

The Milestone Hotel
& Residences


STABLES BAR

Executive Chef: Dan Putz | Maître d': Paolo Pivato

CAVIAR

EXMOOR CORNISH SALTED BAERII 50G 170

EXMOOR OSCIETRA 30G/50G 155/260

Sustainably farmed in mineral-rich Devonshire waters and finished with Cornish sea salt for a clean, delicate flavour. A truly luxurious British delicacy.

Served with:

Lemon and chive sour cream, blinis, or potato latkes

PAIR WITH:

CHILLED SHOT OF GREY GOOSE OR
THE JAMES BOND MARTINI 18

OR RUINART BLANC DE BLANCS
IN SECOND SKIN NV (GLASS/BOTTLE) 55/260

BITES

PADRON PEPPERS (VG, GFO) 9
Blistered with smoked Maldon sea salt

BOBOTIE SPRING ROLLS 16
Spiced dry aged beef spring rolls served with Mrs Balls chutney

SALT & VINEGAR POPCORN (V) 9
Light and crunchy popcorn seasoned with a sharp salt and punchy vinegar kick

SKIN-ON FRIES (V, GFO) 9
Crispy skin-on fries with chilli mayonnaise

TRUFFLE & PARMESAN FRIES (V, GFO) 12
Crispy fries with truffle & aged Parmesan

CRISPY POLENTA (V) 12
Lightly fried and served with 36-month aged Parmesan and wild garlic mayonnaise

PAIR WITH:

CLASE AZUL REPOSADO TEQUILA 50

GIN & TONIC 0% 15
Seedlip Spice 94 Botanical, Fever-Tree Tonic

GAVI DI GAVI, ARALDICA BOSCHETTO,
PIEDMONTE, ITALY 2024 (GLASS/BOTTLE) 19/66

ROEBUCK ESTATE RESERVE,
UK 2020 (GLASS/BOTTLE) 24/107

COFFEE SELECTION

Our coffee is made using Illy Coffee Dark Roast blend and is served with our Chef's homemade biscuits & chocolate shards.

AMERICANO 9
Single shot of espresso with hot water giving it a similar strength to, but different flavour from, traditionally brewed coffee.

SINGLE/DOUBLE ESPRESSO 6/9
A shot of concentrated coffee, made by forcing very hot water at a high pressure through finely-ground coffee beans.

CAPPUCCINO 9
A coffee that is made up of a shot of espresso and an even distribution of foamed milk and steamed milk.

LATTE 9
A coffee that is made up of a shot of espresso, steamed milk and a final thin layer of frothed milk on top.

MATCHA LATTE 9
Originating from Japan, matcha is finely blended leaves from green tea plants. This powder is whisked in to steamed milk.

FLAT WHITE 9
A coffee with a blend of smooth foamed milk poured over a shot of espresso with a final thin layer of steamed milk.

MACCHIATO 9
A coffee that is made up of a shot of espresso and steamed milk only.

MOCHA 9
A coffee with a shot of espresso, chocolate and topped with steamed milk and a thin layer of steamed milk.

ICED COFFEE 9
A version of your favourite coffee with ice.

HOT CHOCOLATE 9

GLASS OF MILK 4
Hot or cold

Food menu available from 12pm - 10pm

(V) Vegetarian | (VG) Vegan | (VGO) Vegan option available

TEA & INFUSIONS

Choose from a selection of traditional and speciality teas served with milk or lemon and our Chef's homemade biscuits & chocolate shards.

ENGLISH BREAKFAST	9
DECAF ENGLISH BREAKFAST	9
JASMINE GREEN	9
APPLE AND CINNAMON	9
PEPPERMINT/FRESH MINT	9
DARJEELING	9
LEMONGRASS AND GINGER	9
ROOIBOS	9
ICED TEA	9
MATCHA	9
ICED MATCHA LATTE	9

SIGNATURE PLATES

SEARED YELLOWFIN TUNA TOSTADA (GFO)	28
Crisp tortilla topped with seared yellowfin tuna, pickled chilli, coriander, peanut & sesame dressing and Miso mayonnaise	
SESAME FRIED CHICKEN THIGHS 🍗	19
Succulent chicken thighs lightly breaded and served with tahini honey yoghurt	
ROASTED NUTBOURNE FARM TOMATO AND BURRATA BRUSCHETTA (GFO)	16
Chargrilled sourdough bread topped with roasted British tomatoes, creamy burrata and basil	
PANKO CRUMBED SCALLOP	29
Lightly breaded line caught scallop served with a spicy Nduja mayonnaise and pickled fennel	
CONFIT PORK BELLY BAO BUNS	27
Confit pork belly with pickled red cabbage, crispy shallots and coriander and lime mayonnaise in fluffy Bao buns	
PAIR WITH:	
NEGRONI	18
PALOMINO 0.0%	14
Passion Fruit, Lemon, Ginger Ale	
PULIGNY-MONTRACHET, DOMAINE ALAIN CHAVY, 'LES 8 CLIMATS' 2023 (GLASS/BOTTLE) ▼CORAVIN	40/150
CANTINA DI NEGRAR AMARONE DELLA VALPOLICELLA CLASSICO, ITALY 2022 (GLASS/BOTTLE)	28/115

LUXURIOUS EXTRAS

PREMIUM CHAMPAGNE BY THE GLASS

Enhance your experience with a glass of:

RUINART BLANC DE BLANCS IN SECOND SKIN NV (150ML)	55
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SIGNATURE HOT SAUCE

House-made 'Milestone Heat' hot sauce, available upon request

Food menu available from 12pm - 10pm

🍗 A favourite signature dish of Mrs T, our Founder.

(V) Vegetarian | (VG) Vegan | (VGO) Vegan option available | (GFO) Gluten-free Option Available

BIG PLATES

THE MILESTONE SMASH BURGER (GFO) 28
Dry-aged beef patty, brioche bun, burger cheese,
house burger sauce and skin-on fries

RCH SIGNATURE CHOPPED SALAD (VGO, GFO) 🍴 27
Diced chicken, tomatoes, beetroot, Cheddar cheese, egg,
avocado, bacon, lettuce

BEYOND MEAT BURGER (VG, GFO) 26
Plant-based Beyond patty with vegan brioche, vegan cheese,
burger sauce and skin-on fries

THE MILESTONE CLUB SANDWICH (GFO) 24
Grilled chicken breast, crispy smoked streaky bacon,
ripe tomato, crunchy lettuce, and creamy egg mayonnaise,
stacked high between toasted bread

**ROASTED HERITAGE CARROT &
CHICKPEA SALAD (V, GFO, VGO)** 23
Heritage carrots and chickpeas tossed with bitter leaves,
crumbled feta and a smooth harissa dressing

**TOASTED WESTCOMBE CHEDDAR CHEESE
SANDWICH (V, GFO)** 24
Melted Westcombe Cheddar, nutty Sparkenhoe Red Leicester
and Mozzarella in toasted bread served with caramelised red
onion & seeded mustard chutney
(Optional extra - Ham)

PAIR WITH:

NOAM LAGER 330ML 12
5.2% Germany

VELVET ROUGE 0.0% 15
Vault Non-alcoholic Aperitivo, Seedlip Garden 108,
Cardamom Cordial, Wild Idol Blanc

**CHÂTEAU D'ESCLANS ROCK ANGEL,
CÔTES DE PROVENCE, FRANCE 2024
(GLASS/BOTTLE)** 26/98

**CHÂTEAU BATAILLEY, PAUILLAC,
FRANCE 2017 (GLASS/BOTTLE)** 50/200

LIQUEURS

AMARETTO DISARONNO ABV 50ml
28% 10

TIA MARIA 20% 13

FERNET BRANCA MENTA 28% 13

FERNET BRANCA 39% 14

APEROL 20% 14

BAILEYS 17% 14

CAMPARI 20% 14

SON OF A GUN COFFEE LIQUEUR 25% 14

FRANGELICO 20% 14

LIMONCELLO ISOLABELLA 30% 14

BÉNÉDICTINE 40% 15

GRAND MARNIER 28% 15

NON-ALCOHOLIC SPIRITS

SEEDLIP SPICE 94 ABV 50ml
0% 12

SEEDLIP GARDEN 108 0% 12

BOTIVO APERITIF 0% 14

VAULT APERITIVO 0% 14

In accordance with the Weights & Measures Act 1995, the measure for the sale of Gin, Vodka, Rum and Whisky on these premises is 50ml or multiples thereof. Wines are sold by the glass measured at 175ml unless otherwise specified. 25ml spirit measures are available upon request.

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(GFO) Gluten-free Option Available

If you have any special dietary restrictions or allergies, please advise a member of the service team. A full list of allergens within each of our dishes can be obtained from your waiter. Prices are all inclusive of VAT and a discretionary 15% service charge is applicable.

RUM	ABV	50ml
BOUNTY WHITE, SAINT LUCIA	40%	11
APPLETON ESTATE SIGNATURE, JAMAICA	40%	11
DOORLY'S 5 YEARS, BARBADOS	40%	11
CHAIRMAN'S RESERVE, ST LUCIA	40%	12
CHAIRMAN'S RESERVE SPICED, ST LUCIA	40%	12
ABUELO 7 YEARS, PANAMA	40%	13
HAVANA CLUB 3 YEARS, CUBA	40%	13
VERITAS, BARBADOS & JAMAICA	40%	13
WRAY & NEPHEW, JAMAICA	63%	13
FLOR DE CAÑA, NICARAGUA	40%	13
WOOD'S OLD NAVY, GUYANA	57%	14
DIPLOMÁTICO RESERVA EXCLUSIVA, VENEZUELA	40%	15
DOORLY'S 12 YEARS, BARBADOS	40%	15
DOORLY'S XO, BARBADOS	43%	16
RON ZACAPA CENTINARIO 23 YEARS, GUATEMALA	40%	16
RON ZACAPA XO, GUATEMALA	40%	32

SWEET MOMENTS

WARM COOKIE & VANILLA ICE CREAM (V)	16
A freshly baked, gooey cookie served warm, paired with silky Madagascan vanilla ice cream	
BEA TOLLMAN'S CHEESECAKE (V) 🍪	19
Smooth and creamy cheesecake on a crisp biscuit base - timeless and irresistible	
BEA TOLLMAN'S HONEYCOMB ICE CREAM (V, GFO) 🍪	16
Rich, velvety ice cream studded with golden honeycomb pieces	
SEASONAL FRUIT PLATE (VG, GFO)	14
A refreshing selection of peak-season fruits	
PAIR WITH:	
MILESTONE ESPRESSO MARTINI	18
A classic blend of vodka, rich coffee liqueur, cardamom and fresh espresso	
Or indulge with a	
ROYAL TOKAJI LATE HARVEST, 5 PUTTONYOS, HUNGARY, 2017	18

Food menu available from 12pm - 10pm

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COCKTAIL MENU

Where heritage meets innovation in every glass

SEASONAL SIGNATURES

TOM KHA 19

Tanqueray, Lemongrass-Kaffir lime, Cocount fat-washed Havana 3, Pineapple Juice, Basil Cordial, Jasmine Tea
A bright, aromatic twist on tom kha, with zesty citrus and fragrant herbs.

EASTERN BREEZE 18

Arak Elite, Mastiha, Dates & Sumac Tea, Mint-rose Cordial, Orange Juice, Soda Water
A refreshing Middle Eastern inspiration, floral and gently spiced.

MEDITERRANEAN SEA 18

Gin Mare, White Wine, Appletiser, Lime
Crisp and sun-kissed – Mediterranean herbs, crisp apple, and a squeeze of citrus.

ANDES 19

Bumbu Rum, Corn Pisco, Chocolate Tea, Passionfruit, Pineapple, Panela Syrup
A rich, tropical escape, dark rum and chocolate notes with warm panela and fruit sweetness.

CHIMICHURRI MARTINI 19

Broken Clock Vodka, Fat Washed Chimichurri
Incredibly smooth with savoury depth.

THE HIGHLAND HEIST 20

Casamigos Mezcal, The Singleton 12 Years Old Whisky, Rhubarb, Hibiscus
Smokey, floral, and unexpected.

NAMASTE 18

Teremana Tequila, Cardamom Cordial, Lime, Curry Leaves and Cocount
A serene Indian-inspired homage – warming cardamom brightened with fresh lime.

YUKI NO HANA 19

Tanqueray London Dry Gin, Strawberry, Coconut, La Tomato Liqueur, Elder English Elderflower
Delicate, bright and gently perfumed with elderflower.

GOLDEN TRACE 18

Buffalo Trace, Nixta Corn Liqueur, Honey Chamomile Water, Lime Acid
An opulent pour – velvety bourbon with a refined citrus finish.

TEQUILA ABV 50ml

CAZCABEL BLANCO 40% 11

TEREMANA BLANCO 40% 13

TEREMANA REPOSADO 40% 15

PATRON SILVER 40% 17

DON JULIO BLANCO 38% 18

PATRON AÑEJO 40% 18

TEREMANA AÑEJO 40% 18

HERRADURA AÑEJO 40% 19

DON JULIO REPOSADO 38% 19

DON JULIO AÑEJO 38% 20

CASAMIGOS BLANCO 40% 21

FORTALEZA BLANCO 40% 21

CASAMIGOS REPOSADO 40% 23

DON JULIO 1942 38% 50

CLASE AZUL REPOSADO 40% 50

MEZCAL ABV 50ml

AMARÁS VERDE 42% 12

MADRE 45% 13

DEL MAGUEY VIDA 42% 15

LOS SIETE MISTERIOS DOBA-YEJ 44% 16

THE LOST EXPLORER ESPADÍN 42% 18

KOCH TEPEZTATE 47% 21

CASAMIGOS MEZCAL JOVEN 40% 30

THE LOST EXPLORER TOBALÁ 42% 31

THE LOST EXPLORER SALMIANA 42% 38

GIN	ABV	50ml
TANQUERAY, SCOTLAND	40%	11
TANQUERAY SEVILLA, SCOTLAND	40%	12
UKIYO BLOSSOM, JAPAN	40%	13
UKIYO YUZU, JAPAN	40%	13
COTSWOLDS, ENGLAND	46%	13
PORTOBELLO, ENGLAND	40%	13
WITCHMARK, ENGLAND	43%	13
CITADELLE, FRANCE	44%	13
BOATYARD, IRELAND	46%	14
HENDRICK'S, SCOTLAND	41.4%	14
PLYMOUTH NAVY STRENGTH, ENGLAND	57%	14
THE BOTANIST, SCOTLAND	47%	15
ENGINE, ITALY	42%	15
MONKEY 47, GERMANY	47%	16
TANQUERAY NO.10, SCOTLAND	47.3%	16
DRUMSHANBO GUNPOWDER, IRELAND	43%	19

VODKA	ABV	50ml
VELA (RYE, BARLEY, WHEAT), ENGLAND	40%	11
EVE (APPLES), ENGLAND	40%	11
CÎROC (GRAPE), FRANCE	40%	11
WITCHMARK (WHEAT), ENGLAND	40%	13
UKIYO (RICE), JAPAN	40%	13
KETEL ONE (WHEAT), HOLLAND	42%	14
BELVEDERE (RYE), POLAND	40%	14
CHASE (POTATOES), ENGLAND	40%	14
BROKEN CLOCK (WHEAT), ENGLAND	40%	14
KONIK'S TAIL (WHEAT, SPELT, RYE), POLAND	40%	14
GREY GOOSE (WHEAT), FRANCE	40%	15
TITO'S (CORN), TEXAS	40%	16
DESI DARU MANGO (WHEAT), ENGLAND	41%	16
DESI DARU ORIGINAL (WHEAT), ENGLAND	41%	16

STABLES' FAVOURITES

MILESTONE OLD FASHIONED	23
The Lakes "The One" Blended Whisky, Orange Oleo Saccharum, Angostura Bitters, Oak Smoke An elevated classic with a smoky twist.	
DRAGON PRINCE	19
Tanqueray 10 Gin, Lemongrass & Ginger Cordial, Apple, Bergamot, Elderflower, Gold Delicate yet regal, with a citrus-floral finish.	
PEAKY BLINDERS	19
Laphroaig 10 years, Port, Poire William Fernet Branca, Bitters Rich, smoky, and assertively layered.	
SOCIETY OF EXPLORATION	20
Desi Daru Mango Vodka, Dragon Fruit, Lemon Juice Bright, tropical, and adventure-ready.	
ROCKING HORSE	18
Ketel One Vodka, Passion Fruit, Lemon, Ginger Ale Zesty, vibrant, and full of motion.	
STANLEY'S WHISKY SOUR	18
Johnnie Walker Black Label, Lemon, Bitters, Egg White A testament to our Founder, Stanley Tollman.	

NON-ALCOHOLIC COCKTAILS

SUNRISE EASE 0.0%	14
Lemongrass & Ginger Cordial, Apple, Bergamot, Elderflower, Gold Delicate yet regal, with a citrus-floral finish.	
PALOMINO 0.0%	14
Passion Fruit, Lemon, Ginger Ale Zesty, vibrant, and full of motion.	
THE PATHFINDER 0.0%	14
Mango & Dragon Fruit, Lemon Juice Bright, tropical, and adventure-ready.	
VELVET ROUGE 0.0%	15
Vault Non-alcoholic Aperitivo, Seedlip Garden 108, Cardamom Cordial, Wild Idol Blanc	
GIN & TONIC 0.0%	15
Seedlip Spice 94 Botanical, Fever-Tree Tonic	
EASTERN BREEZE 0.0%	13
Dates and Sumac Tea, Mint-rose Cordial, Orange juice, Soda Water	

CHAMPAGNE BRUT & ROSÉ	150ml	Bottle	ARMAGNAC	ABV	50ml
LANSON LE BLACK RÉSERVE NV	27	155	BARON DE SIGOGNAC VSOP	40%	14
LANSON ROSÉ LABEL NV	29	165	BARON DE SIGOGNAC 10 YEARS	40%	18
MOËT & CHANDON "GRAND VINTAGE" ROSÉ 2016	45	215	DARTIGALONGUE VSOP	40%	21
RUIINART BLANC DE BLANCS IN SECOND SKIN NV	55	260	DARROZE GRANDS ASSEMBLAGES 8 YEARS	40%	21
BOLLINGER LA GRANDE ANNÉE 2015		330	CASTARÈDE 1979	40%	34
DOM PÉRIGNON BRUT VINTAGE 2015		455	CASTARÈDE 1974	40%	41
MOËT & CHANDON "GRAND VINTAGE COLLECTION" 1990		475	DARTIGALONGUE CUVÉE LOUIS PHILIPPE	42%	65
KRUG ROSÉ NV		680	LABERDOLIVE 1976	46%	79
LOUIS ROEDERER CRISTAL ROSÉ 2005	1,250		LABERDOLIVE 1946	43%	239
DOM PÉRIGNON OENOTHEQUE 1992	1,300		BARON DE LUSTRAC 1936	40%	350
ENGLISH SPARKLING WINE	150ml	Bottle	MARCEL TRÉPOUT 1929	40%	360
ROEBUCK ESTATE RESERVE, UK 2020	24	107	CASTARÈDE 1946	40%	425
SWEET WINE		75ml	COGNAC	ABV	50ml
ROYAL TOKAJI LATE HARVEST, 5 PUTTONYOS, HUNGARY, 2017		18	MAXIME TRIJOL VS	40%	15
PORT		75ml	RÉMY MARTIN VSOP	40%	15
TAYLOR'S LBV 2019		16	MARTELL CORDON BLEU	40%	30
SANDEMAN 1982		30	HENNESSY XO	40%	40
NON-ALCOHOLIC WINE	150ml	Bottle	RÉMY MARTIN XO	40%	40
WILD IDOL SPARKLING ROSÉ, GERMANY 2024 0.0% ABV	18	75	MARTELL XO	40%	65
WILD IDOL SPARKLING BLANC, GERMANY 2024 0.0% ABV	18	75	JEAN GROSERRIN LA GABARE 1965	49.6%	199
MODERATO CUVEÉ REVOLUTIONAIRE COLOMBARD, FRANCE 0.3% ABV		45	RÉMY MARTIN LOUIS XIII	43.8%	600
MODERATO CUVEÉ REVOLUTIONAIRE MERLOT TANNAT, FRANCE 0.3% ABV		45	HENNESSY PARADIS IMPÉRIAL XO	40%	650
			CALVADOS	ABV	50ml
			CALVADOS DUPONT PAYS D'AUGE FINE	40%	15
			ROGER GROULT RÉSERVE ANCESTRALE	40%	99

BEER

MEANTIME PALE ALE 330ML 4.5% England	11
PERONI, RED LABEL 330ML 5.1% Italy	10
LEFFE BLONDE ALE 330ML 6.6% Belgium	10
NOAM LAGER 330ML 5.2% Germany	12
GUINNESS ORIGINAL 500ML 4.2% Ireland	12

NON-ALCOHOLIC BEER & CIDER

LUCKY SAINT 0.5% London	10
GUINNESS 0% Ireland	10
KOPPARBERG MIXED FRUIT CIDER 0% Sweden	10

FRUIT JUICES

APPLE/CRANBERRY/PINEAPPLE/TOMATO	6
FRESHLY SQUEEZED ORANGE JUICE	7
SUPER JUICE OF THE DAY	7
SMOOTHIE OF THE DAY	7

SOFT DRINKS

COKE/DIET COKE	6
FEVER-TREE TONIC WATER	6
FEVER-TREE LIGHT TONIC WATER	6
FEVER-TREE ELDERFLOWER TONIC WATER	6
FEVER-TREE GINGER BEER	6
FRANKLIN & SONS SODA WATER	6
FRANKLIN & SONS LEMONADE	6
FRANKLIN & SONS GINGER ALE	6
FRANKLIN & SONS RASPBERRY LEMONADE	6
GRAPEFRUIT SODA	6

WATER

KINGSDOWN 33CL STILL/SPARKLING	6
KINGSDOWN 75CL STILL/SPARKLING	9

WHISKY SPECIALIST

Three 25ml glasses provided

THE LAKES FLIGHT The Lakes The One The Lakes Nostalgia The Lakes No.7	60
ISLAY FLIGHT Laphroaig 10 years Ardbeg 10 years Bowmore 15 years	30
JAPANESE FLIGHT Hibiki Harmony Hakushu 12 Yamazaki 12	55
MACALLAN FLIGHT The Macallan Double Cask 12 years The Macallan Double Cask 15 years The Macallan Double Cask 18 years	85