



PANINIS/FARMHOUSE BLOOMER

Corfe Mullen streaky bacon & Somerset brie, cranberry chutney	£ 6.00
Honey glazed ham, Dorset Cheddar, beef tomato & red onion chutney	£ 6.00
Goats cheese, avocado, roasted pepper & pesto mayonnaise	£ 6.00 (V)
Hand picked creamed crab & avocado, dill mayonnaise	£ 6.50

LIGHTER OPTIONS

Homemade soup of the day with thick cut bloomer	£ 6.00 (V) (GF)
Pork, juniper & smoked duck terrine, spiced pear & chorizo chutney	£ 8.00 (GF)
Twice baked smoked haddock soufflé, Coastal Cheddar Rarebit	£8.50 (GF)
Baked Somerset camembert, red onion marmalade, warm farmhouse loaf	£9.00 (V) (GF)
Seared pigeon breast, pancetta, root vegetable, puy lentils	£10.00 (GF)

MAINS

Chicken, ham hock & leek pie, colcannon potato, buttered kale	£12.50
Stuffed mushrooms with puy lentils, leeks, Cheddar glaze, red onion & rocket salad	£12.50 (V)
Cutlet of Dorset pork on a cassoulet of butterbean & Cumberland sausage	£14.00 (GF)
Aged Devon Red rib eye steak, house chips, portabella mushroom & beef tomato	£15.00 (GF)

PLEASE SEE OUR LOCALLY LANDED FISH SPECIALS BOARD

SIDES

Chunky Chips, Garlic Roasted New Potatoes, Dressed Salad	£2.75 each
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DESSERTS

Banana & caramel crème brulee, biscotti biscuits	£5.00 (V)
Classic Tiramisu, Baileys & oat cookies	£5.00 (V)
Caramelised warm rice pudding, berry compote	£5.00 (V)

Here at the Millstream Bistro, our aim is to produce fresh, quality, locally sourced foods, cooked to order. Please let my team know of any allergies and they will be happy to guide you through the menu.

(V) – Vegetarian Option (GF) - Gluten Free