

3 Millstones Inn A la carte menu

Starters

Soup of the Day £4.95

The Millstones' Seafood Tapas

Smoked Salmon, Thai fish cake, smoked kipper, crayfish tails, beetroot gravlax salmon, tempura tiger black prawn, luxury Greenland prawns and red pepper aioli £9.95

Tempura Tiger Prawns, stir fried spaghetti of vegetables, crisp salmon skin, homemade sweet chilli sauce £8.90

Fruit carpaccio –Caramelised watermelon, Fruits of the forest compote, honeydew melon, passion fruit sorbet and Parma ham £6.25

Lamb spring rolls, cucumber and spring onion salad with wild garlic mayonnaise £7.00

Grilled Goats cheese, sun blushed tomato, toasted pine nuts with aubergine caviar and garden leaves finished with parmesan cheese crisp £7.50

Wild Mushroom risotto balls, mushroom ketchup, truffle oil and chive and white wine sauce £8.00

Main Courses

All main courses served with selection vegetables and hand cut chips or potatoes of the day

3 Millstones' Fish Pie filled with fresh fish of the sea topped with creamy mashed potato and melted Lancashire cheese £13.50

Slow cooked Cumbrian Pork Belly with apple puree, creamy mashed potatoes, black pudding fritters and cider sauce £14.50

Goosnargh Duck Breast, creamy mashed potatoes, roasted parsnips and blackcurrant sauce £17.95

Steak and Mushroom pudding, with mushy peas, real gravy and hand cut chips £12.95

Goosnargh chicken breast, broccoli and black sticks blues cheese puree with potato rosti, chicken and Madeira gravy £16.00

40 Day dry aged Rib eye steak, battered onion rings, parmesan and rocket salad with chunky chips £23.00

3 Cheese and Onion pie – Lancashire, Farmhouse cheddar and Red Leicester topped with puff pastry £13.00

Desserts

Sticky Toffee Pudding
Butterscotch sauce and vanilla ice cream £5.75

Frosties Finale
Caramel ice cream, chocolate brownie, crushed meringue, marshmallows, honeycomb and butterscotch sauce £5.95

3 Millstones Bread and Butter pudding served with crème anglaise and raspberry coulis £6.00

Smooth Banana parfait, caramelised bananas, chocolate brownies and chocolate ice cream £5.50

Hot chocolate fondant, honeycomb, vanilla ice cream £6.00

Rhubarb Eton Mess, poached rhubarb, freshly whipped cream with meringue, coulis and toasted almonds £5.50

A Selection of Ice Creams
Vanilla, Chocolate, Rum & Raisin, Pistachio, Caramel £1.50

Sorbet
Raspberry, Passion fruit £1.50

Cheese

A Selection of Lancashire and International cheese served with chutney, fruit cake, frozen grapes, celery sticks and biscuits

Lancashire, Black sticks Blue, Kick-Ass Cheddar, Goats cheese, Brie, Smoked Lancashire
3 Cheeses £5.50
6 Cheeses £9.50

