

Fork Out Less

TWO COURSES 16.50

ADD A DESSERT 5.45

STARTERS

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

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

Chocolate Fudge Cake  

Rich Belgian chocolate layer cake & vanilla ice cream

Amalfi Mess  

Lemon curd, crushed meringue, whipped cream & vanilla ice cream

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

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 ◆_{VE} = Vegan ◆_{GF} = Gluten-Free