to start you off...

	ample	generous
- Artisan breads (v)	£3.75	£5.50
- House made houmous and taramosalata with warm pitta]£5.95	
- Chorizo and okra gumbo	£6.50	
- Asian duck tacos, hoi sin	£6.95	
- Wild mushrooms on toast, poached egg and herb butter(v)	£7.75	
- Potted ham hock, piccalilli, black pudding scotch egg, mustard mayo	£8.00	
- Classic prawn cocktail	£7.95	
- Prawn, courgette, chilli and dill linguine	£8.95	£14.50
- Chef's meze (for two)	£14.95	
- Treviso, feta, orange, pistachio and pumpkin seed salad, sumac dressing (v)	£6.75	£12.00
- Deep fried squid with skordalia	£7.50	£13.50
- Beetroot 'tart fine', goats curd, onion puree, ruby chard and hazelnuts (v)	£7.50	£13.00
- Smoked 'chappel and swan' salmon, potato and horseradish salad, quails egg and salmon caviar	£7.95	£13.95
- Prosciutto, handmade mozzarella di buffalo, aged balsamic baby onion and salted Marcona almond	£8.50	£14.50

sandwiches, wraps & croques...

(available lunchtimes until 2.15pm)

- Milsoms club sandwich	£8.75
- Ham and cheese croque monsieur	£7.25
- Roasted beetroot and goats cheese bruschetta, seeds and balsamic (v)	£6.75
- Prawn, avocado and rocket open sandwich	£8.25
- Cuban ruben - rye bread, sauerkraut, air dried ham, avocado and dill pickle	£8.50
- Smoked salmon bagel	£7.50

A menu is available advising which dishes contain the 14 major allergens, please ask a staff member for a copy if you wish to see it.

caught in the middle...

- Deep fried line caught Icelandic cod in beer batter with chips and tartare sauce	£12.50
- Cauliflower and potato curry, split pea dahl, pilau rice and poppadom (v)	£13.50
- Mr g's shepherd's pie made the proper way with roast leg and shoulder	£12.25
- Asparagus tortelloni, taleggio, hollandaise and pine kernals (v)	£14.50
- Dingley Dell pork chops, bubble and squeak mash, roasted apple, devilled sauce	£14.95
- Tandoori wester ross salmon fillet, mooli laccha, roasted cashews, yoghurt dressing	£15.95
- Creedy Carver free range chicken breast, gratin potato, stuffing, fine beans, smoked bacon	£15.95
- Slow cooked lamb shank, elephant beans and feta	£16.95
- Thick cut Scottish hake, smoked paprika, crab orzo and kale pesto	£17.50
- Devonshire duck breast, spinach mash, peppercorn sauce and sprouting broccoli	£18.50
- Lamb cutlets, merguez sausage tagine, buttered chilli and date cous cous	£18.50

from the grill...

Steaks are the benchmark of a great brasserie and with this in mind, we have looked far and wide in search of the best beef available for our kitchens. As it turned out we didn't have to look too far as our favourite meat for the job is produced on our doorsteps, Dedham vale beef is reared and raised locally using traditional welfare and husbandry techniques and is dry aged for a minimum of 28days.

milsoms cheeseburger in a brioche bun with the works, smoked chilli mayo	£13.75
10oz sirloin steak	£25.50
12oz rump steak	£23.50
9oz fillet steak (please see blackboard for origin)	£29.95
Steaks all served with skinny fries & a choice of peppercorn sauce, garlic butter or béarnaise	

all generous & caught in the middles dishes include one extra of your choice, with additions at

£3.50

Buttered new potatoes / fat chips / season's veg / tomato and shallot salad / leaf salad pilau rice / mac 'n' cheese / mushy peas / garden peas

to order food...

Either at the bar or use the notepad to write your own and give to one of the waiting staff.

Please advise a member of the team if you have any allergies, a menu is available advising which dishes contain the 14 major allergens .

did you know...

This menu is available throughout the day from 12 noon to 9.30pm Monday to Thursday, from 12 noon to 10.00pm Friday and Saturday, and from 5pm to 9.30pm on Sunday *On Sunday lunch we offer a fab set menu from 12 noon until 4.30pm

any gratuities are entirely at your discretion and will be shared equally amongst the staff please note that some of our dishes may contain traces of nuts, please speak to a member of our team if concerned.

puddings...

 Mango and passionfruit 'pavlova' with chantilly cream White chocolate and vanilla rice pudding with raspberries and roasted pistachio nuts Glazed lemon tart with crushed blueberries Salted caramel and popcorn pannacotta, blackcurrant and cream ice cream and chocolate tuille Tiramisu cheesecake with coffee ice cream Pear tart tatin with crème anglaise and walnut ice cream £6.25 		
 White chocolate and vanilla rice pudding with raspberries and roasted pistachio nuts Glazed lemon tart with crushed blueberries Salted caramel and popcorn pannacotta, blackcurrant and cream ice cream and chocolate tuille Tiramisu cheesecake with coffee ice cream Pear tart tatin with crème anglaise and walnut ice cream £6.25 	- Belgian chocolate fondant with fresh berries and mascarpone	£6.25
- Glazed lemon tart with crushed blueberries £6.25 - Salted caramel and popcorn pannacotta, blackcurrant and cream ice cream and chocolate tuille £6.25 - Tiramisu cheesecake with coffee ice cream £6.25 - Pear tart tatin with crème anglaise and walnut ice cream £6.25	- Mango and passionfruit 'pavlova' with chantilly cream	£6.25
 Salted caramel and popcorn pannacotta, blackcurrant and cream ice cream and chocolate tuille Tiramisu cheesecake with coffee ice cream Pear tart tatin with crème anglaise and walnut ice cream £6.25	- White chocolate and vanilla rice pudding with raspberries and roasted pistachio nuts	£6.25
- Tiramisu cheesecake with coffee ice cream - Pear tart tatin with crème anglaise and walnut ice cream £6.25	- Glazed lemon tart with crushed blueberries	£6.25
- Pear tart tatin with crème anglaise and walnut ice cream £6.25	- Salted caramel and popcorn pannacotta, blackcurrant and cream ice cream and chocolate tuille	£6.25
	- Tiramisu cheesecake with coffee ice cream	£6.25
- European cheeses with fig relish, celery, grapes and water biscuits £6.95	- Pear tart tatin with crème anglaise and walnut ice cream	£6.25
	- European cheeses with fig relish, celery, grapes and water biscuits	£6.95

Please make sure you take a look at today's specials...

kids

- American pancake with chocolate sauce and vanilla ice cream	£4.50
- D.I.Y. raspberry eton mess	£4.50
- Triple chocolate brownie, toffee sauce and vanilla ice cream	£4.50
- Mixed ice cream, two scoops	£4.20

dessert wines & port...

	500ml bottle	125ml
glass		
150. 2009 Muscat de beaunes de venise, domaine de fenouillet - fra (500ml)	£29.00	£6.75
152. 2008 Sauternes, chateau du levant - fra (375ml)	£32.25	-
153. 2006 Late bottled vintage port, quinta do crasto – por (750ml)	£30.95	£5.75

Please note vintages may vary from time to time

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coffee, teas & liqueur coffee...

- Coffee	Paddy and Scotts Coffee	£2.75
- Floater	Coffee with cream top	£2.75
- Cappuccino	Shot of coffee with a frothy top	£2.75
- Flat white	Short strong coffee with silky smooth milk	£2.75
- Latte	Tall milky coffee	£2.75
- Espresso	Short black single shot of coffee	£2.20
- Double espresso	Short black double shot of coffee	£2.75
- Macchiato	Short strong coffee with frothy top	£2.75
- Mocha	Hot chocolate with a single shot of coffee	£3.30
- Hot chocolate	Hot milk with Mofo chocolate powder	£3.30
- Cafetière	Paddy and Scotts special blend of cafetière coffee	£2.75
liqueur coffee		
- Irish	Jamesons coffee	£5.95
- Gaelic	Drambuie coffee	£5.95
- Gaelic - Highland	Drambuie coffee Bells coffee	£5.95 £5.95
- Highland	Bells coffee	£5.95
- Highland - French	Bells coffee Brandy coffee	£5.95 £5.95
HighlandFrenchRussian	Bells coffee Brandy coffee Vodka coffee	£5.95 £5.95 £5.95
HighlandFrenchRussianCalypso	Bells coffee Brandy coffee Vodka coffee Tia Maria coffee	£5.95 £5.95 £5.95 £5.95
HighlandFrenchRussianCalypsoCaribbean	Bells coffee Brandy coffee Vodka coffee Tia Maria coffee Dark rum coffee	£5.95 £5.95 £5.95 £5.95 £5.95
HighlandFrenchRussianCalypsoCaribbean	Bells coffee Brandy coffee Vodka coffee Tia Maria coffee Dark rum coffee	£5.95 £5.95 £5.95 £5.95 £5.95

English breakfast / Earl Grey / Dragonwell green / Egyptian mint / Organic jasmine

/ Pai mu tan / Citrus chamomile / Wild encounter / Persian pomegranate.