

# SUNDAY MENU

TWO COURSES £29.95 | THREE COURSES £35.95

## WHILST YOU WAIT

ARTISAN BREAD £6.00 (gfo)  
Rapeseed Oil | Bramble Vinegar | Butter

OLIVES £4.00

## STARTERS

SOUP OF THE DAY (gfo) (veo) (v)  
Rustic Bread Roll | Salted Butter

GARSTANG BLUE CHEESE SOUFFLE (v)  
Cheese Crostini

SCOTTISH SALMON & PRAWN TERRINE (gf)  
Pickled Samphire

HAM HOCK CROQUETTE  
Piccalilli

LANCASHIRE BEETROOT & KIDDERTON  
ASH GOATS CHEESE SALAD (v) (gf) (veo)  
Balsamic | Walnuts | Watercress

## SIDES & SAUCES

### SIDES

Extra Yorkshire Pudding £1.00

Roast Potatoes £4.50

Seasonal Greens £4.50

Cauliflower Cheese £5.00

### SAUCES

Extra Red Wine Jus £4.00

## MAINS

ROAST SIRLOIN OF BEEF (gfo)  
Roast Potatoes | Mashed Potatoes  
Roasted Root Vegetables | Yorkshire Pudding  
Cauliflower Cheese | Root Vegetable Purée Red Wine Jus

CHICKEN SUPREME (gfo)  
Roast Potatoes | Mashed Potatoes  
Roasted Root Vegetables | Yorkshire Pudding  
Cauliflower Cheese | Root Vegetable Purée Red Wine Jus

WILD MUSHROOM & SPINACH  
CANNELLONI (v)(veo)  
Truffle | Focaccia

BEER BATTERED FISH & CHIPS (gf)  
Mushy Peas | Tartare Sauce | Lemon

BRAISED LAMB SHANK  
Mashed Potato | Root Vegetables | Bowland Ale Jus

STEAK & ALE PIE  
Roasted Root Veg | Mashed Potato | Jus

FISH OF THE DAY (gf)  
New Potatoes | Asparagus | White Wine Sauce

MITTON STEAK BURGER £18.95 (gfo)  
Beer Sourdough Bun | Lettuce | Tomato  
Cracked Black Pepper Mayonnaise  
Mature Cheddar Cheese | Bacon Jam | Fries | Slaw

Desserts overleaf

(v) Vegetarian (veo) vegan option available, please let your server know (gf) Gluten free  
(gfo) gluten free option available, please let your server know

Please inform a member of staff if anyone in your party has a food allergy or intolerance prior to ordering. We can then advise you about the ingredients. Please note that as allergenic ingredients, including nuts, are present in our kitchen, we are not able to guarantee that any dish can be made 100% allergen free. Fish dishes may contain bones.



# Milton Hall

BRASSERIE | BAR | BEDROOMS

## DESSERTS

STICKY TOFFEE PUDDING *(gfo) (veo) (v)*

Toffee Sauce | Vanilla Ice Cream

RASPBERRY & WHITE CHOC PAVLOVA *(gf)*

Raspberries | Chantilly Cream

BLUEBERRY PANNA COTTA *(gfo)*

Granola

SELECTION OF ICE CREAMS & SORBETS *(gf) (veo)*

Please ask for our selection

SELECTION OF 3 LANCASHIRE CHEESES *(gfo) (veo) (v)*

Crackers | Grapes | Quince | Fruit Cake | Chutney

+£6 Supplement



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*Effortlessly Beautiful*