



millfieldshotel  
much more than just a hotel

**BARGATE** | **53**  
restaurant

# Sunday Lunch Menu

served 12:00pm - 3:00pm

## To Begin

Garlic Ciabatta £3.00

Mixed Olives & Sun Blush Tomato £3.00

## Starters

**Charred Mackerel Fillet (GF) £6.50**  
tomato, chorizo crumb & oil, balsamic jelly

**Baked Tomato Galette £6.25**  
goats cheese, tapenade & pumpkin seeds

**Queen Scallop, Bacon & Leek Tart (GF) £7.00**  
fennel & celeriac remoulade

**Sesame Salmon Skewer (GF) £6.75**  
asian salad

**Corned Beef Hash Cake (GFA) £6.75**  
caramelised onions, black pudding, poached egg

**Classic Prawn Cocktail £7.00**  
marie rose sauce

**Chefs Homemade Soup of the Day (GFA) £5.00**  
warm crusty ciabatta roll

**Lincolnshire Poacher Beignets £6.25**  
with a Sesame Dressing

## Main Courses

### Classics

**Homemade Steak & Ale Pie £13.50**  
black pepper shortcrust pastry, buttery mashed potato,  
selection of vegetables

**Homemade 8oz Burger £12.50**  
chorizo, lincolnshire poacher, caramelised onions,  
hand cut chips and coleslaw

**Beer Battered Grimsby Haddock (GFA) £13.50**  
hand cut chips, homemade chunky tartare sauce and mushy peas

**Chicken Chasseur (GF) £12.50**  
mushrooms, smoked bacon, tomato & white wine sauce, pomme puree

### Roasts

**Roast Topside of Beef £11.50**  
yorkshire pudding

**Roast Leg of Lamb £11.50**  
mint jelly and yorkshire pudding

**Roast Supreme of Chicken £11.50**  
sage & onion stuffing and yorkshire pudding

**Roast Shoulder of Pork £11.50**  
apple sauce and yorkshire pudding

### Vegetarian/Vegan

**Crispy Polenta £13.50**  
rosemary & mushroom ragu, courgette, cherry tomatoes

**Mediterranean Vegetable Rigatoni £13.50**  
basil, pinenut butter, vegetarian hard cheese, garlic bread

## 2 course Sunday lunch - £16.50

Choose a Traditional Sunday Roast of the Day  
with either a Starter or a Dessert

## Desserts

**Chocolate Marquis (GF) £6.50**  
chocolate soil & parma violet soft scoop  
ice cream

**Hot Lemon Sponge (GFA) £6.50**  
lemon sauce, popping candy, blueberry compote, vanilla ice cream

**Luxury Yorvale Ice Creams £4.50**  
vanilla, belgian chocolate, strawberry,  
mint choc chip, rum & raisin, salted caramel

**Croissant Pudding £6.00**  
baileys crème anglaise

**Chocolate & Caramel Brownie (GFA) £6.50**  
salted caramel ice cream, chocolate fudge sauce

**Millfields Cheeseboard £7.00**  
cote hill blue, lincolnshire poacher, brie,  
homemade tea bread, iced grapes,  
selection of crackers

**Bakewell Cheesecake £6.00**  
clotted cream, cherry sauce

If you have a food allergy please advise a member of staff as they will give you guidance before you order.  
**Please note** - during busy periods your order may take **up to 35 minutes** to be served,  
our hotel has four areas for dining but only one kitchen.