fillet of Salmon;** 22.<sup>50</sup> Wilted spinach, king prawn & lemon risotto <sup>GF</sup>

 **Wild Mushroom, Stilton & Spinach Wellington;** 17.<sup>50</sup> Honey parsnip puree, Madeira jus <sup>V</sup>

**Pan Roasted Venison;** 27.<sup>95</sup> Braised shoulder pithivier, bone marrow fondant, red wine braised salsify, crème de cassis reduction <sup>GFO</sup>

**Butter Fried Fillet of Turbot;** 26.<sup>95</sup> Saffron mash, sea lettuce, mussel & clam bouillabaisse sauce <sup>GFO</sup>

### 3 Course Special Christmas Set Menu from £35

 ... Choose a Starter, Main & Dessert from the marked options for £35 (Lunch & Dinner)   
... Festive Menu on Party Nights £43 including Disco

## SIDES

Braised Red Cabbage <sup>GF</sup> 3. <sup>95</sup>	Cauliflower Cheese 3. <sup>95</sup>	House Salad <sup>GF</sup> 3. <sup>50</sup>	Sweet Potato Fries 3. <sup>50</sup>
Triple Cooked Chips <sup>VO / GF</sup> 3. <sup>95</sup>	Chilli & Sesame Roasted Tender Stem Broccoli <sup>GF</sup> 3. <sup>95</sup>	Brown Butter Mash <sup>GF</sup> 3. <sup>95</sup>	

<sup>V</sup> Vegetarian & Some dishes are available as Vegetarian on request – <sup>GF</sup> Gluten Free & some dishes available as Gluten Free on request <sup>GFO</sup>. 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

 <b>Steamed “Sheene Mill” Christmas Pudding;</b> Marmalade ice cream <sup>GFO</sup>	7. <sup>50</sup>	 <b>Chocolate, Orange &amp; Cranberry Yule Log;</b> Bitter chocolate mousse	7. <sup>50</sup>
 <b>Roasted Organic Plum Cheesecake;</b> Gingerbread, cinnamon wafer	7. <sup>50</sup>	 <b>English Cheeses;</b> Homemade chutney, grapes, Organic biscuits <sup>GFO</sup>	9. <sup>95</sup>
<b>Egg Custard Tart;</b> Nutmeg ice cream, winter spiced cranberry compote	7. <sup>95</sup>	<b>Mulled Wine Terrine;</b> Poached winter fruits, salted caramel ice cream <sup>GF</sup>	7. <sup>50</sup>
<b>Homemade Petit Fours</b> <sup>GFO</sup>	3. <sup>95</sup>		

## AFTER DINNER DRINKS

### SPECIALITY COFFEE

Irish Coffee	6. <sup>25</sup>
Amaretto Latte	7
Martini Espresso	8. <sup>50</sup>

### COFFEE & TEA

Cappuccino	3
Latte	3. <sup>50</sup>
Espresso	2
Double Espresso	3. <sup>50</sup>
Americano	2. <sup>50</sup>
Mocha	4
Hot Chocolate	4
English Breakfast Tea	2. <sup>50</sup>
Novus Organic Tea;	2. <sup>75</sup>
<i>Egyptian Mint, Pomegranate, Green, 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. <sup>50</sup>
Oban 14 year old	4. <sup>75</sup>
Isle of Jura 10 year old	4. <sup>75</sup>
Laphroaig 10 year old	5
Makers Mark	3. <sup>75</sup>
Monkey Shoulder	4. <sup>50</sup>
Glenfiddich 12 year old	5. <sup>50</sup>
Lagavulin 14 year old	6. <sup>25</sup>
Cragganmore 12 year old	6. <sup>25</sup>
Dalwhinnie 15 year old	6. <sup>75</sup>

### COGNAC & ARMAGNAC

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

## OPENING HOURS

Lunch - Monday - Saturday 12:00 - 15:00  
 Dinner - Monday - Saturday 18:30 - 21:30  
 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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