

## to start you off...

	ample	generous
- artisan breads with extra virgin olive oil (for two)	£4.75	
- house made houmous and taramosalata with warm pitta	£5.25	
- smoked haddock and bacon chowder	£5.25	
- devilled breaded whitebait, tartare sauce	£5.95	
- asian duck tacos, hoi sin	£6.25	
- onion and roquefort tart fine, balsamic syrup	£6.75	
- 70's prawn cocktail	£7.25	
- pinneys smoked mackerel fillet, grain mustard potato and radish salad, soft boiled hens egg	£7.25	
- serrano ham, poached rioja melon and manchego cheese	£7.75	
- seared scallops with sweetcorn puree and chorizo	£10.25	
- chefs meze (for two)	£13.95	
- clam and roasted garlic linguine	£7.25	£12.25
- deep fried squid, sweet chilli and cucumber dip	£7.25	£12.25
- risotto of mushroom and garden peas	£6.75	£11.75
- moules mariniere	£6.75	£11.75
- smoked salmon, crab and horseradish crostini, aioli and cucumber noodles	£7.75	£13.25
- baked ratatouille and goats cheese, warm bruschetta	£7.25	£12.25

## sandwiches, wraps and croques...

### (lunchtimes only until 2.15pm)

- milsoms club sandwich	£8.25
- ham and cheese croque monsieur	£6.95
- red onion, houmous & rocket wrap	£6.25
- prawn, avocado and rocket open sandwich	£7.75
- steak and red onion crostini	£8.25

## caught in the middle...

- mr g's shepherds pie made the proper way with roast leg and shoulder	£9.75
- deep fried line caught icelandic haddock in beer batter, chips and tartare sauce	£10.25
- corn fed chicken breast, fondant potato and mushroom fricassé	£12.25
- slow braised british lamb shank, grain mustard mash and rosemary jus	£13.25
- suffolk pork belly, black pudding, sauerkraut and mash	£14.25
- devon free range duck breast, roasted root vegetable and oat crumble, peppercorn sauce	£16.25
- roast british lamb rump, herb mash, roasted vine tomato and anchovy	£17.25
- scottish halibut, slow cooked haricot beans, savoy cabbage and rocket pesto	£18.25

### from the grill...

steaks are the benchmark of a great brasserie and with this in mind, we have looked far and wide in search of the best beef available for our restaurants, as it turned out we didn't have to look too far as our favorite meat for the job is produced on our doorsteps.

dedham vale beef is reared and raised locally using tradition welfare and husbandry techniques and is dry aged for a minimum of 28days.

- milsoms beef cheeseburger with the works	£12.95
- 10oz sirloin steak	£19.95
- 8oz fillet steak	£23.95
- 16oz rib outlet	£24.95

steaks all served with skinny fries & a choice of peppercorn sauce or garlic butter

### **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 / mixed salad and garlic dressing / 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...

- vanilla brulee with orange short bread	£5.75
- sticky toffee pudding and fudge sauce	£5.75
- baileys and mars cheesecake, chocolate ice cream and pistachio	£5.75
- plum and almond tart with clotted cream ice cream	£5.75
- pancakes of the day (see specials)	£5.75
- rhubarb trifle	£5.75
- milsoms bread and butter pudding	£5.75
- apple and cinnamon crumble with proper custard	£5.75
- triple chocolate brownie, vanilla ice cream and chocolate sauce	£5.75
- ginger cookies with honeycomb ice cream and fudge sauce	£5.75
- british cheeses with fig relish and oatcakes	£6.75

## dessert wines & port...

	<b>375 ml bottle</b>	
71. 2007 moscato d'asti, ceretto, piedmont - italy	£25.25	
72. 2006 l'illa noble late harvest chenin blanc, Newton Johnson – south africa	£25.25	
	<b>500ml bottle</b>	<b>125ml glass</b>
73. 2006 dulce viognier, casa de la ermita, jumilla - Spain	£22.50	£5.25
	<b>bottle</b>	<b>glass</b>
74. N/V lay & wheeler special reserve port	£29.25	£4.75

please note vintages may vary from time to time