



Milk Thistle

Opulent Cuts Spring Banquet Menu 2017

Ox cured meat boards

*Cumbrian ham, Suffock rosemary salami, pork & pistachio terrine,
pork rillettes, pickles, chutney, chilli mustard, artisan bread*

Soft shell crab

Sprouting broccoli, bagna chauda, almonds



Whole charcoal roasted Fillet Steak

(served medium-rare or medium-well)

Half a roasted Cornish lobster in garlic butter

Bernaise sauce



Triple cooked chips

Gem, Ceaser dressing, parmesan, bread crumbs

Leeks & greens



Chocolate salt caramel delice, caramel cream & walnut

£75 per person

add a British cheese board for an additional £7 per person

10% service charge will be added to your final bill

We require a minimum of 7 days notice in order to guarantee the availability of Lobster

Please advise of any special dietary requirements 7 days prior to your booking

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