



millfieldshotel
much more than just a hotel

BARGATE | **53**
restaurant

Early Bird

served Monday - Friday 4:30pm - 6:30pm

Two Course Only £15.00

Starters

Corned Beef Hash Cake (GFA)

caramelised onions, black pudding, poached egg

Chefs Homemade Soup of the Day (GFA)

warm crusty ciabatta roll

Charred Mackerel Fillet (GF)

tomato, chorizo crumb, oil and balsamic jelly

Lincolnshire Poacher Beignets

with Sesame Dressing

Baked Tomato Galette

goats cheese, tapenade & pumpkin seeds

Crisp Fried Whitebait (GFA)

tomato & chilli ketchup

Main Course

Homemade Steak & Ale Pie

black pepper shortcrust pastry, buttery mashed potato, selection of vegetables

Calabrean Pork (GF)

Mediterranean vegetables, creamed polenta, red pepper & chilli sauce

Beer Battered Grimsby Haddock (GFA)

hand cut chips, homemade chunky tartare sauce and mushy peas

Blow-torched Indian Seabass (GFA)

chickpea and spinach dahl, onion bahji

Crispy Polenta (GF)

rosemary & mushroom ragu, courgette, cherry tomatoes

Chicken Chasseur (GF)

mushrooms, smoked bacon, tomato & white wine sauce, pomme puree

Mediterranean Vegetable Rigatoni

basil, pinenut butter, vegetarian hard cheese, garlic bread

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.