



The Millbrook Inn

Evening Menu



The menu at The Millbrook evolves every evening. We source fish from local fishermen, do our own butchery & prepare dishes fresh every day. Below is a recent example but ask the bar for tonight's menu.

Smoked Salmon

Searched smoked salmon with celeriac remoulade, basil oil and avruga caviar dressing

£8.00

Oeuf en meurette

Poached egg served with bordelaise sauce (shallot, red wine, smoked bacon finish with butter) and crouton

£6.50

Pig trotter

Deep fried pig trotter pattie with cauliflower mousseline and port reduction

£7.50

Terrine

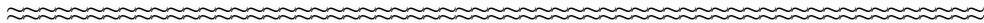
Minced pork, smoked bacon and pheasant terrine served with red onion jam, dressed salad and rustic bread

£7.50

Escargots

Pan fried escargots and wild mushrooms, flambéed with cognac & garlic butter sauce with toasted brioche

£8.00



Bouillabaisse

Our version of the Provençal fish stew originating from the city of Marseille, a thick soup with fish and shellfish served with rouille, gruyere and croutons

£20.00

Fish

Searched gilt head bream fillet served with mussels and paella rice, shellfish sauce and artisan chorizo

£19.50

Pork

Pan roasted loin and pulled pork served with cauliflower mash, braised red cabbage and tarragon jus

£19.50

Beef

Pan fried holsome park fillet steak served with a fondant potato, sautéed kale and red wine jus

£25.00

Stuffed Pepper

Roasted red pepper stuffed with sun blushed tomatoes, squash, pine nuts and quinoa topped with Reggiano parmesan served on a bed of salad leaves with balsamic vinegar and lemon dressing

£14.00

Most menu items can be adjusted for dietary requirements.