



# 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

Kalamata Olives & Mixed Harissa Nuts <sup>GF V</sup> 4.<sup>95</sup> Wild Mushroom & Truffle Arancini <sup>V</sup> 2.<sup>95</sup>

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## STARTERS

**Salt Baked Celeriac Velouté;** 7.<sup>50</sup> **Heritage Beetroot Garden;** 7.<sup>50</sup>  
Wild mushroom ravioli, winter truffle, Quinoa, avocado, lime 'snow' <sup>GF VEGAN</sup>  
girolles <sup>V GFO</sup>

**Cornish Scallop & Crab Tortellini;** 12.<sup>50</sup> **Barbary Duck;** Duck ham, liver ballotine, 9.<sup>95</sup>  
Seared hand dived scallops, dashi, soya gel <sup>GFO</sup> 'bon bon', pomegranate & almond muesli <sup>GF</sup>

**Moroccan Spiced Guinea Fowl Pressing;** 9.<sup>50</sup> **Loch Duart Salmon 'Mi Cuit';** Heritage 8.<sup>95</sup>  
Medjool dates, endive, apricot puree <sup>GF</sup> beets, apple, white chocolate, horseradish <sup>GFO</sup>

## LIGHT BITES

Available Monday - Saturday 12:00-15:00  
(This menu is available to hotel residents from 18:00-21:30)

**Crispy Aromatic Barbary Duck Leg;** Chinese 18.<sup>95</sup> **Maize Fed Free Range Chicken Caesar Salad;** 16.<sup>95</sup>  
leaves, spring onion, oriental dressing <sup>GF</sup> Free range egg, anchovies, croutons <sup>GFO</sup>

**Chargrilled Yellow Fin Tuna** (Served Pink); 17.<sup>95</sup> **Black & White Quinoa Salad;** Pomegranate, 14.<sup>95</sup>  
Warm a'la greque vegetable salad, sherry avocado, pink grapefruit, nasturtium <sup>VEGAN GF</sup>  
vinegar dressing <sup>GF</sup>

**Beer Battered Haddock Fillet;** Crushed peas, 15.<sup>95</sup> **Cajun Spiced Minced Rib Eye Burger;** 16.<sup>95</sup>  
triple cooked chips, tartare sauce Brioche bun, smoked streaky bacon, Brie, beef  
dripping triple cooked chips <sup>GFO</sup>

**Seafood Platter;** 11.<sup>95</sup>  
Smoked salmon, lemon & capers, Cornish crab, mango salsa, charred tiger prawns, barbecue lime <sup>GFO</sup> Per Person

**Vegetarian Platter;** 7.<sup>95</sup>  
Heritage beetroot garden, quinoa, pomegranate, avocado & pink grapefruit salad, haloumi, Per Person  
grilled ciabatta <sup>GFO 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

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## LOBSTER & STEAKS

<b>Whole Butter Poached Lobster;</b> <i>Sheene Mill salad, lobster mayonnaise, triple cooked chips</i> <sup>GF</sup>			43 whole
<b>Whole Butter Poached Lobster;</b> <i>Thermidor sauce, creamed potatoes, sea lettuce</i> <sup>GF</sup>			45 whole
<b>Classic Lobster Bisque;</b> <i>Half butter poached lobster, sea vegetables</i> <sup>GF</sup>			25
<b>10oz Rib Eye Steak;</b> 30 day dry aged <sup>GF</sup>	26	<b>7oz Fillet Steak;</b> 30 day dry aged <sup>GF</sup>	29
<b>Sheene Mill 'Surf &amp; Turf';</b> Dry aged beef fillet & half butter poached lobster <sup>GF</sup>			39 <sup>50</sup>
<b>Chateaubriand;</b> 22oz, 35 day, dry aged Cambridgeshire Chateaubriand for two <sup>GF</sup>			33 <sup>50</sup> per person

*All of our steaks are chargrilled, served with cepe puree, truffled green beans, wild mushrooms, beef dripping triple cooked chips & choice of Béarnaise, Szechuan pepper & Cognac sauce or winter truffle jus.*

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## MAIN DISHES

<b>Halibut Fillet;</b> Yam puree, sprout tops, pancetta, chestnuts <sup>GF</sup>	25 <sup>95</sup>	<b>Stone Bass;</b> Orange & anise Israeli cous cous, charred squid, basil	21 <sup>95</sup>
<b>Dingley Dell Milk Poached Pork Belly;</b> Glazed pigs cheek, Hispi & red cabbage, white beans <sup>GF</sup>	21 <sup>95</sup>	<b>Butternut Squash &amp; Sage Pearl Barley 'Risotto';</b> Sweet & sour walnuts, charred Roscoff onion, barley puffs <sup>V</sup>	13 <sup>50</sup>
<b>Scottish Venison Loin;</b> Lacto fermented kohlrabi, bolognaise, sweetcorn <sup>GF</sup>	26 <sup>95</sup>	<b>Caramelised Endive Tarte Tatin;</b> Red wine braised salsify, winter greens, yeast extract <sup>VEGAN</sup>	13 <sup>95</sup>

### Fresh, Local Produce

**All of our beef** is dry aged for a minimum of 30 days, from Bury Lane Farm Shop in Melbourn, our beef is grass fed and sourced from their farm, just 2 miles down the road.

**Our fruit and vegetables** are purchased from Fieldgate Nurseries in Melbourn and Bury Lane Farm Shop, where we hand pick the best, local, organic and seasonal produce.

**Our crab** is sourced from the Norfolk Coast and **our shellfish** is from the Colchester Islands, where the countries best shellfish is sourced.

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## SIDES

£3.95 EACH

Sheene Mill Salad <sup>GF V</sup>	Mash of the Day <sup>GF V</sup>
Seasonal Green Leaves <sup>GF V</sup>	Beef Dripping Triple Cooked Chips <sup>GF VO</sup>
Gratinated Cauliflower Cheese <sup>V</sup>	Sweet Potato Parmentier <sup>GF V</sup>

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.

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## DESSERTS<sup>V</sup>

<b>72% Dark Chocolate Egg;</b> Mango, passion fruit, coconut <sup>GFO</sup>	8. <sup>95</sup>	<b>Lemon Tart;</b> White chocolate textures, kiwi	7. <sup>95</sup>
<b>Pressed Toffee Apple;</b> Hazelnut crumble, blueberry sorbet <sup>GF</sup>	7. <sup>95</sup>	<b>Banana Arctic Roll;</b> Rum jelly, 'Baileys' ice cream, toffee	7. <sup>95</sup>
<b>Wild Flower Honey &amp; Mascarpone Mousse;</b> Bee pollen, Seville orange, honeycomb <sup>GF</sup>	7. <sup>95</sup>	<b>English Cheeses;</b> Award winning, local cheeses, Organic crackers, homemade chutney, featuring; <sup>GFO</sup>	10. <sup>50</sup>
<b>Coconut Panna Cotta;</b> Mango, passion fruit <sup>GF VEGAN</sup>	7. <sup>95</sup>	Duke of Cambridge, Blue Cheese Duchess of Cambridge, Soft Cheese Godminster, Cheddar Baron de Bigod, Brie Wobbly Bottom Goats Cheese	
<b>Homemade Petit Fours</b> <sup>GFO</sup>	3. <sup>95</sup>		

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## TASTING MENU

### **Celeriac & Truffle**

Salt baked celeriac velouté, wild mushroom tortellini, girolles, winter truffle <sup>V GFO</sup>

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### **Loch Duart Salmon**

Heritage beets, apple, white chocolate, horseradish <sup>GFO</sup>

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### **Barbary Duck**

Duck ham, liver ballotine, 'bon bon', pomegranate & almond muesli <sup>GF</sup>

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### **Stone Bass**

Orange & anise Israeli cous cous, charred squid, basil

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### **Scottish Venison**

Lacto fermented kohlrabi, bolognaise, sweetcorn <sup>GF</sup>

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### **Lemon Tart**

Kiwi, white chocolate textures <sup>V</sup>

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### **Banana Arctic Roll**

Rum jelly, 'Baileys' ice cream, toffee <sup>V</sup>

*Price - £65*

Vegetarian/ dietary alternatives available on request

## 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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