

to start you off . . .

	ample	generous
- artisan breads with extra virgin olive oil (v)	£3.50	£4.95
- house made houmous and taramosalata with warm pitta	£5.50	
- mussel and saffron chowder	£5.95	
- asian duck tacos, hoi sin	£6.50	
- chilled mushroom 'brulee', tarragon breadcrumb, truffled endive, melba toast (v)	£6.75	
- pinneys smoked mackerel, streaky bacon, avocado and chicory salad, honey and mustard dressing	£6.95	
- 70's prawn cocktail	£7.50	
- rabbit schnitzel, sauerkraut, poached egg, caper and anchovy butter	£8.50	
- seared scallops, garden pea puree, crispy pancetta, lemon and caper vinaigrette	£9.95	
- chefs meze (for two)	£14.00	
- orzo with red chilli, crab and parsley pesto	£6.75	£11.75
- deep fried squid with cucumber sambal	£7.25	£12.25
- beetroot salad, hazelnut crusted goats cheese and poppy seed croute (v)	£7.50	£12.50
- smoked salmon traditionally garnished with lilliput capers and shallots	£7.95	£13.50

sandwiches, wraps & croques . . .

(lunchtimes only until 2.15pm)

- milsoms club sandwich	£8.50
- ham and cheese croque monsieur	£7.00
- roasted red onion and houmous wrap	£6.50
- prawn, avocado and rocket open sandwich	£7.95
- steak and red onion crostini	£8.50
- smoked salmon bagel	£7.50

caught in the middle...

- mr g's shepherds pie made the proper way with roast leg and shoulder	£9.95
- D.I.Y. macaroni cheese (v)	£10.50
- deep fried line caught icelandic haddock in beer batter with chips and tartare sauce	£10.50
- eggplant and courgette parmigiana, chick pea and pepper salad (v)	£12.50
- posh fish and shellfish pie	£13.50
- blackened 'sutton hoo' chicken breast, tabbouleh, aubergine and greek yoghurt, harissa	£14.00
- slow roasted british lamb shank, creamed mash, red cabbage and salsa verde	£14.00
- braised shin of suffolk pork, bubble and squeak, caraway carrots	£14.50
- confit devon duck leg, parmentier potatoes, french beans and haricot bean dressing	£14.95
- thick cut hake, squid and chorizo ragu, spinach and olive oil mash	£16.75
- roast british lamb rump, hot pot potato, puy lentils and roasted shallot	£17.50

from the grill...

british beef dry aged for a minimum of 28days.

- milsoms cheeseburger with the works, green chilli mayo	£13.00
- 10oz sirloin steak	£21.00
- 12oz rump steak	£19.95
- 15oz rib cutlet	£24.50

steaks all served with skinny fries and a choice of peppercorn sauce, garlic butter or béarnaise

all generous & caught in the middles dishes include one extra of your choice, with additions at £3.25

buttered new potatoes / fat chips / seasons veg / tomato and shallot salad / cobb salad / pilau rice

to order food...

either at the bar or use the notepad to write your own and give to one of the waiting staff

did you know...

this menu is available throughout the day from 12 noon to 9.30pm monday to thursday,
from 12 noon to 10.00pm friday and Saturday and from 6pm till 9.30pm on sunday.
on sunday lunch we offer a fab set menu from 12 noon until 4.30pm.

any gratuities are entirely at your discretion and will be shared equally amongst the staff

please note that some of our dishes may contain traces of nuts, please speak to a member of our team if concerned.

puddings...

- baked bramley apple and treacle roly poly, traditional custard, chantilly cream	£5.95
- dark chocolate and roast chestnut tart, cherry liqueur sabayon	£5.95
- pineapple and passion fruit delice, malibu and poppy seed syrup, mango sorbet	£5.95
- pancakes of the day (see specials)	£5.95
- peach and blueberry cobbler, lemon mascarpone	£5.95
- autumn spiced crème brûlée, poached pear, sweet cranberry compote	£5.95
- triple chocolate brownie, butterscotch sauce, crushed pecan nuts, vanilla ice cream	£5.95
- european cheeses with fig relish and water biscuits	£6.95

dessert wines & port...

	375 ml bottle	
71. 2009 moscato d'asti, ceretto, piedmont - ita	£27.00	
72. 2009 l'illa noble late harvest chenin blanc, newton johnson – rsa	£28.25	
73. 2007 eclat, botrytis semillon, valdivieso – chil	£24.75	
	500ml bottle	125ml glass
74. 2008 muscat de rivesaltes, jean marc lafage, roussillon - fra	£26.25	£5.50
	bottle	glass
75. 2006 late bottled vintage port, quinta do crasto - por	£30.50	£5.00

please note vintages may vary from time to time.