

CAFE BAR & BRASSERIE
MILLERS

Sunday Menu


12 noon to 7pm

Starters

Soup of the day

Heritage tomato and basil bruschetta   with balsamic glaze

Chicken liver & port pate with smoky tomato relish & wholegrain toast

Prawn cocktail  set on crispy lettuce served with brown bread

Whitebait Breaded whitebait, roasted garlic mayo & paprika dusting

Mains

Roast rump of beef and Yorkshire pudding with seasonal vegetables, roast/mash potatoes *

Roast leg of lamb with mint sauce and seasonal vegetables, roast/mash potatoes *


Roast chicken with sage & onion stuffing and seasonal vegetables, roast/mash potatoes *

Bean chilli    Braised rice, tortilla chips & avocado salad

Seared hake fillet  with butterbean, chorizo & red pepper cassoulet

Lincolnshire bangers & mash Mashed potato topped with three Lincolnshire sausages, with seasonal vegetables and gravy *

Hunter's chicken  Pan-roasted chicken breast topped with bacon, cheese and bbq sauce, with chips and salad

Vegetable toad in the hole  Quorn sausages cooked in a Yorkshire pudding served with seasonal vegetables, roast/mash potatoes & vegetable gravy

Classic burger 10oz beef burger with cheese, bacon, gherkin & tomato served with chips, onion rings, coleslaw & salad

Lincolnshire rump steak 8 oz rump steak served with roasted tomato, large flat mushroom, chips & beer-battered onion rings (£2.00 surcharge)

Desserts

Chai Masala Crème brûlée with cardamom, cinnamon, cloves & nutmeg served with coconut shortbread

Warm sticky toffee pudding with salted caramel sauce & vanilla ice-cream

Chocolate fudge brownie sundae ^{GF} warm chocolate brownie pieces, salted caramel ice-cream, Baileys cream & chocolate sauce

Adam & Eve pudding Spiced apple & syrup sponge with cinnamon custard

Cheese board Brie, stilton, cheddar and caramelised onion cheddar, grapes, celery, Lincolnshire plum loaf and biscuits

Glazed lemon tart with blackberry compote and mascarpone

Ice cream or sorbet ^{GF} (3 scoops) choice of salted caramel, vanilla, strawberry or chocolate ice cream and passionfruit, lemon or raspberry sorbet

2 COURSES £15.95 3 COURSES £18.95

* Mini Millers-sized portions of these (for children up to age 10) are available for £6.95 (includes a scoop of ice cream for dessert) and smaller adult portions of these meals are available for £8.95.

ALLERGENS? If you have a problem with allergens and would like further details of what ingredients are in our food, please ask a member of staff for details before placing your order. **PLEASE NOTE:** We do not have a dedicated allergen-free preparation area in our kitchen, so some cross-contamination may occur, we cannot accept responsibility for anything that may occur to you as a result of cross contamination **VEGETARIAN** Dishes that are marked [Ⓟ] are suitable for vegetarians; however, we do not have a dedicated preparation or cooking area within our kitchen for vegetarian food. **PLEASE NOTE:** All prices and descriptions are shown in good faith and may be changed without notice.