

SMALL PLATES

Serrano ham, rapeseed oil GF	5.5
Tempura courgettes, parmesan V, DFA	4.5
Pea and rocket arancini, spring onion mayonnaise GF, V	4.5
Trio of nibbles - Serrano ham, Tempura courgettes, pea and rocket arancini	13
Confit garlic, marinated courgette, goats cheese on toasted sourdough GFA, VEA, V	6.5
Hambleton sourdough, Bungay butter V	3.25/ 6.5

LIGHT

Smoked salmon, creme fraiche, elderflower, toasted brioche GFA	9
Burrata, peach, jalapeno, rocket GF, V	12.5
Cheddar & bacon omelette, Koffman's fries, salad GF	12.5
Selection of three British cheeses, cured meats, sourdough, pickles GFA	18

SANDWICHES

Grilled chicken breast, streaky bacon, gem lettuce, Caesar dressing, sourdough	all 11.5
Smoked salmon, cream cheese and pickled cucumber seeded bagel	
Triple cheese toastie, onion jam, pickles	
Mozzarella, tomato, rocket, pesto, focaccia	

SALADS

Truffle & black garlic roasted squash, pumpkin seeds, mixed leaves, parmesan GF, V, DFA	10.5
Conchiglie pasta, sun blushed tomato, olives, rocket salad V, DF	10.5
Milly's House Salad	9

Add to any of our salads...

Grilled chicken breast	8
Pan-fried halloumi	7

SIDES

House salad GF, V, VE	5
Triple cooked chips V, VE	5.5
Truffle & parmesan chips	6

CAKES

Mini muffins, triple chocolate & apple and cinnamon	3
Salted caramel & pecan brownie	4.5
Macarons, choose from : mango, coconut	3
Carrot cake, candied walnuts, citrus frosting	4
Plain and fruit scones, clotted cream and strawberry jam	7
Pastel de Nata	3

MILLY'S CLASSIC COCKTAILS

Happy hour. Monday - Friday, 5-6pm. 2 for 22

Negroni	Gin, Campari, sweet vermouth	12
Cosmopolitan	Vodka, Cointreau, lime, cranberry juice	12
Mojito	Rum, lime, mint, soda water, sugar	12
Old fashioned	Whiskey, Angostura bitters, sugar	12
Espresso Martini	Vodka, Kahlua, coffee, sugar	12

MILLY'S SPRITIZERS

Aperol Spritz	Aperol, soda, Prosecco Extra Dry	11
Elderflower Spritz	St.Germain, Prosecco Extra Dry, lemon	11

MILLY'S HOUSE SPECIALS ask the team about our seasonal specials

FIZZ

Prosecco Extra Dry, Gocce di Favola Veneto, Italy	125 / bottle	7 / 40
Brut Réserve, Duval-Leroy Champagne, France		14.5 / 81
Brut Réserve, Pol Roger Champagne, France		96

GIN

Adnam's Copper House	4.5
Brockmans	5
Mallard Point London Dry	5.5
Warner's Rhubarb	5.75
Hendrick's	6
Tanqueray No.10	6
Mallard Point Pinot Noir	6.5
Tipplemill	7

TEA AND COFFEE

The Stamford Coffee Co

Double espresso, Americano, Macchiato	3.25
Flat white, Cappuccino, Latte	3.75
Iced coffee	4.75
PMD loose-leaf teas	small pot 3.75
Milly's House Blend, Planter's Breakfast, Planter's Decaf	large pot 6.75
Planter's Earl Grey, Planter's Green, Peppermint, Lemongrass and Ginger, Chamomile Flowers	

GF gluten free · GFA gluten free adaptable · DF dairy free · DFA dairy free adaptable · V vegetarian · VE vegan
· VEA vegan adaptable

Please let us know if you have any allergies or require information on any ingredients used in our dishes
A discretionary 12.5% service charge is added to all bills of £10 and over, 100% of which goes to the team.