



# VALENTINES DAY

## STARTERS

**Kiln Smoked Salmon** 10.95  
dill emulsion, pickled beetroot, crispy herbs F,SO

**Burrata** 9.95  
apple, cucumber, herb oil M

**Ham Hock & Chicken Terrine** 8.95  
piccalilli, crispy chicken skin, toasted sour dough G,SO

**Truffle Baked Camembert *to share*** 12.95  
warm garlic focaccia M,G

## MAINS

**Stuffed Dover Sole** 20.95  
celeriac & swede gratin, cockle mousse, butter sauce F,MO,M

**Seared Venison Loin** 19.95  
braised artichokes, curly kale, blackberry jus M

**Wild Mushroom & Truffle Risotto** 16.95  
truffle creme fresh, mushroom cracker M,G

**When Land Meets Sea** 32.95  
10oz sirloin, half roasted garlic lobster, fries, purple sprouting broccoli, garlic butter, peppercorn sauce M

## DESSERT

**Dark Chocolate Fondant** 9.95  
honeycomb ice cream, chocolate soil G,S

**Rhubarb Pannacotta** 8.95  
rhubarb compote, lemon shortbread M

**Apple & Pear Tartan** 8.95  
salted caramel, vanilla ice cream G,M

**English Cheese Board *to share*** 11.95  
selection of British cheeses, crackers, chutney, grapes M,G,C,SO



THE MILL  
HOTEL

# VALENTINES DAY

Friday 14th February - Sunday 16th February

All tables will be subject to a discretionary service charge of 12.5%

Our suppliers & kitchens handle numerous ingredients & allergens. Whilst we have strict controls in place to reduce the risk of contamination, unfortunately, it is not possible for us to guarantee that our dishes will be allergen free. The recommended daily calorie intake is 2,000 calories a day for women and 2,500 for men.

**Allergen Key:** C celery, G gluten, F fish, CR crustaceans, E eggs, MO molluscs, M milk, SE sesame seeds, N nuts, MU mustard, P peanut, SO sulphur dioxide, L lupin, S soya



Vegan *on request*



Vegetarian *on request*



Non gluten *on request*