



millfieldshotel
much more than just a hotel

BARGATE | **53**
restaurant

Fish Friday Menu

served Friday's 6:30pm - 9:30pm

To Begin

Garlic Ciabatta £3.00

Mixed Olives & Sun Blush Tomato £3.00

Starters

Charred Mackerel Fillet (GF)
tomato, chorizo crumb, oil and balsamic jelly

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

Crisp Fried Whitebait (GFA)
tomato & chilli ketchup

Sesame Salmon Skewer (GF)
asian salad

Smoked Haddock & Sweetcorn Chowder (GFA)
topped with a poached egg

Scallion Crab Cakes (GFA)
sweet chilli dipping sauce

Main Courses

Blow-torched Indian Seabass (GFA)
chickpea and spinach dahl, onion bahji

Salmon Fillet (GF)
braised gem lettuce, queen scallop, smoked salmon fricasse

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

Deep Fried Seafood Selection
filo prawns, salt & pepper squid, battered haddock goujons, whitebait

King Prawns & Capers
parmesan cream sauce, chunky homemade pasta

Valencian Paella (GF)
rice, chicken, mussels, prawns with saffron and paprika

More Fish Dishes Available,
Please Ask Your Server

Desserts

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

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

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

Croissant Pudding
baileys crème anglaise

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

Bakewell Cheesecake
clotted cream, cherry sauce

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

2 courses £20 - 3 courses £25 - bottle of house wine £10

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.