

The Mill House Evening Menu

Starters

Tintagel broccoli & blue cheese soup
£5.50

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Confit duck leg spring roll, stir fried vegetables, sweet chilli jam
£6.50

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Pan seared scallops, chickpea & lemon puree, pomegranate molasses
£7.95

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Porthilly mussels in a Cornish rattler and tarragon cider cream
£7.25

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Home smoked chicken & sun dried tomato salad, toasted pine nuts, allotment leaves, balsamic reduction
£6.25

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Mains

Char grilled rib eye steak, wild pepper corn & brandy sauce, balsamic roast cherry tomatoes, sautéed Tintagel new potatoes
£19.95

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Roasted fillet of cod, herb crust, citrus & spinach crushed new potatoes, crayfish & saffron sauce
£17.95

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Line caught Trebarwith sea bass, steamed mussels & clams in a white wine, garlic & cream sauce
£18.95

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Pan roasted pork tenderloin wrapped in Parma ham, potato rosti, wilted flat leaf cabbage & kale, port reduction
£18.75

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Roast courgette & mushroom risotto with white truffle oil & parmesan
£14.75

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Desserts

Belgian chocolate brownie, tonka bean mousse & chocolate ice cream
£6.95

Sticky toffee pudding, toffee sauce & vanilla ice cream
£5.95

Vanilla & lavender crème brulee
£5.95

Local strawberries, clotted cream, shortbread & fruit compote
£5.95

Cornish cheese selection
£6.95