

MILLBROOK INN

SOUTH POOL, DEVON
@MILLBROOKINNSOUTHPOOL

Dinner Menu

Tue to Sat, 5.30pm - 9pm

Three River Teign oysters, homemade hot sauce 10

Starters

Fowlescombe Farm pig's head rissole, sauce gribiche, fennel & mustard 10

Chef's signature smoked trout, brown shrimp salad, gin pickled cucumber 12

Crispy sweetbread, sticky lemon & caper sauce, parsnip purée 14

"Mouclade des Boucholeurs" - Mussels with cream & fennel 11

Spring vegetables, watercress mousse, goat's milk purée, quail eggs, hazelnuts, truffles 9

Mains

Grilled Tamworth pork chop, ham & leek croquette, cauliflower, cabbage, sauce charcuterie 22

Our own ox liver, bone marrow mash, melted onion jus 18

"Millbrook Surf & Turf" - Native breed beef, grilled octopus, creole prawns, shallots, fine beans 27

"Ham Egg & Chips" - Smoked rare breed pork ham, eggs from the Dixie Chicks, crispy potato 20

Josper grilled poussin, sourdough bread sauce, tenderstem, wild mushrooms 21

Tranche of brill, cime de rape, samphire, sauce hachée 24

Celeriac tarte tatin, pine nuts, grilled baby gem, radish, root vegetable jus 21

To share - Whole market fish to share, sauce béarnaise MP

To share - Home reared beef rib, stuffed mushrooms, farm greens, bone marrow, sauce foyot (1h) 70

Sides

Cabbage & bacon, curry butter 4

Tenderstem, smoked almonds, lemon 5

Ranch salad 5

Crispy potatoes, Oglesfield cheese, spring onion 6

Bone marrow mash 5

Sweet

Steamed orange & maple pudding, crème anglaise 8

Chocolate walnut bavaois, candied hazelnuts & banana, coffee 9

Caramel pannacotta, limoncello sponge, candied rhubarb, orange, strawberries 9

Raspberry sorbet, fresh berries | Add bubbly on top 4/10

Vanilla ice cream, candied nuts, caramel | Add rum on top 6/10

Neals Yard Dairy cheeses 12