
the MILDRED

September 2012

First Courses

- creamy vitello tonnato with capers & romaine [9]
- hand-spun chitarra with braised cockles, bacon & beer [11]
- salad of toasted squid with charred fennel & citrus aioli [8]
- the mildred salad with salted almond, lemon confit, & fresh herbs [7]
- confit potato with tender pig trotter and watercress salad with grain mustard dressing [9]
- warm spanish mackerel with cucumber, eggplant, & spiced yoghurt [12]

Main Courses

- oven roasted quail with braised lentils, & beetroot [24]
- pan roasted blade of beef with mushroom condiment & rissole potatoes [22]
- caramelized scallops in a coquillage of beans, late season tomatoes & fried squid [25]
- black cod poached in verbena, with chanterelles, blackened leeks, and barley [24]
- traditional pan roasted veal bratwurst with charred onions, grapes, & celery leaves [18]
- crispy yukon gold pie with sautéed chard and lightly pickled vegetables [17]
- slow braised rib of beef with broiled parmesan trenne' [19]
- pastured chicken breast in a barigoule of artichokes with potato puree & chervil [20]
- traditional bouillabasse meant for sharing, scented with pernod and lemon [24 per person]

At The Mildred we source only the freshest ingredients from our local friends at Coulton Organics, Fulper Farms, Terhune Orchards, Lancaster Farm Fresh, Manchester Farms, and Weavers Way.

Consuming raw or undercooked foods will increase your chances of food-borne illness.

