

Milly's

SMALL PLATES

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| Serrano ham, rapeseed oil GF, DF | 5.5 |
| Tempura courgettes, parmesan V | 5 |
| Comte cheese gougères V | 5 |
| Small plates trio - Comte cheese gougères, Serrano ham, Tempura courgettes | 14 |
| Roasted butternut squash hummus, pickled chilli, pomegranate, red onion, foccacia V, GFA, DF | 6.5 |
| Hambleton sourdough, Bungay butter V | 3.25 / 6.5 |

SUNDAY LUNCH

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| 2 courses | 35 |
| 3 courses | 40 |

STARTERS

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| Roasted butternut squash hummus, pickled chilli, pomegranate, red onion, foccacia V, GFA, DF (Favola, Italy) |
| Minestrone soup, wild garlic pesto GFA, DF, V (Riesling, Australia) |
| Cod & chorizo fish cake, lemon mayonnaise (Pinot Noir, Chile) |
| Buttered crayfish, homemade crumpet, fennel (Chardonnay, Mont Pelé, France) |
| Beetroot, rocket, feta, sourdough V, GFA, DFA (Primitivo, Talo, Italy) |

MAINS

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| Roast sirloin of Worthington beef, horseradish hollandaise (Malbec, Salta, Argentina) |
| Roast Cotswold White chicken, bread sauce (Macon-Villages Mont Pele, France) |
| Roast Butternut Squash V (Riesling, Watervale, Australia) |
| Slow roasted pork belly, caramelised apple (Rioja Alavesa, Spain) |
| All served with braised beef-stuffed Yorkshire pudding, braised red cabbage, garlic and herb roasted potatoes, roast turnips, and cauliflower cheese, carrot and swede . |
| Sea bream, black cabbage, clams, new potatoes, caper butter sauce GF, DFA (Macon-Villages Mont Pele, France) |

SIDES

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| House salad / Sautéed greens, garlic and herb butter GF, V, VE | 5 |
| Cauliflower cheese V / Roast potatoes | 5 |
| Truffle and parmesan chips | 6 |

GF gluten free · GFA gluten free adaptable · DF dairy free · DFA dairy free adaptable · V vegetarian · VE vegan · VEA vegan adaptable
Please let us know if you have any allergies or require information on any ingredients used in our dishes
A discretionary 13% service charge is added to all bills of £10 and over, 100% of which goes to the team.
Please note we only accept card payments, we no longer take cash or cheques.

PUDDINGS

Chocolate nemesis, mascarpone, blood orange V (Black Muscat, USA)

Vanilla panna cotta, forced Yorkshire rhubarb GF (Sauternes, France)

Bread and butter pudding, custard V (Black Muscat, USA)

Sticky toffee pudding, pineapple, malted toffee sauce, vanilla ice cream V (Black Muscat, USA)

Selection of three British cheeses, oat biscuits, celery, grapes GFA (Sauternes, France)

additional 5

CHEESE

Driftwood

Driftwood's texture is dense and satisfyingly gummy when young, tasting freshly citrus with the aroma of warmed milk. As it ages, under its Geotrichum coat - reminiscent of spent charcoal, the texture becomes mousse-like and silky, wielding more subtle complex flavours of rice wine vinegar, pepper, and rye.

Goat's milk, unpasteurised

Westcombe Cheddar

Westcombe Cheddar has a deep complex flavour with a mellow lactic tang and long notes of citrus, hazelnut and caramel. The texture is structured and firm, with a smooth breakdown that keeps the flavours lingering on your palate. Westcombe Cheddar is often called a 'five-mile Cheddar' as you're still tasting it five miles down the road.

Cow's milk, unpasteurised

The Duke

This Regal cheese is an exquisite cultured blue with complex flavours which develops a soft blue natural rind and a golden interior with dashes of royal blue. 'The Duke' is creamy, sweet and salty with a delicious peppery finish. Super Gold winner at the World Cheese Awards.

Cow's milk, unpasteurised

DESSERT

Black Muscat, Elysium, Quady 37.5cl | California, USA

Sauternes, Château Suduiraut 37.5cl | Bordeaux, France

75ml Bottle

8 38

10 47

PORT

LBV Port, Barros | Douro, Portugal

10 Year Old Tawny Port, Barros | Douro, Portugal

75ml Bottle

8.5 60

9.75 70

TEA AND COFFEE

The Stamford Coffee Co

Double espresso, Macchiato

Flat white, cappuccino, latte, Americano

3.5

4.25

PMD loose-leaf teas

Milly's House Blend, Planter's Breakfast, Planter's Decaf, Planter's Earl Grey,

Planter's Green, Peppermint, Lemongrass and Ginger, Chamomile Flowers

Tea pot 4.25

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