



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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| Roasted Pumpkin & Chilli Velouté; 6. ⁹⁵ Coconut & coriander dumpling ^{V GFO} | Chicken Liver Parfait; 7. ⁵⁰ Pain d'épice puree, rhubarb & ginger |
| Goats Cheese Spring Roll; 7. ⁵⁰ Red wine poached pear, hazelnut salted caramel ^V | Butter Roasted Lobster Ravioli; 11. ⁹⁵ (<i>Chef's Signature Dish</i>) Soused fennel, lemon verbena gel, lobster bisque |
| Roasted King Scallops; 12. ⁵⁰ Served in their shell, wilted garden spinach, truffle cream, Parmesan ^{GFO} | Honey Glazed Pigeon Crown; 10. ⁵⁰ Heritage beetroot carpaccio, blueberry compote ^{GF} |

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 |
| Quinoa, Chickpea & Roasted Red Pepper Salad; Avocado aioli ^{VEGAN 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} 16. ⁹⁵ | |
| Ostrich Burger; Garlic hummus, onion bun, chilli jam, sweet potato fries ^{GFO} 15. 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

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|---|-------|------|--|-------|------|
| Hot Buttered Lobster with Garlic & Herbs; <i>Triple cooked chips & house salad</i> ^{GF} | 43 | 28 | Classic Lobster Thermidor; <i>Triple cooked chips & house salad</i> | 45 | 29 |
| | whole | half | | whole | 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} 33^{.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, Sauce Diane or Garlic & Herb Butter.

MAIN DISHES

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| Free Range Chicken Coq au Vin; Garlic creamed potatoes, wild mushroom ballotine | 19 ^{.95} | Smoked Haddock Chowder; <i>(Chef’s Signature Dish)</i> Crispy hens egg, ‘fish finger sandwich’ | 21 ^{.50} |
| Pan Fried Local Venison Loin; Eight hour braised shoulder, burnt onion risotto, baby beetroots ^{GFO} | 23 ^{.95} | Chargrilled Lamb Cannon; Crispy Shepherd’s Pie, goats cheese mash, roscoff onions | 22 ^{.50} |
| Line Caught Lemon Sole Boudin; Crab crushed potatoes, fish pie flavours, sea vegetables ^{GFO} | 22 ^{.95} | 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 £65 per person

SIDES

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| Braised Red Cabbage ^{GF} 3.95 | Cauliflower Cheese 3.95 | House Salad ^{GF} 3.50 | Sweet Potato Fries ^{GF} 3.50 |
| Beef Dripping Triple Cooked Chips ^{VO / GF} 3.95 | Gremolata Crushed New Potatoes ^{GF} 3.95 | Shredded Runner Beans with Capers ^{GF} 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

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| 'Black Forest Gateau'; ^{GFO} (Chef's Signature Dish) Chocolate sorbet | | 7. ⁹⁵ | |
| Triple Chocolate Fondant; Vanilla bean ice cream | 6. ⁹⁵ | Butterscotch Gingerbread Trifle; Candied pine nuts, gingerbread man | 6. ⁹⁵ |
| Treacle Sponge Pudding; English custard | 6. ⁹⁵ | Caramelised Apple Cheesecake; Toffee apple ice cream ^{GFO} | 6. ⁹⁵ |
| English Cheeses; Homemade chutney, organic crackers, celery, grapes ^{GFO} | 10. ⁵⁰ | Homemade Petit Fours ^{GFO} | 3. ⁹⁵ |

FESTIVE DELIGHTS



3 COURSE FESTIVE MENU

Monday - Saturday lunch

Monday - Wednesday dinner throughout December

£35 per person



PARTY MENU

3 course dinner and disco until midnight

Friday & Saturday nights with selected Thursdays throughout December

£43 per person including disco until



CHRISTMAS BALL

5 course dinner and live band until midnight

Saturday 2nd & Friday 22nd December

£65 per person



CHRISTMAS DAY

Arrival drink, 6 course traditional Christmas roast

£125 per person



NEW YEAR'S EVE 2017

7 course tasting menu, disco & dancing until 1am, fireworks at midnight

£125 per person

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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