

THE MILSOM

APPETISERS

Gordal olives (vg)	5.50
Salt beef scotch egg, kimchi aioli	6.50
Thai prawn toast	7.20
Warm sourdough, whipped feta, pistachio, chimichurri (v)	5.70
Truffle & prosociano arancini, green sauce (vg)	7.50
Artichokes crostini, smoked garlic & lemon aioli (vg)	7.50

Oysters

3.50 each

CHILLED ON ICE DRESSED WITH:

Buffalo hot sauce
Mignonette sauce
Bacon jam, chives



STARTERS

Soup of the day, warm sourdough bread	8.00
Crispy lamb belly, cherry molasses, pea salsa verde	10.00
Hot kiln-roasted salmon Niçoise salad, lemon dressing	12.00
Laverstock buffalo mozzarella, grilled artichokes, sour cherry harissa (v)	10.50
Crayfish & prawn cocktail, avocado, cherry tomato, Bloody Mary sauce	10.20
Pressed ham & parsley terrine, cheddar cheese croquette, roasted grape piccalilli	9.00
Seared scallops, crispy Bath Chaps, smoked garlic & caper butter	13.20
Grilled asparagus, baby spinach, lemon vinaigrette (vg)	8.00

SIDES

Tomatoes, couscous, lemon oil (vg)	4.50
Creamed spinach (v)	6.00
Truffle cauliflower cheese (v)	6.00
Broccoli, chilli, lemon (vg)	4.50
Rosemary fries (vg)	5.00
Jersey royals, chives, samphire, peas (vg)	5.50
Beef dripping chips	5.00
Caesar salad, salted cracker (v)	6.00

SET MENU

£18 FOR 2 COURSES. £23 FOR 3 COURSES
Available Monday - Thursday All Day
Friday 12.00pm-4.00pm

SCAN THE QR CODE




for allergen & kcal info.



MILSOM SUNDAY ROASTS

Enjoy luxurious roast dinners with all the trimmings and lashings of silky gravy in a stylish, relaxed environment. On 'til it's gone!

Signature Sips

 DOLCE VITA SPRITZ Amaro Santoni, prosecco, soda water, orange wedge	13.00
 FLOWER MARKET SOUR Hendrick's gin, Kwai Feh lychee liqueur, darjeeling & jasmine syrup, honey, lemon juice, prosecco	13.00
 THE RUM DANCE Havana Spiced rum, Bacardi Carta Blanca rum, watermelon syrup, lime juice, vanilla, fresh pineapple juice	13.00

TO SHARE

Charcuterie, mortadella, coppa, salami, mixed pickles, salted cracker bread	17.00
Baked camembert, filo crust, smoked garlic, black truffle honey, almonds, roasted sourdough (v)	17.00
Crispy fried tofu, red pepper hummus, harissa aubergine, radish, padrón peppers, toasted sourdough (vg)	17.00

MAINS

Tiger prawn linguine, tomato, chilli, garlic, parsley, lemon	17.00
Aged Ayrshire pork cutlet, truffle potato, spinach, carrot & apricot chutney	21.00
Vegan fish & chips, curry sauce, pea purée, tartare sauce (vg)	17.50
Caesar salad, Cantabrian anchovies, soft duck egg, salted cracker <i>Add grilled tiger prawns +5.00, add chicken +4.00</i>	16.00
Aged flank burger, red Leicester, bread & butter pickles, skin-on fries	17.50
Spring lamb rump, new potatoes, broad beans, peas, gem lettuce, salsa verde	24.00
Fish & chips, pea liquor, tartare sauce, oak matured salt & vinegar chips	17.50
Sweet potato & black bean salad, vegan feta, pomegranate, chimichurri dressing (vg)	16.00
Flat-iron chicken schnitzel, sautéed wild mushrooms, smoked Ayrshire bacon & chive butter, toasted hazelnuts, watercress salad, skin-on fries	17.00
Roasted cauliflower Thai green curry, coconut rice, charred corn (vg) <i>Add grilled tiger prawns +5.00, add chicken +4.00</i>	16.50
Pan-fried sea bass fillet, new potatoes, chorizo, spinach, lemon dressing	20.50
35 day dry aged rib-eye steak, beef dripping chips	32.00

SAUCES

Béarnaise	3.50
Anchovy hollandaise	3.50
Pink peppercorn sauce	3.50
Bone marrow gravy	3.50

THE MILSOM

Bar — Restaurant — Rooms

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