

THE MILLBROOK INN

SOUTH POOL | DEVON

AUTUMN DINING MENU

NIBBLES

Locally made bread Whipped butter	£4
Marinated olives Gordal & Kalamata braised in lemon & thyme	£3.50

TO START

Bone marrow au poivre rose Roasted bone marrow Pink peppercorn Watercress & rocket salad Wild mushrooms Sourdough <i>Sweet: De Bortoli Botrytis Semillon, NSW, Australia</i>	£8.50
Roasted Fowlescombe beetroot Fresh goats cheese Hazelnuts Pickled celery Dressed greens Roasted apple <i>Sparkling: Bel Canto Prosecco, Italy</i>	£8
Mussels à la crème verte Local mussels steamed in white wine Cream Salsa verde <i>White: Le Colline Di San Giorgio Pinot Grigio, Veneto, Italy</i>	£8

MAINS

Fowlescombe rump of beef Parsnip puree Stout braised shallots Port and red wine sauce <i>Red: Conde De Castile Crianza, Rioja, Spain</i>	£24
Creedy Carver duck breast Wild mushroom & pearl barley risotto Braised fennel Tenderstem broccoli Horseradish <i>Red: Flor del Fuego Cabernet Sauvignon, Valle Central, Chile</i>	£22
Seared cauliflower steak Wilted greens from the garden Polenta fries Butternut squash velouté <i>White: Picpoul de Pinet Plo d'Isabelle, Languedoc, France</i>	£20
Pollock Saffron pearl couscous Sea beet Swiss chard Shellfish bisque <i>Red: Corte Ferro Frappato Nerello Mascalese, Sicily Italy</i>	£20

AFTERS

Treacle sponge Guinness ice cream Brandy custard	£7.50
Dark chocolate mousse Summer berry compote <i>Dessert wine: De Bortoli Botrytis Semillon, NSW, Australia</i>	£6.50
Autumn apple & blackberry crumble Vanilla ice cream	£7

