



Sunday Menu

Starters

Homemade soup of the day (GF)

The Mill prawn cocktail (GF)

New Forest Game Terrine with a homemade chutney and toast

Deep fried Somerset Brie with cranberry sauce and mixed leaf

Spiced Calamari with aioli and chilli sea salt

Roast

Roast Sirloin of Beef, Yorkshire pudding and roast potatoes (GF option)
served pink, medium or well

Roast leg of Lamb with Roast Potatoes onion sauce and Mint jus (GF option)

Breast of guinea fowl stuffed with chorizo, fondant potato, greens, wild mushroom cream (GF)

Fish

Pan fried Hake with Lyonnaise potatoes and rich tomato ratatouille (GF)

Vegetarian

Cauliflower and squash 'Tagine' with Moroccan couscous, (V, GF)

(Mint yoghurt, mango chutney, carrot and coconut salad, naan breads)

All of our main courses are served with a medley of roasted root vegetables

Puddings

Apple crumble with custard (V)

Raspberry and lemon Posset with homemade shortbread

Rich dark chocolate terrine with honeycomb and passionfruit sorbet

Raspberry and vanilla cheesecake, fruit compote

Selection of Dorset & Hampshire Cheeses (GF option)

2 Courses - £24.95 3 Courses - £29.95

V – Vegetarian | Ve – Vegan | GF – Gluten Free available

"If you suffer from a food allergy or intolerance, please speak to a member of our team"

The Mill at Gordleton – 01590 682219 / info@themillatgordleton.co.uk / www.themillatgordleton.co.uk