

# DINNER

## → NIBBLES ←

### **GORDAL PICANTE OLIVES** VE

Smoked sea salt, orange zest 5.95

### **ARTISAN BREAD SELECTION** V

Smoked sea salt butter 6.95

### **AVOCADO & SUNFLOWER SEED HUMMUS** VE

Rose harissa & wholemeal flatbread 6.95

## → STARTERS ←

### **WARM CROWDIE & FIG TARTLET** V

Roasted beetroot, chicory salad, honey dressing 8.45

### **CLASSIC CULLEN SKINK**

Smoked haddock & leek, light cream velouté, warm bread 8.45

### **CHICKEN LIVER & BRANDY PATE**

Isle of Arran chutney, toasted brioche, chicory salad 8.25

### **HOI SIN DUCK SPRING ROLL**

Mango salsa, rice wine, chilli, lemongrass 8.95

### **BEETROOT & DILL SALMON GRAVLAX**

Celeriac remoulade, watercress, confit orange salad, malt bread croute 9.95

### **FOREST MUSHROOMS ON TOAST** V

Creamy mushrooms, brioche toast, Parmesan & soft herb crumb 9.95

### **KING SCALLOPS GRATIN**

Kaffir lime & lobster bisque, forest mushroom, Parmesan & pangrattato crumb 12.95

### **GATEAU OF HAGGIS**

Bashed neeps, champit tatties, whisky & Arran mustard sauce 8.95

### **BLOODY MARY KING PRAWNS & CRAYFISH COCKTAIL**

King prawns, Bloody Mary & wood roasted pepper mayo, pickled cucumber, sourdough croute 9.95

### **SOUP OF THE DAY** V, VE

Warm baked bread, sea salt butter 8.95

### **CRISPY TEMPURA**

Ginger & sweet chilli dipping sauce, wasabi mayo, pink onions

**VEGETABLE** 7.95 / 14.95 V

**CHICKEN** 8.75 / 15.95

**KING PRAWN** 9.75 / 16.95

## → CLASSICS ←

### **BUTTERMILK & PARMESAN CHICKEN SCHNITZEL**

Celeriac & apple slaw, sweet potato wedges, garlic & herb butter 16.95

### **BANG BANG CAULIFLOWER BAO BUN** V

Bang bang mayo, steamed bao buns pickled slaw, fries 15.95

### **FISH & CHIPS**

IPA battered haddock, crushed mint peas, pickled onion, fries, homemade tartare 16.95

### **CLASSIC MAC & CHEESE** V

Smoked Applewood cheddar, Arran cheddar, mozzarella, Parmesan & soft herb crumb, garlic ciabatta 14.95

### **GOCHUJANG CRISPY CHICKEN BAO BUN'S**

Red chilli & honey glazed chicken, steamed bao buns, sriracha mayo, pickled slaw, fries 16.95

### **CLASSIC CAESAR SALAD**

Anchovy, Caesar dressing, bacon shards, crispy croutes, Parmesan 11.45

**ADD BREASt OF CHICKEN** 4.00

**ADD PRAWNS** 4.50

### **BEYOND MEAT BURGER** VE

Smoked Applewood cheddar, pickle wedge, smoked ketchup, fries 15.95

### **CAJUN SPICED CHICKEN CRÊPE**

Spiced breast of chicken, sauté peppers, onions, Isle of Arran cheddar, fries 16.45

### **SMASHED BEEF BURGER**

Bakehouse brioche bun, pickle wedge, smoked ketchup, fries 16.95

### **STEAK & ALE PIE**

Slow cooked beef in puff pastry, mashed potato, honey roast roots, jus 18.95

### **THAI CHICKEN**

Fragrant rice, coconut cream, chilli fried boc choi, prawn crackers 16.95

### **SALMON & KING PRAWN LINGUINE**

Confit tomato, spinach, citrus creme fraiche 15.95

## → MAINS ←

### **FISH PIE GRATIN**

Poached haddock, prawn & salmon, Arran cheddar mash, braised kale 18.95

### **CORN FED CHICKEN BREAST**

Smashed new potatoes, pancetta, wild mushrooms, truffle & Parmesan cream sauce 18.95

### **BUTTER BLACKENED COD**

Maryland crab cake, mango salsa, lobster bisque, salsa verde 21.95

### **HARISSA ROAST CELERAIC STEAK** V

Smashed new potatoes, crème fraiche, braised kale, chimichurri 16.95

### **6 HOUR SHOULDER OF DUMFRIES LAMB**

Mashed potato, honey roast root veg, braised kale, lamb & mint jus 19.95

### **WILD MUSHROOM & TRUFFLE RAVIOLI** V

Black truffle, crème fraiche, Parmesan & pangrattato crumb 17.95

## → SIDES ←

**FRIES** 3.45 VE

**CHILLI & PARMESAN FRIES** 3.95 V

**TRUFFLE & PARMESAN FRIES** 3.95 V

**SWEET POTATO WEDGES** 4.95 VE

**ARRAN CHEDDAR MASH** 3.95 V

**MAC & CHEESE** 4.95 V

**HONEY ROAST ROOTS** 3.95 V

**SEA SALT BATTERED ONION RINGS** 3.95 V

**DIRTY FRIES** 5.95 V

**INVISIBLE FRIES** 2.95

0% fat, 100% hospitality. All proceeds from invisible fries go to Hospitality Action, who are doing everything they can to help people in hospitality. Thanks for chipping in. For more information, visit [hospitalityaction.org.uk](http://hospitalityaction.org.uk)

## → GRILL ←

Our steaks are specially selected hand cut Scotch 28 day dry aged beef. Served with blistered cherry vine tomatoes, Portobello mushroom & fries.

**FLAT IRON 8OZ** 24.95

**RIBEYE 10OZ** 30.95

**FILLET 7OZ** 32.95

### **ADD A SAUCE**

Whisky & Arran Mustard | Chimichurri | Pepper & Brandy 2.95 each

### **ADD A SIDE:**

Garlic King Prawns | Blue Cheese | Haggis 4.95 each

## → THE MILL HOUSE ← SPECIALS

Ask us about this week's seasonal specials!

### **STEAK NIGHT**

Join us every Tuesday from 5pm & enjoy all steaks from £20

### **SUNDAY'S AT OUR HOUSE**

Join us for the ultimate Sunday Roast experience

# THE MILL HOUSE

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### **FOOD ALLERGENS & INTOLERANCES:**

For our guests with food sensitivities, allergies or special dietary needs:

We prepare and serve products that contain all 14 major allergens.

Although we and our suppliers take every care in preparing your meal, regular kitchen operations across our supply chain involve shared cooking and preparation areas, and food variations may occur due to ingredient substitutions, recipe revisions, and/or preparation at the restaurant. For these reasons, we cannot guarantee that any menu item will be completely free of allergens. Please ask to speak with a manager if you have any queries about any dietary or allergen requirements.

**V = VEGETARIAN** **VE = ASK FOR VEGAN**

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.

