

# NINE MILL STREET ROAST

ONE COURSE £16

TWO COURSE £21

THREE COURSE £25

## STARTERS

### WILD MUSHROOMS

WILD EXOTIC FRIED MUSHROOMS IN A TARRAGON AND GARLIC CREAM SERVE ON GARLIC CIABATTA

### DUCK PATE

HOMEMADE DUCK PATE SERVED WITH A CARAMELISED ONION CHUTNEY AND BRIOCHE CROUTES WITH FIG

### KING PRAWNS

KING PRAWNS SERVED WITH CHILLI OIL, GARLIC, SPRING ONION, BUTTER AND LEMON. ACCOMPANIED WITH FRESH BREADS

### SOUP DU JOUR

SOUP OF THE DAY, PLEASE ASK YOUR SERVER FOR TODAY'S SELECTION

## MAINS

### TRADITIONAL ROAST DINNER

ALL SERVED WITH ROSEMARY AND GARLIC POTATOES, MAPLE GLAZED ROASTED CARROTS, TENDER STEM BROCCOLI, PARSNIPS, CAULIFLOWER CHEESE, GIANT YORKSHIRE PUDDING, STUFFING AND GRAVY. VEGAN OPTION WILL BE SERVED WITH VEGAN ALTERNATIVES

ROAST SIDE OF BEEF

ROAST LEG OF LAMB

HALF ROAST CHICKEN

HONEY AND MUSTARD ROAST HAM

VEGAN NUT ROAST

## DESSERT

### STRAWBERRIES AND CREAM

(gfo, v)

A CHILLED LEMON SYLLABUB, MACERATED STRAWBERRIES, CRANBERRY AND APRICOT CANTUCCINNI.

### CHOCOLATE MOUSSE

(gfo, v)

A DIVINE CHOCOLATE MOUSSE WITH WHIPPED CREAM, CARAMEL, CHOCOLATE SHAVINGS AND FRESH FRUIT.

### VANILLA CREME BRULEE

(gfo, v)

A PERFECT VANILLA CRÈME BRULEE SERVED WITH A HOUSE MADE SHORTBREAD BISCUIT AND A FRESH FRUIT GARNISH.

### STICKY TOFFEE PUDDING

(gfo, v)

WARM STICKY TOFFEE PUDDING SERVED WITH A BUTTERSCOTCH SAUCE, FRESH FRUIT AND VANILLA ICE CREAM.

### CHOCOLATE AND ORANGE TART

(gfo, v, vg)

A HOUSE MADE RICH CHOCOLATE AND ORANGE TART SERVED ALONGSIDE FRESH STRAWBERRIES AND A RASPBERRY COULIS.

Your server will introduce themselves at the start of your experience and will remain with you throughout. Please make them aware of any allergies or dietary requirements so they can alert the kitchen before your food has started to be prepared. We pride ourselves on good service, therefore we apply a discretionary service charge of 10% to each final bill.

dfo (Dairy Free Option Available) | v (Vegetarian) | vg (Vegan) | p (Pescetarian) | gfo (Gluten Free Option Available)

Please note, whilst every care is taken, all of our dishes may contain traces of nuts, unless we are aware of an allergy, all dishes can be prepared nut free. Please advise your server if you require a nut free dish