

In The Beginning.....

PRE-DINNER & COCKTAIL FIBBLES

Marinated Queen Olives with Sundried Tomatoes & Feta £5

Gambas Ajillo £7.50

Tiger prawns in garlic, chilli, herbs and sherry

Sweet Potato Wedges With Chorizo £3.50

Charcuterie of Italian Meats £14

Accompanied by sundried tomatoes, queen olives, homemade pickles and breads –Enough for 2

HOMEMADE RUSTIC BREADS

For 2 to share

Baked in-house and served straight from the oven with delicious flavoured butters

Olive & Rosemary Bread £5

With sundried tomato butter

Wold Top Ale Bread £5

With roast beef butter

Cheese & Onion Bread £5

With sage butter

THE MILLHOUSE

The Millhouse at Skidby was first founded in 1990 by Franco Ciuffetelli spurred by his passion for fine food and wine, he had a vision for the little white cottage nestled beneath the spectacular windmill.

Originating from the Abruzzo region of Italy, Franco planted his roots firmly in East Yorkshire and The Millhouse with its exquisite setting, friendly service and great food soon established itself as a firm favourite.

Today, The Millhouse remains in family hands and with a recent new expansion including new dining area, first floor private dining room with balcony, al fresco terrace and landscaped gardens, it has now been taken into a new era whilst continuing to strive for success.

Future plans for the Millhouse include an all weather BBQ and hog roast lodge and following the recent approval of plans, 4-5 boutique bedrooms are in the pipeline for the near future.

To Begin With.....

STARTERS

Spicy Mussels Arrabiata £7.50/£15

Rope grown mussels in a spicy tomato, garlic & white wine sauce, served with olive & rosemary bread

'Mills' Prawn Cocktail £7

Greenland prawns layered with a brandy laced Marie Rose sauce topped with avocado mousse and panko crusted tiger prawn served with buttered granary bread

Salt Seared Scallops & Beetroot Three Ways £11

Red and golden beets roasted, pureed and marinated

Soup du Jour £5.50

Served with Wold Top Ale bread

Potted Ham Hock £7

Topped with a pea jelly and parmesan straw

Pan Fried Cod & Chorizo Fishcakes £7

Served with a mango & lime salad and miso mayonnaise

Baked Crotin of Goats Cheese £7

With caramelised onion jam, candied pecans and olive & rosemary bread

Chilli & Semolina Dusted Baby Calamari £8

Deep fried and served with aioli and kaffir lime

Dressed Crab £10

With a citrus and chilli mayonnaise, watercress and fresh chilli

Charcuterie of Italian Meats £14

Accompanied by sundried tomatoes, kalamata olives, homemade pickles and breads –enough for 2

Sautéed Woodland Mushrooms £6.50

On toasted sourdough topped with deep fried duck egg and balsamic reduction

The Main Attraction.....

ENTRÉES

Fillet of Beef Rossini £27

8oz fillet pan fried with butter on a brioche croute and topped with chicken liver parfait
Served with wild mushrooms, wilted greens and a red wine & Madeira jus

Lobster Thermidor £19

Whole or half lobster flared in brandy with a classic thermidor sauce and returned to the shell finished with a gruyere and parmesan glaze served with seasonal dressed salad and French fries

Parma Wrapped Pheasant Breast £19

Boned and rolled breast wrapped with Parma
served with poached baby pear, herb rosti potato, crispy black pudding and thyme sauce

Fillet Beef Stroganoff £23

Tender strips of fillet beef sautéed and finished in a rich brandy, cream, mushroom and mustard sauce accompanied with a timbale of steamed rice

Breaded Escalope of Chicken £16

Topped with smoked ham and Swiss cheese served with spaghetti Milanese

Fillet of Cod & Scampi Meunière £23

Pan fried in a butter, lemon, white wine & parsley sauce served with boiled new potatoes & sugar snap peas

Moroccan Style Vegetable Tagine £13

Served with saffron scented cous cous, greek yoghurt and grilled flat bread

Pancetta Wrapped Loin of Venison £18

With venison bourguignon, herb potato pie and sticky red cabbage

Spiced Monkfish Tail £23

Upon a red lentil dhal accompanied with cucumber raita and onion bhaji

Roast Vegetable Strudel £13

Finished with Milanese sauce and sautéed potatoes

Herb Rubbed Pork Tenderloin £18

With crispy black pudding, sage & apple fritter, Braeburn compôte and cider sauce

From The Grill.....

STEAKS

All our steaks are 28 day aged and served with hand cut chubby chips, half roasted globe of garlic, vine roast cherry tomatoes, leek & parsnip crisps and a sauce of your choosing

Sirloin 10oz £20

Firm and succulent with a bold meaty flavour

Rib Eye 10oz £23

Marbled throughout for a full bodied flavour

Fillet 8oz £25

Lean and naturally tender with a mild flavour and fine grain texture

Côtes de Boeuf 22oz £36

AKA 'Cowboy Steak'
A Flavoursome marbled cut on the bone

Surf & Turf £36

5oz chargrilled fillet steak cooked to your liking, half lobster and pan fried tiger prawns topped with garlic butter and rock salt served with skinny French fries and lemon dressed samphire

Sauces; Peppercorn, Diane, Yorkshire Blue, Béarnaise

How do you like your steak cooking?

Rare

Medium Rare

Medium

Medium Well

Well Done

Cool centre, bright red throughout

Warm centre, red throughout

Warm, pink centre

Hot, small trace of pink in the centre

Hot, fully cooked throughout



AT YOUR TABLE

Chateaubriand 18oz £58

For 2 People

Heart of the fillet cooked to your liking and carved at your table. Served with hand cut chubby chips, half roasted globe of garlic, vine roast cherry tomatoes, leek & parsnip crisps and béarnaise sauce

Herb Crusted Rack of Yorkshire Lamb £40

For 2 People

With green beans, dauphinoise potatoes and a fresh mint & rosemary jus

Whole Dover Sole Approx 20oz £26

Grilled with butter, fresh lemon and rock salt, filleted at your table and served with skinny French fries



Why Not Add.....

SIDES

Hand Cut Chubby Chips £3.50

Skinny French Fries £3.50

Sweet Potato Wedges With Chorizo £3.50

Buttered Seasonal Vegetables £3.50

Creamed Cabbage With Smoked Bacon £3.50

Spring Onion & Mascarpone Crushed Potatoes £3.50

House Mixed Salad £3.50

Greek Salad £3.50

With olives and feta cheese

Crispy Onion Rings £3.50

Dauphinoise Potatoes £3.50

Gambas Ajillo £7.50

Tiger prawns in garlic, chilli, herbs and sherry

Olive & Rosemary Bread £5

With sundried tomato butter

Wold Top Ale Bread £5

With roast beef butter

Cheese & Onion Bread £5

With sage butter