

MAIN MENU

STARTERS

Butternut, Sage & Ricotta Soup <small>GFA</small>	£5.00
Pumpkin Seed Loaf	
Ox Tail & Apple Terrine <small>GFA, N</small>	£7.50
Pickled Walnuts & Rye Toast	
Cured Cornish Mackerel <small>GF</small>	£8.75
Marinated Artichokes, Soft Quail Egg	
Smoked Duck & Parma Ham Salad <small>GF</small>	£7.75
Pomegranate & Golden Raisins	
Pumpkin, Spinach & Feta Tart <small>V</small>	£6.75
Herb Salsa & Balsamic	

SIDES

Chunky Chips <small>GF, V</small>	£3.50
Champ Mash Croquettes	£3.75
Sweet Potato Fries , Sweet Chilli Dip	£3.50
Curly Kale & Smoked Bacon	£3.50
Swiss Chard & Brown Butter	£4.00
Watercress, Shallot & Radish Salad	£3.50
House Dressing	

MAINS

Heritage Beetroot & Goats Cheese Risotto <small>GF, V</small>	£12.50
Tarragon & Orange	
Superfood Salad of Kale, Sprout Leaves & Sweet Potato <small>GF, V</small>	£11.50
Poppy Seed Dressing	
Pan-fried Sea Bream <small>GF</small>	£16.00
Fennel & Mussel Broth, Rutland Cider, Crème Fraîche	
British Coastal Fish of the Day - see the blackboard	
Corn Fed Chicken Breast <small>GF</small>	£15.00
Parmesan Polenta, Wild Mushrooms & Crispy Leeks	
Maple Cured Pork Belly <small>GF</small>	£16.00
Black Pudding Dauphinoise, Caramelised Apple & Cauliflower	
Braised Lamb Shank <small>GF</small>	£18.75
Rosemary Fondant Potato, Minted Peas & Lambs Leaf	

STEAKS

Naturally Produced Prime Beef - All Served with Chips, Vine Tomatoes, Watercress & Shallot Salad
(upgrade to sweet potato fries £1)

10oz Dry-aged Rump <small>GF</small>	£19.50
8oz Dry-aged Ribeye <small>GF</small>	£22.50
Sauces	£1.50
Peppercorn, Mill Street Butter	

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A 10% optional gratuity will be added to tables of eight or more. This is distributed between the whole team. Thank You
For any allergen information please contact a member of our team. **V** Vegetarian | **GF** Gluten Free | **GFA** Gluten Free Available | **N** Contains Nuts | **DF** Dairy Free



**MILL
STREET**
PUB & KITCHEN

MAIN MENU

