

MIEL^{ET}MOI
— LICENSED PATISSERIE —

WEEKEND MENU

STARTERS

CRISPY DUCK EGG, BUTTERED ASPARAGUS, CHORIZO, LOVAGE	6.5
PICKLED MACKEREL, BUTTERMILK SNOW, CUCUMBER & DILL	5.95
SMOKED CHEDDAR SOUFFLÉ	4.5
CHICKEN CAESAR SALAD	5.5
PAN SEARED SCALLOPS, PEA PUREE, ROAST PARSNIP, TRUFFLE OIL	9

MAINS

DUCK BREAST, BRAISED CHICORY, POTATO GRATIN, RED WINE JUS	16.95
PAN FRIED SEABASS, JERUSALEM ARTICHOKE PUREE, FINE BEANS, CRISPY ROCKET, SUNDRIED TOMATOES	15.5
SMOKED COD, SALSIFY, BROAD BEANS, PEAS, ASPARAGUS IN A FISH BROTH	16
LAMB RUMP, MINT GNOCCHI, CARROT PUREE, BASIL OIL, RED WINE SYRUP	17
9OZ SIRLOIN, CONFIT CHERRY VINE TOMATOES, ROAST SHALLOTS, SKINNY FRIES, JUS	21.95
MISO ROASTED AUBERGINE STEAK, BUTTERNUT PUREE, SWEET POTATO WEDGES, MISO SAUCE	14.5

SIDES

PARMESAN FRIES	3.5	SIDE SALAD	3
CHUNKYS	3	BUTTERED GREENS	3

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