THE MILESTONE

Sunday Lunch Menu

Aperitifs

Martin Miller's Gin 7.25
ICE COLD MARTIN MILLER'S GIN SERVED WITH FRESH STRAWBERRY & CRACKED BLACK PEPPER, AND OUR ORIGINAL TONIC

Aperol Spritz 7
APEROL & PROSECCO TOPPED WITH SODA & A SLICE OF FRESH ORANGE

Starters

Curried parsnip soup (V) | HOME BAKED BREAD, PARSNIP CRISP **5.5**

Cured citrus salmon (GF) | FENNEL REMOULADE, PICKLE CUCUMBERS, CAPERS **8.5**

Whipped tofu (VG, GF) | CHERRY TOMATO CHUTNEY, ROCKET, PUFFED PUMPKIN SEEDS **6.5**

Pork terrine | MISO CARAMEL, GARDEN VEG, CARROT & MISO, ROMANESCO **7**

Mains

Roast loin of pork 12.95
YORKSHIRE PUDDING, ROASTED POTATOES, CRACKLING, GRAVY, SEASONAL VEG, CARROT & SWEDE MASH, APPLE SAUCE

Roast beef 15.25
YORKSHIRE PUDDING, ROASTED POTATOES, GRAVY, SEASONAL VEG, CARROT & SWEDE MASH

Roast chicken breast 14
YORKSHIRE PUDDING, ROASTED POTATOES, SEASONAL VEG, CARROT & SWEDE MASH & GRAVY

Beef cheek bourguignon (GF) **17**
MASHED POTATO, CARROT CRISP

Vegan Shepherd's pie (VG) **10**
PROPER PIE FROM OUR FRIENDS AT PIE EYED MADE WITH SHORT CRUST PASTRY, YORKSHIRE PUDDING. SERVED WITH SEASONAL GREENS & GRAVY

Fish & chips 7 | 12
MUSHY PEAS, TARTARE SAUCE, PICKLED LEMON

Add

Beef **1.5** | Gravy (VG, GF) **1** | Yorkshire pudding **1**

Desserts

Sticky toffee & pear pudding (V) **6.5**
BUTTERSCOTCH SAUCE, VANILLA ICE CREAM

Chocolate sorbet (VG, GF) **6.5**
TOASTED PECANS, SALTED CARAMEL

Rhubarb, apple & pear crumble (V) **6**
VANILLA ICE CREAM

Chocolate brownie (V) **6.5**
BANANA ICE CREAM, SALTED CARAMEL, CANDIED WALNUTS

Cheese

CRACKERS, HOME BAKED BREAD, CURRIED CHUTNEY

THREE CHEESES 6 | SIX CHEESES 12

RIBBLESDALE | CELTIC PROMISE | GOLDEN CROSS
RAVENS OAK | HARROGATE BLUE | CORNISH YARG

Some of our dishes may contain traces of nuts or shellfish.
Our dishes can be adapted to be made gluten/lactose free – please ask your server for more information.
The Milestone Group are proud to support the Sheffield S6 Food Bank – our donation point is Cutlery Works on Neepsend Lane