



Spring Courtyard Menu

“Welcome back everybody! Why not enjoy a selection of dishes along with your drinks”

Seasonal Aperitifs

A glass of Gusbourne English Sparkling & Gariguettes Strawberries £17.00
Jug of Sipsmith Cup Served with Summer Fruits & Lemonade £18.00
Champagne Brut Baron De Marck NV 375ml, Gobillard £39.00

Homemade Sourdough Bread
Salted Butter £3.50

Homemade Quail Scotch Egg
Rapeseed Oil Tartare Sauce £5.50

Fried Cornish Whitebait
Marie Rose Sauce £4.50

Sourdough Crackers
Almond Tarator & Chive £4.00 (Vg)

Venison Sausage Roll
Homemade Brown Sauce £7.50

Crispy Cauliflower Florets
Old Winchester Cheese Sauce £7.00 (V)

Seasonal Baby Spring Vegetables
Mint Aubergine Dip £7.00 (Vg)

Sticky Chicken Wings
Sweet & Spicy Sauce & Spring Onion £9.50

Wild Rocket & Watercress Salad
Truffle Spenwood Cheese £6.00 (V) or (Vg)

Fries (£3.50) or Chips (£5.00)
Black Truffle Mayonnaise (V)

Iberico Paleta Ham & Capers £14.50

Desserts & Cheese

Dark Chocolate & Hazelnut Brownie Pieces £5.00

Pangbourne Cheese Board
Sourdough Crackers, Brightwell Set Honey & Green Apple
£8.50 for 2 Seasonal Cheeses

Homemade Ice Creams or Sorbets in a cone
with Flake/Sprinkles/Popping Candy £4.00

Bar Snacks

Salt & Vinegar Peanuts £2.00

Chilli Rice Crackers £2.00
£2.00

Wasabi Peas £2.00

Pork Scratchings

Food Allergies and Intolerances.

Alternative diets can be accommodated so please ask. We can't promise - but we'll certainly do what we can.

Nick and Mary Galer
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Please visit our website to make a restaurant reservation from May 19th 2021 onwards and to view our upcoming menus.

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COURTYARD WINE LIST 2021

SPARKLING WINES

Gusbourne Brut Reserve ENG 125ml glass £13.00 / Bottle £65.00
Bottega Prosecco, ITA 200ml £9.00
Bottega Prosecco Rose, ITA 200ml £10.00

Cava Mas Macia, ESP 75cl £39.00
Della Vite, NV Valdobbiadene Prosecco Superiore DOCG, ITA £59.00
Gusbourne NV Rose Reserve ENG £75.00
Champagne Jacquart NV Brut, FRA £69.00
Ruinart Champagne NV Rose, FRA £115.00
Ruinart Champagne NV Brut, FRA £95.00

WHITE WINES

False Bay SB, SA 175ml-£6.50; 250ml-£8.50; 500ml carafe-£16.50;
Bottle-£25.00
Adobe viognier, CHL 175ml-£7.50; 250ml-£10.00; 500ml carafe-£19.50; Bottle-
£30.00

Picpoul de Pinet, Duc De Morny, 2019 FRA £31.00
Pinot Grigio, L'Aristocratico, 2018 ITA £29.00
Albarinho, Finca de Arantei, 2016 ESP £39.00
Gruner Veltliner, Federspiel Organic, 2018 AUT £37.00
Madeleine Angevine, Dalwood, 2018 ENG £35.00
It's Not Your Grandma's Riesling, Chaffey Bros Wine Co, 2018 AUS £34.00
Amaru Torrontes, El Esteco, 2020 ARG £39.00
Sancerre, Domaine Michel Girard, 2016 FRA £49.00

RED WINES

False Bay Syrah, SA 175ml-£6.50; 250ml-£8.50; 500ml carafe-£16.50;
Bottle £25.00
Uva Non Grato, Gamay,'20, FRA 175ml-£7.50; 250ml-£10.00; 500ml carafe-£19.50;
Bottle-£30.00

Rioja Ontanon Crianza, 2017 ESP £35.00
Kali Riza Xinomavro Vieilles Vignes PDO Amyndeon, Ktima Kir-Yianni, 2017 GRC
£37.00
Pinot Noir, Alberca, 2018 CHL £29.00
Malbec, El Esteco, ARG £39.00
Chianti Classico DOCG, Campomaggio, 2015 ITA £41.00
Rioja Reserva, Ontanon, 2010 ESP £45.00
Nebbiolo 'Fog', Alpha Box & Dice, Adelaide Hills, 2017 AUS, £59.00

ROSE WINES

False bay, SA 175ml-£6.50; 250ml-£8.50; 500ml carafe-£16.50;
Bottle £25.00

Cotes De Thau, 2020 FRA £29.00
Cotes De Thau MAGNUM, 2020 FRA £58.00

Rioja Ontanon, Clarete, ESP £35.00

Why not ask the team if you're looking for a recommendation or something a little different?
