

SUNDAY'S AT OUR HOUSE

→ STARTERS ←

WARM CROWDIE & FIG TARTLET

Roasted beetroot, chicory salad, honey dressing 8.45 v

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

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

FOREST MUSHROOMS ON TOAST

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

KING SCALLOPS GRATIN

Kaffir lime & lobster bisque, forest mushroom, Grana Padano & 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

Warm baked bread, sea salt butter 8.95 v,ve

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

THE MILL HOUSE

@themillhousestewarton

@themillhouse_stewarton

v = vegetarian ve = ask for vegan

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.

→ DRINKS ←

HEVERLEE Belgium 5.45

GUINNESS Ireland 5.45

RASPBERRY & PEACH COLLINS 0%

Atopia spiced citrus, lime, raspberry, peach & soda 7.95

BLOODY MARY

Smirnoff Vodka, Lemon Juice, Tomato Juice, Lea & Perrins 7.95

MIMOSA

Prosecco, Fresh Orange Juice 7.95 v

GREY GOOSE FIZZ

Grey Goose, St Germain, Lemon Juice & Gomme 8.95 v

ORGANIC CABERNET SAUVIGNON

Mureda Spain 6.35 | 8.75 | 25.95

GOYENECHEA CHARDONNAY

Argentina 7.05 | 9.75 | 28.95

→ SUNDAY'S BEST ←

Nothing rounds off Sunday quite like relaxing & spending time with family & friends. What makes it even more perfect is a delicious Sunday Roast. Our tender prime sirloin of beef is marinated in rosemary & garlic for a leisurely 48 hours, served with all the trimmings including bottomless Yorkies & gravy.



48 HOUR ROSEMARY & GARLIC MARINATED SIRLOIN OF BEEF

Buttery mash, sea salt roast potatoes, caramelised shallots, honey roast root vegetables, bottomless Yorkshire puddings & gravy 19.95

LEMON & THYME ROAST CHICKEN

Roast chicken breast, crunchy garlic & parsley potatoes, Yorkshire puddings, honey roast root vegetables, caramelised garlic purée, roast chicken jus 16.95

PLANT BASED ROAST

Thyme & rosemary roasted squash, roasted root vegetables, Yorkshire pudding, Arran mustard, sea salt roasted potatoes, port jus 15.95 v

ROAST BEEF FRENCH DIP

Slow braised onions, horseradish mayo, potato wedges, ciabatta & a jus for dipping 16.95

→ LITTLE DARLINGS ←

MINI ROAST BEEF

Buttery mash, roast potatoes, honey roast root vegetables, Yorkshire puddings & gravy 7.95

MINI ROAST CHICKEN

Crunchy potatoes, honey roast root vegetables, Yorkshire pudding, roast chicken jus 7.95

MINI PLANT BASED ROAST

Thyme & rosemary roasted squash, roasted root vegetables, Yorkshire pudding roast potatoes, vegetable jus 7.95 v

→ LITTLE DARLINGS DRINKS ←

FREAKY TIKI

Mango, passionfruit, orange, pineapple 3

MEGASHAKE

Vanilla & chocolate ice cream milkshake 3

STRAWBERRY SPLASH

Strawberry, apple & lemon 3

→ MAINS ←

FISH PIE GRATIN

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

6 HOUR SHOULDER OF DUMFRIES LAMB

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

WILD MUSHROOM & TRUFFLE RAVIOLI

Black truffle, crème fraiche, Grana Padano & pangratto crumb 17.95 v

THAI CHICKEN

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

STEAK & ALE PIE

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

SALMON & KING PRAWN LINGUINE

Confit tomato, spinach, citrus crème fraiche 15.95

SMASHED BEEF BURGER

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

GOCHUJANG CRISPY CHICKEN BAO BUN'S

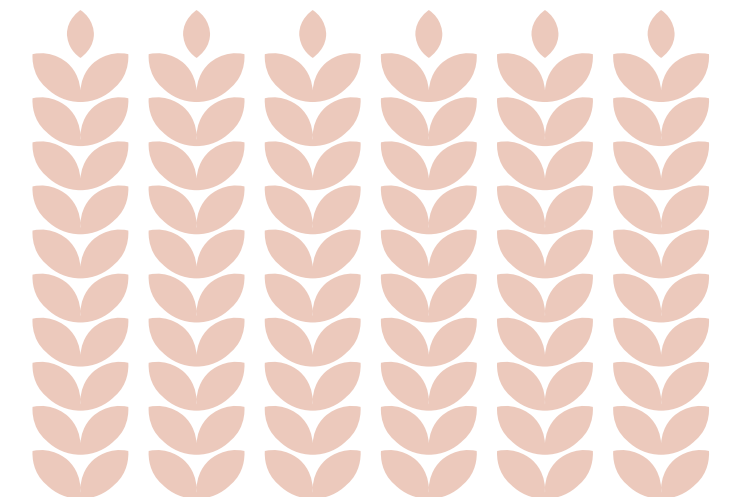
Red chilli & honey glazed chicken, steamed bao buns, sriracha mayo, pickled slaw, fries 16.95

FISH & CHIPS

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

BANG BANG CAULIFLOWER BAO BUNS

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



**SUNDAY'S
AT OUR
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**THE
MILL
HOUSE**