

TWO COURSES 16.50

ADD A DESSERT 5.45

STARTERS

Goats Cheese Bruschetta

Heather honey & black pepper, bitter leaf salad,
pickled walnut, truffle dressing

Chicken Liver & Brandy Parfait

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

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, bread sauce, red wine jus

Seared Seabass (2.00 supplement)

Pea & mascarpone orzotto, lemon herb & herb crumb

Smoked Ham, Aged Cheddar & Leek Crêpe

Pulled ham hough, sautéed leek & aged cheddar cheese,
topped with soft fried egg, crisp salad, fries

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

Prime Beef Burger

Dill pickle, crispy onion, home smoked tomato relish,
brioche bun & fries

Plant Based Pil Pil

Aubergine & mushrooms, chilli garlic oil,
toasted garlic bread, seasalt fries

DESSERTS

Chocolate Fudge Cake

Rich Belgian chocolate layer cake & vanilla ice cream

Pavlova

Raspberry & white chocolate ripple pavlova, clotted cream ice cream,
macarated fresh berries with heather honey drizzle

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