

Minster Mill

Spring - Summer Set Menus

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

Wye Valley Asparagus
Egg Yolk, Hazelnut (v)

Ham Hock Terrine
Sauce Gribiche

Loch Duart Salmon Mi-cuit
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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Mushroom and Artichoke Filo Tart (vegan)

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 Hispi Cabbage
Turnip, Malt (v)

Roasted Cotswold White Chicken Breast
Leeks, Forestiere Sauce

Grilled Tenderstem Broccoli
Chicory, Almonds, Lemon (vegan)

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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)

Chocolate Tofu Mousse
Pickled Cherries, Pistachio (vegan)

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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.*