



**THE
MILL
HOUSE**

HOUSE CLASSIC

3 COURSES £18.95PP

STARTERS

HOUSE STACK

Stornoway black pudding, poached egg, potato scone, Parma ham crisp, hollandaise

CHICKEN LIVER PÂTÉ

Walnut & pumpkin seed bread, spiced fruit chutney

CHEF'S SEASONAL SOUP

Warm crusty bread

CLASSIC PRAWN COCKTAIL

Crisp baby gem, tomato & a tempura prawn skewer

WARM GOATS CHEESE & SUN BLUSHED TOMATO BRUSCHETTA

On a warm, crisp ciabatta drizzled in basil oil

SHORT RIB OF BEEF BON BONS

Burnt onion mayo, crisp leeks



MAINS

CAJUN CHICKEN CREPES

Sautéed peppers, spiced cream, cheddar glaze, your choice of fries or House salad

MARINATED FILLET OF SALMON

Spring onion & potato purée, grilled asparagus, Mull cheddar & parsley cream

CAULIFLOWER, CHICKPEA & COURGETTE CURRY

Tikka sauce, coriander rice

AROMATIC THAI CHICKEN CURRY

Coconut, lemongrass, chilli & lime, fragrant rice, prawn cracker

ROAST BREAST OF CHICKEN

Creamed potato, honey roast roots, peppercorn cream

RIBEYE 8OZ

Crispy onions, roast tomato, watercress, fries, peppercorn sauce (£3 supplement)



DESSERTS

S'MORES CHEESECAKE

Sticky mallow & biscuit base with chocolate, toffee sauce & vanilla ice cream

STICKY TOFFEE PUDDING

Butterscotch sauce, vanilla ice cream

VEGAN CHOCOLATE TART

Berry compote with vegan chocolate ice cream

LIME PANNA COTTA

Pineapple compote, coconut sorbet

MINI MESS

Crushed meringue, berry compote, vanilla ice cream

HOUSE SELECT

3 COURSES £27.95PP

STARTERS

HOUSE PLATE

Chicken tempura, warm crumbed Brie wedges, king prawn pil pil, haggis bon bons, fine liver pâté

THE VEGGIE BOARD

Roast red pepper hummus, flatbread crisps, warm crumbed Brie wedges, chargrilled vegetables, tempura, cauliflower & shallot pakora

SEAFOOD PLATE

Oak smoked salmon, beer battered fish goujons, garlic & cream mussels, king prawn tempura, prawn Marie rose salad



MAINS

MONKFISH & PRAWN MASSAMAN CURRY

Aromatic peanut & coconut sauce, spicy rice

CAJUN CHICKEN CREPES

Sautéed peppers, spiced cream, cheddar glaze and your choice of fries or House salad

FLAT IRON STEAK

Broccoli & stilton purée, sautéed chanterelle mushroom, red wine jus

HOUSE SLOW BEER BRAISED BRISKET BURGER

Oak smoked cheddar melt, pit beans, Cajun fries

AROMATIC THAI CHICKEN CURRY

Coconut, lemongrass, chilli & lime, fragrant rice, prawn cracker

CAULIFLOWER, CHICKPEA & COURGETTE CURRY

Tikka sauce, coriander rice

RIBEYE 8OZ

(£3 SUPPLEMENT)

Crispy onions, roast tomato, watercress, fries, peppercorn sauce



DESSERTS

S'MORES CHEESECAKE

Sticky mallow, biscuit & chocolate, toffee sauce, vanilla ice cream

STICKY TOFFEE PUDDING

Butterscotch sauce, vanilla ice cream

VEGAN CHOCOLATE TART

Berry compote, chocolate ice cream

LIME PANNA COTTA

Pineapple compote, coconut sorbet

THE MILL HOUSE CHEESE SELECTION

Selection of Scottish cheese, oatcakes, spiced fruit chutney

