

THE MILLHOUSE

DINING MENU

In House Milled Bread	20
Churned butter, Millbrook pickles	
Beetroot & Apple	30
Pumpkin seed emulsion, candied beetroot, coriander, elderflower, black garlic caviar	
Heirloom Tomato and Strawberry	33
Viavo stracciatella, hazelnut, strawberry leaf oil, basil pesto, focaccia	
Dry Aged Akaroa Salmon	35
Charred peach, fennel foam, cashew nuts, kimchi snow	
Blue Cod & Millbrook Courgette	44
Borage, ricotta, pine nut crumb, saffron & crayfish, beurre blanc, marigold oil	
Venison Loin & BBQ Carrots	47
Burnt apricot, smoked almond, nasturtium salsa verde, nduja butter sauce	
Royalburn Beef & Pointed Cabbage	54
Oyster mushroom, radish, gremolata, macadamia, bone marrow jus	
Pan Fried Snapper & Millbrook Cucumber	48
Koji cured cucumber, dill, oyster leaf, parsley emulsion	
Royalburn Lamb Loin & Kitchen Garden Potato	54
Pea purée, green beans, potato foam, fig leaf gel	
Millbrook Strawberries & White Chocolate Mousse	19
Lovage sponge, yuzu, strawberry sorbet	
Cromwell Cherry & Brioche Ice Cream	19
Semi dry cherry, blackcurrant leaf tea, cocoa tuile	
Carte Blanche	125
Wine Pairing	95

Please advise your server of any dietary requirements.

We will make every effort to accommodate these requests, but please note our kitchen is not allergen free.

