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# SET MENU

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## STARTERS

Smoked chicken Caesar, anchovies  
Spring vegetables, pearl barley broth (*pb*)  
Steak tartare  
Ned's smoked salmon, soda bread  
Ham hock scotch egg, sauce gribiche

## MAINS

Shorthorn Ribeye steak 280g, chips  
Salmon fishcake, watercress, capers, seaweed hollandaise  
Beetroot salad, goat's curd, orange blossom honey (*v*)  
"Beyond meat" burger, vegan cheese, chips (*pb*)  
Butter chicken masala curry, basmati rice

## DESSERTS

Treacle tart, crème fraîche  
Millie's chocolate mousse  
Yorkshire rhubarb crumble, vanilla ice cream  
Raw avocado chocolate cake, raspberry sorbet (*pb*)  
Selection of British cheeses

**3 COURSES - £70**



*There is a discretionary 14.5% service charge added to your bill all of which is distributed among staff.  
All above prices are inclusive of VAT. Please let us know if you have any allergies or dietary requirements,  
our dishes are made here and may contain trace ingredients. v = vegetarian, pb = plant based, kcal = calories*

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# Millie's

Lounge

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