MILLWORKS

Punt & Dine

PUNT TOUR & 3 COURSES £59.00 per person available daily 11.30am - 5pm

STARTERS

HOI SIN DUCK BON BONS korean bbg sauce, spring onion & sesame

SUPERFOOD SALAD (vgo, lgo) superfood grains, lentils, cucumber, cherry tomato, mixed leaves, pomegranate, miso yoghurt dressing

SMOKED SALMON & PRAWN COCKTAIL (Igo, df) homemade bread, lemon, chives

> CHICKEN LIVER PARFAIT (Igo) toasted brioche, fruit chutney

MAINS

SPRING VEGETABLE RISOTTO (lg, dfo)

courgette, asparagus, peas, herb oil, parmesan

PEPPERED STEAK PIE smoked cheddar mash, seasonal greens, onion rings, gravy

PICANHA STEAK 227g (lg) hand cut chips, mixed leaf salad, peppercorn sauce (£5 suppliment)

> PAN FRIED SEA BREAM (Ig, dfo) rosti potato, samphire, wilted spinach, salsa verde

CHICKEN BREAST ON THE BONE (Ig, df)

thyme roast carrots, roasted new potatoes, red wine sauce

PUDDINGS

Sticky Toffee Pudding (v, lg)

butterscotch sauce, stem ginger ice cream

CHOCOLATE DELICE (vg, n, lg)

chocolate crumb, orange sorbet, blood orange gel

CHEESECAKE (V)

ask for flavour

A discretionary service charge of 12.5% will be added to your bill Please tell us of any allergies or special dietary requirements on your table. (v) vegetarian | (vg) vegan | (n) contains nuts lg/lgo - low gluten/option to remove | df/dfo - dairy free/option

to remove