

## STARTERS

### CRISPY HOISIN BEEF

With Asian slaw, spicy peanuts, pickled cucumber & soy & lime dressing \_\_\_\_\_ **6.95**

### KING SCALLOP & SMOKED HADDOCK GRATIN

With shellfish cream, lemon gremolata & garlic croûtons \_\_\_\_\_ **8.95**

### CULLEN SKINK

Creamy smoked haddock, potato & leek soup with warm crusty bread \_\_\_\_\_ **6.95**

### CHICKEN LIVER PÂTÉ

With red onion chutney & toasted sourdough \_\_\_\_\_ **6.50**

### CHEF'S SEASONAL SOUP

With warm crusty bread \_\_\_\_\_ **4.95**

### PRAWN COCKTAIL

With gem lettuce, avocado, pickled cucumber, smoky paprika sauce & thick-cut bread \_\_\_\_\_ **7.95**

### HAGGIS PAKORA

With spiced onions, minted yoghurt sauce \_\_\_\_\_ **6.50**

### HONEY-GRILLED GOATS CHEESE & BEETROOT SALAD

With candied walnuts, beetroot dressing \_\_\_\_\_ **6.50**

### KING PRAWN PIL PIL

With sizzling chilli & coriander & garlic & herb bread \_\_\_\_\_ **7.95**

### STEAMED SCOTTISH MUSSELS

Garlic & cream or chilli & coriander toasted sourdough \_\_\_\_\_ **7.50 / 12.95**

### CRISPY TEMPURA

Sesame dressing & wasabi mayo \_\_\_\_\_ **STARTER / MAIN**

**VEGETABLE** \_\_\_\_\_ **6.50 / 11.50**

**CHICKEN** \_\_\_\_\_ **6.95 / 12.95**

**KING PRAWN** \_\_\_\_\_ **7.95 / 13.50**

**MIXED** \_\_\_\_\_ **6.95 / 13.25**

## BOWLS

### BUDDHA BOWL

With beetroot, broccoli, avocado hummus, pomegranate, spiced nuts & tahini dressing \_\_\_\_\_ **9.95**

### TERIYAKI SALMON BOWL

With a spicy marinade, steamed rice, edamame, avocado & pickled ginger \_\_\_\_\_ **12.95**

### HARISSA ROSE SPICED CHICKEN

With steamed rice, shredded beetroot, smashed avocado & mixed salad \_\_\_\_\_ **11.95**

## SHARING STARTERS

### SEAFOOD PLATE

Oak-smoked salmon, beer-battered fish goujons, garlic & cream mussels, king prawn tempura, prawn Marie Rose salad \_\_\_\_\_ **15.95**

### HOUSE PLATE

Chicken tempura, goats cheese crostini king prawn pil pil, haggis pakora & chicken liver pâté \_\_\_\_\_ **14.95**

## CHEF'S SPECIALITIES

### BUTTER CHICKEN & CASHEW CURRY

With steamed basmati rice & mango chutney \_\_\_\_\_ **13.50**

### SPICED MONKFISH & KING PRAWN MASSAMAN

Aromatic peanut & coconut curry & basmati rice \_\_\_\_\_ **16.95**

### VEGAN COTTAGE PIE

Lentil & bean stew with chestnut mushrooms, tomato & leek topped with caramelised onion & sweet potato \_\_\_\_\_ **12.95**

### SEARED RUMP OF LAMB

With sautéed chestnut mushrooms & garlic & rosemary jus \_\_\_\_\_ **21.95**

### CITRUS FILLET OF SEA BASS & KING PRAWNS

With crunchy baby potatoes, lemon-scented greens, tomato & basil salsa \_\_\_\_\_ **19.95**

### KOREAN ROASTED FILLET OF COD

With soy, garlic & ginger marinade, Asian greens & steamed rice \_\_\_\_\_ **17.95**

## STEAKS

We are proud members of the Scottish Beef Club & all of our grass-fed beef is locally supplied by Campbells of Linlithgow. All our steaks are served with crispy onions, roast tomatoes & mushrooms, watercress and your choice of side & sauce.

**RIBEYE 8OZ** \_\_\_\_\_ **21.95**

**SIRLOIN 10OZ** \_\_\_\_\_ **24.95**

**FILLET 7OZ** \_\_\_\_\_ **26.95**

### CHOOSE A SIDE

Fries | House Salad | Sweet Potato or Rosemary & Sea Salt Wedges | Creamy Mash Potatoes | Tenderstem Broccoli

### CHOOSE A SAUCE

Béarnaise | Pepper & Brandy | Garlic Butter | Red Wine Jus

### SUPER SIDES

Garlic King Prawn \_\_\_\_\_ **4.95**

Haggis \_\_\_\_\_ **2.95**

Mini Mac & Cheese \_\_\_\_\_ **2.95**

## MAINS

### MARINATED FILLET OF SALMON

With spring onion & potato purée, winter greens & lemon & parsley cream \_\_\_\_\_ **12.95**

### MILL HOUSE HAM & EGGS

8oz Robertson's bacon steak with two fried eggs & fries \_\_\_\_\_ **10.95**

### CLASSIC FISH & CHIPS

Innis & Gunn beer-batter with garden & mushy peas, tartare sauce & lemon \_\_\_\_\_ **10.95**

### STEAK & ALE PIE

Prime beef cuts with roast vegetables, gravy & your choice of fries or creamy mash \_\_\_\_\_ **13.95**

### CHICKEN BALMORAL

Haggis-stuffed breast of chicken with creamy mash, wilted greens & peppercorn sauce \_\_\_\_\_ **13.95**

### MACARONI CHEESE

Mull cheddar glaze & garlic ciabatta \_\_\_\_\_ **9.95**

### SEARED LAMBS LIVER

With crisp streaky bacon, mashed potatoes & caramelised onion gravy \_\_\_\_\_ **9.95**

### STEAK BURGER

With crunchy slaw, House sauce & fries on a Bakehouse milk bun \_\_\_\_\_ **12.95**

### SIZZLING FAJITAS

Soft flour tortillas with salsa, sour cream, guacamole & grated cheddar

**VEGETABLE** \_\_\_\_\_ **10.95**

**CHICKEN** \_\_\_\_\_ **13.95**

**KING PRAWN** \_\_\_\_\_ **15.95**

**RIBEYE STEAK** \_\_\_\_\_ **21.95**

## SIDES

**MINI MAC & CHEESE** \_\_\_\_\_ **2.95**

**FRIES** \_\_\_\_\_ **2.95**

**CAJUN / CHILLI & PARMESAN FRIES** \_\_\_\_\_ **3.25**

**TRUFFLE & PARMESAN FRIES** \_\_\_\_\_ **3.55**

**HOUSE SALAD** \_\_\_\_\_ **3.45**

Honey & mustard dressing

**SHANGHAI NOODLES** \_\_\_\_\_ **3.25**

**GARLIC CIABATTA** \_\_\_\_\_ **2.95**

**GARLIC & MOZZARELLA CIABATTA** \_\_\_\_\_ **3.25**

**TENDERSTEM BROCCOLI** \_\_\_\_\_ **3.95**

**INNIS & GUNN BATTERED ONION RINGS** \_\_\_\_\_ **2.95**

**ROCKET & RED ONION SALAD** \_\_\_\_\_ **2.95**

**FOOD ALLERGENS & INTOLERANCES** Our products are made with ingredients that contain allergens. Please speak to our staff about your requirements before ordering. We also offer a range of vegetarian, vegan and gluten free dishes. Please ask your server to see the full menu.



## TWO COURSES £12

AVAILABLE MONDAY-THURSDAY 4.30-10PM  
FRIDAY & SATURDAY 4.30-6PM

### STARTERS

#### HONEY-GRILLED GOATS CHEESE & BEETROOT SALAD

With candied walnuts & beetroot dressing

#### CHICKEN LIVER PÂTÉ

With red onion chutney & toasted sourdough

#### CHEF'S SEASONAL SOUP

With warm crusty bread

#### HAGGIS PAKORA

With spiced onions & minted yoghurt sauce

#### PRAWN COCKTAIL

With gem lettuce, pickled cucumber & smoky paprika sauce

#### STICKY CHICKEN POPPERS

With garlic chilli glaze & ranch dip

## MAINS

#### SALT & CHILLI CHICKEN

With Shanghai noodles & chilli & lime sauce

#### MACARONI CHEESE

Mull cheddar glaze & garlic ciabatta

Add bacon £1.25 or chicken £2.00

#### SOUTHERN FRIED CHICKEN BURGER

With Cajun mayo, crunchy slaw & House seasoned fries

#### BLACKENED SALMON

With stem broccoli, steamed rice & lemon & coriander dressing

#### CAJUN VEGETABLE CRÊPES

With sautéed peppers, spiced cream & cheddar glaze

#### STEAK FRITES

6oz sirloin steak with fries & peppercorn sauce

(£3 Supplement)

#### FISH GOUJONS

Innis & Gunn beer-batter with garden & mushy peas, tartare sauce & lemon

DINNER AT

# THE MILL HOUSE

STEWARTON

