

# Fork Out Less

**TWO COURSES 16.50**

**ADD A DESSERT 5.45**

## STARTERS

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**Chicken Liver & Brandy Parfait** 

Paterson's of Arran chutney, toasted brioche,  
crisp leaf salad, mustard dressing

**Campbell's of Linlithgow Haggis**

Smoked potato puree, caramelised swede & whisky jus

**Freshly Prepared Soup** 

Warm baked bread & butter

**Salt & Chilli Squid**

Flash-fried salt & chilli crusted squid, nuoc cham

**Hummus**  

Harissa spiced chickpeas, whipped hummus,  
cumin roasted vegetables, flatbread

## MAINS

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**Roast Breast of Chicken**

Pancetta & caramelised onion, buttered greens,  
garlic potatoes, red wine jus

**Steak Frites**  (4.00 supplement)

6oz sirloin steak, crispy onions, fries, peppercorn sauce

**Three Cheese Macaroni**  

Short-cut pasta, aged cheddar & Parmesan,  
Mull cheddar glaze, garlic ciabatta

**Chicken Burger** 

Herb crumbed breast of chicken, sriracha mayo,  
crisp leaf, brioche bun, fries

**Plant Based Kashmiri Vegetable Curry**  

Coriander & ginger coconut cream, toasted almond crunch,  
basmati rice, naan bread

## DESSERTS

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**Chocolate Fudge Cake**  

Rich Belgian chocolate layer cake & vanilla ice cream

**Strawberries & Cream Sundae**

Fresh berries, milk ice cream, sweetened cream,  
lemon shortbread crumble

**Sticky Toffee Pudding**  

Sticky date pudding, butterscotch sauce,  
clotted cream ice cream

**Affogato**  

Vanilla ice cream, shot of espresso  
Add a liqueur of your choice 2.50



# THE MILL HOUSE

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## **FOOD ALLERGENS & INTOLERANCES:**

Our products are made with ingredients that contain allergens. Please speak to our staff about your requirements before ordering. Items with GF symbols can be adjusted to be made gluten-free. Please ask your server.

◆ = Vegetarian ◆<sub>VE</sub> = Vegan ◆<sub>GF</sub> = Gluten-Free

We apply a discretionary optional 8% service charge to the bill for parties of 6 or more. 100% of all service charge goes to our staff.