

HEANEY & MILL

HELLO SPRING

A CELEBRATION OF SPRING LAMB

FRIDAY 24TH APRIL

COURSE SET MENU

£75

heaneyandmill.com



*ONE NIGHT. ONE MENU.
A CELEBRATION OF SPRING AT ITS PEAK.*

*WE'RE INVITING YOU TO JOIN US FOR AN EVENING BUILT
AROUND ONE INGREDIENT DONE EXCEPTIONALLY WELL –
SPRING LAMB.*

*SIX COURSES, CAREFULLY CURATED, MOVING FROM DELICATE
AND UNEXPECTED TO RICH AND DEEPLY SATISFYING.*

*THOUGHTFUL COMBINATIONS, BOLD TOUCHES, AND JUST
ENOUGH INDULGENCE TO MAKE IT FEEL LIKE AN OCCASION.*

*THIS IS THE KIND OF MENU DESIGNED TO BE LINGERED OVER –
A PROPER EVENING AT THE TABLE, WITH GREAT FOOD, GREAT
DRINKS, AND NOWHERE ELSE TO BE.*

*£75 PER GUEST
ONE NIGHT ONLY
LIMITED TABLES. BOOKING ESSENTIAL.*

HELLO SPRING

LAMB FAT CRUMPET, WHIPPED LAMB BOVRIL & CHIVE BUTTER

*KENTUCKY LAMB SWEETBREADS, RED CABBAGE & PORT KETCHUP,
LOVAGE EMULSION*

*LAMB AND BEETROOT CARPACCIO, AGED BALSAMIC, MINT SALSA
VERDE, WHIPPED FETA, FRESH DILL*

*LAMB LOIN, CORIANDER & CUMIN CRUMB, JERSEY ROYALS,
AUBERGIENE, LAMB JUS*

*LAMB TALLOW MALLOW, WHIPPED AMALFI LEMON CURD &
COCONUT CRUMB*

LAMB FAT WASHED NEGRONI