

Minster Mill

Spring - Summer Set Menu

Three courses with coffee, tea & chocolates - choose one dish per course

£47.50

Asparagus

egg yolk, hazelnut (v)

Ham hock terrine

caper mayonnaise

Salmon confit

cucumber, buttermilk, dill

Whipped goat's cheese 'Waldorf' (v)

Coronation chicken terrine

apricot, Bombay mix

Tomato gazpacho

watermelon, basil (vegan)

Pea soup

confit egg, smoked bacon

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Loin of beef

oxtail, king oyster mushroom

Rump of lamb

aubergine, potato & olive terrine

Braised pork collar

cauliflower, caper & cider Sauce

Cornish pollock

potato, mussel, curry hollandaise

Salt-baked celeriac

apple, dates (vegan)

Roasted spring cabbage

turnip, malt (v)

Roasted chicken breast

leeks, forestiere sauce

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Minster *Mill*

Strawberries & cream

Cheesecake

Poached rhubarb, tonka ice cream

Almond frangipane

cherry sorbet

Salted caramel parfait

roasted banana sorbet

Chocolate mousse

honeycomb, yoghurt sorbet

Custard tart

raspberry, pistachio

British cheese selection

seasonal chutney (£3.50 supplement)

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Coffee, tea & chocolates

*Some of our food and drink may contain nuts and other allergens.
If you have any special dietary requirements, please speak to a member of
our restaurant team who can advise you on your choice.*