

Classic

STARTERS

Goats Cheese

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

Pork Belly Doughnuts

Arran mustard mayo, watercress & beer pickled onion salad

Freshly Prepared Soup

Warm baked bread & butter

Chicken Liver & Brandy Parfait

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

Salt & Chilli Squid

Flash-fried salt & chilli crusted squid, nuoc cham dip

Buffalo Cauliflower

Sriracha glazed crispy cauliflower bites, blue cheese & crème fraiche dip, celery

MAINS

Roast Breast of Chicken

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

Craft Beer-Battered Fish & Chips

Minted pea puree, chunky tartar sauce & fries

Seared Fillet of Seabass (2.00 supplement)

Pea & mascarpone orzotto, lemon herb crumb

Plant Based Kashmiri Vegetable Curry

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

Steak et Frites (4.00 supplement)

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

DESSERTS

Rhubarb & Apple Crumble

Cinnamon & ginger crumble topping, Granny Smith apple, ice cream, pouring cream

Pavlova

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

Sticky Toffee Pudding

Sticky date pudding, butterscotch sauce, clotted ice cream

Affogato

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

Chocolate Fudge Cake

Rich Belgian chocolate layer cake & vanilla ice cream

2 COURSES 20.95 | 3 COURSES 25.95

Classic

2 COURSES 20.95

3 COURSES 25.95

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 **◆V = Vegan** **◆GF = 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.

Signature

STARTERS

Hendricks Gin Cured Salmon

Herb crème fraiche, pickled cucumber salad, split lemon dressing, toasted sourdough

Pork Belly Doughnuts

Arran mustard mayo, watercress & beer pickled onion salad

Chicken Liver & Brandy Parfait

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

Buffalo Cauliflower

Sriracha glazed crispy cauliflower bites, blue cheese & crème fraiche dip, celery

Bloody Mary Prawn Cocktail

Atlantic prawns, Bloody Mary mayo, pickled cucumber & lime salad, crisp wafer

Chicken Tempura

Sweet chilli sauce, wasabi mayo

MAINS

Roast Breast of Chicken

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

Seared Fillet of Seabass (2.00 supplement)

Pea & mascarpone orzotto, lemon herb crumb

Plant Based Kashmiri Vegetable Curry

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

Tiger Beef

Coconut rice, chilli fine beans, fermented cabbage & dipping sauce

Lemon Sole Kiev

Crispy coated lemon sole goujons, garlic & herb butter, crisp leaf salad, fries

DESSERTS

Mocha & Baileys Cheesecake

A light white chocolate & Baileys cream, butter biscuit crumb, expresso ice cream, coffee gel

Sticky Toffee Pudding

Sticky date pudding, butterscotch sauce, clotted ice cream

Passionfruit Tart

Passionfruit & white chocolate tart, chocolate hive, passionfruit gel, honey & berry sorbet

Chocolate Fudge Cake

Rich Belgian chocolate layer cake & vanilla ice cream

Peaches & Cream Sundae

Peaches & vanilla ice cream, fresh berries, thick cream, lemon shortcake crumb

2 COURSES 24.95 | 3 COURSES 29.95

Signature

2 COURSES 24.95

3 COURSES 29.95

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