

GLUTEN FRIENDLY

ALL DISHES ON THIS MENU ARE MADE USING NON-GLUTEN CONTAINING INGREDIENTS.

→ STARTERS ←

GORDAL PICANTE OLIVES VE
Smoked sea salt, orange zest 5.95

AVOCADO & SUNFLOWER SEED HUMMUS VE
Rose harissa & gluten free bread 6.95

FOREST MUSHROOMS ON TOAST V
Creamy mushrooms, gluten free toast, Parmesan 7.45

CULLEN SKINK
Smoked haddock & leek, light cream velouté,
gluten free bread 8.45

BLOODY MARY PRAWN & CRAYFISH COCKTAIL
King prawns, Bloody Mary & wood roasted pepper mayo,
pickled cucumber 8.95

BEETROOT & DILL GRAVLAX
Cured salmon, celeriac remoulade, watercress,
confit orange salad 12.95

SOUP OF THE DAY V, VE
Gluten free bread, sea salt butter 5.95

→ MAINS ←

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

BEYOND MEAT BURGER VE
Smoked Applewood cheddar, pickle wedge,
smoked ketchup 15.95

HARISSA ROAST CELERAIK STEAK V
Smashed new potatoes, crème fraiche,
braised kale, chimichurri 16.95

6 HOUR SHOULDER OF DUMFRIES LAMB
Mashed potato, honey roast root veg, lamb & mint jus 19.95

CORN FED CHICKEN BREAST
Smashed new potatoes, pancetta, wild mushrooms,
truffle Parmesan cream sauce 18.95

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

CLASSIC CAESAR SALAD
Hot smoked anchovy, Caesar dressing,
bacon shards, Parmesan 11.45
ADD BREAST OF CHICKEN 4.00 | **ADD PRAWNS** 4.50

FOUR CHEESE GLUTEN FREE PENNE V
Applewood, Arran cheddar, mozzarella,
Parmesan, side salad 14.95

→ GRILL ←

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

RIBEYE 10OZ 30.95
FILLET 7OZ 32.95
FLAT IRON 8OZ 24.95

ADD A SAUCE
Whisky & Arran Mustard | Chimichurri | Pepper & Brandy 2.95 each

ADD A SIDE:
Garlic King Prawns | Blue Cheese 4.95 each

→ 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
HONEY ROAST ROOTS 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

→ DESSERTS ←

TRUFFLE BROWNIE TORTE VE
Vegan vanilla ice cream, chocolate sauce 6.95

RHUBARB & GINGER CHEESECAKE VE
Raspberry, vegan vanilla ice cream 7.95

VEGAN APPLEWOOD CHEESE BOARD VE
Oatie biscuits, celery, grapes, apple & plum chutney 8.95

RASPBERRY CRANACHAN PAVLOVA V
Whisky cream, flap jack & honey tuille, raspberry 7.95

THE CLASSIC STICKY TOFFEE PUDDING V
Butterscotch sauce, vanilla ice cream 7.45

→ THE MILL HOUSE ← SPECIALS

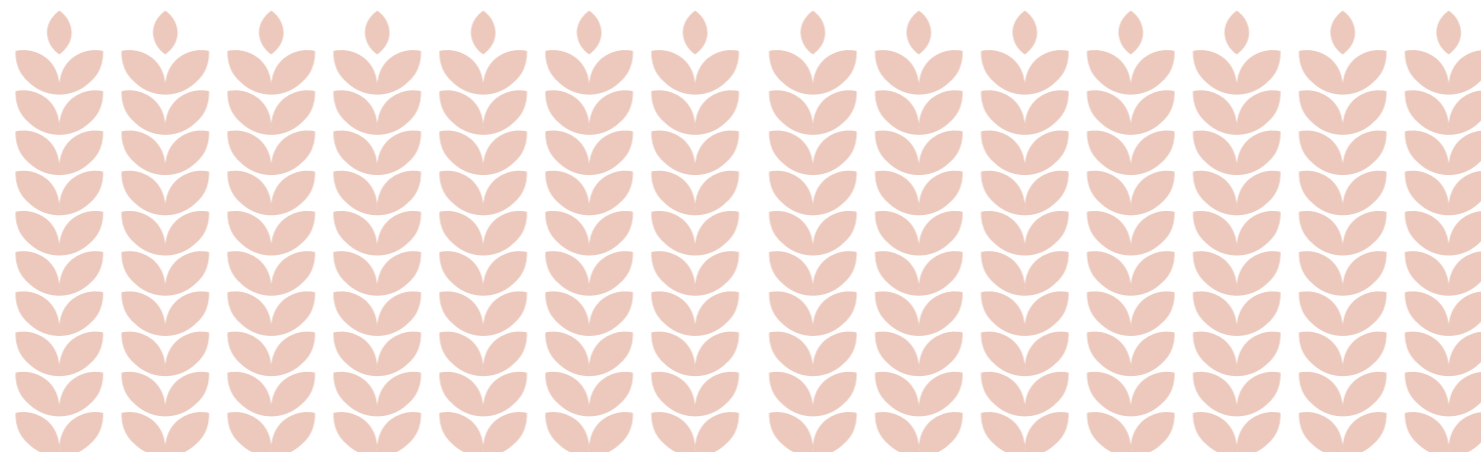
Ask us about this week's seasonal specials!

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

 @themillhousestewarton
 @themillhouse_stewarton



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.

