

THE OLD MILL

STARTERS

Ham hock broth £8.50

Warm granary roll, butter

Gluten free bread available

Soup of the day £5.50

Warm granary roll, butter

Gluten free bread available, v
egan with non dairy butter

Cullen Skink £8.50

Warm granary roll, butter

Gluten free bread available, contains dairy

Cod croquettes £9

Potato, dill, lemon, cheese fondue

Gluten free

Smoked Salmon Roulade £8.50

Hot smoked salmon, cold smoked salmon, cream cheese, fried capers, croutes

Gluten free

Ham hock terrine £8.50

Toasted sourdough, beetroot chutney

Gluten free bread available

Ox cheek and tail fritters £9

Parsnip puree, beef jus

Gluten free option available

Chicken liver parfait £9

Salted candied chestnuts, cranberry gel, croutes

Gluten free option available

Mushroom, chestnut & cranberry pate £7.50

Spiced poached pear, croutes

Vegan, gluten free option available

The Old Mill mixed board £12.50pp

Smoked salmon roulade, Great Glen Venison salami, ox tail and cheek fritters, Scottish brie
chutneys, pickles, croutes, oatcakes, butter

Gluten free option available

The Old Mill seafood board £12.50pp

Cullen skink, cod croquette, smoked salmon roulade, horseradish crème fraiche,
croutes, oatcakes, butter, cornichons

Gluten free option available

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MAINS

Linlithgow Roe deer Wellington £25

Poached spiced pear, roasted onion puree, venison jus

Contains gluten

Scottish Game £25

Pan fried pigeon breast, pheasant breast, roe deer loin
drunk cherries, celeriac choux croute

Gluten free

Pan seared cod loin £20

Shetland mussel casserole, dill oil, rainbow chard, pickled grape

Gluten free

Spiced butternut squash, lentil, smoked tofu and spinach Wellington £18

Vegetable jus

Vegan

All above mains served with Brussels sprouts, lyonnaise potatoes,
roasted carrots and salted candied chestnuts

Turkey breast roulade £20

Pork sausage meat, chestnut and cranberry stuffing, cranberry sauce

Pigs in blankets, almond and cranberry crumb, roast potatoes, Brussel sprouts, roasted carrots,
roasted turkey jus

Gluten free

8oz Scottish sirloin £30

Chestnut mushrooms, tomato, onion rings, skin on hand cut chips, jus

Gluten free option available, dairy free, nut free

Slow cooked beef short rib £22

Mashed potato, honey roast carrots and parsnips , treacle jus

Gluten-free, jus contains soy sauce

Venison haunch stew £17

Parsnip and potato mash, toasted baguette

Gluten free option available

Beer battered haddock £15.50

Hand cut chips, tartar sauce, pea puree, lemon

Gluten free option available

Breaded scampi £15.50

Hand cut chips, tartar sauce, pea puree, lemon

Scottish beef burger £14

Hand cut chips, sesame bun, lettuce, tomato, red onion, gherkins,
mayo, honey & wholegrain mustard slaw

Gluten free without the bun

Scottish venison burger £14

Hand cut chips, sesame bun, lettuce, tomato, red onion, gherkins,
mayo, honey & wholegrain mustard slaw

Gluten free without the bun

Red lentil & curried parsnip burger £14

Hand cut chips, sesame bun, lettuce, tomato, red onion, gherkins,
vegan mayonnaise, honey & wholegrain mustard slaw

Gluten free without the bun, vegan without slaw

Add cheese £1.10 add bacon £1.65 add fried egg £1.10

Add fresh red chilli £1.10 add vegan cheese £1.10

Slow braised pork ribs

Half Rack £12/ full Rack £20

Spiced whisky glaze sauce, skin-on hand cut chips, onion rings,
honey & wholegrain mustard slaw

Gluten free option available, nut free, dairy free

SIDES

Skin on hand cut chips £6

Gluten free option available

Onion rings £5

Gluten free option available

Roast potatoes £5

Gluten free, vegan option available

Seasonal mixed salad £5

Gluten free

Seasonal Vegetables £5

Gluten free

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DESSERTS

Banana fritters rolled in cinnamon sugar £8
Vegan butterscotch sauce

Baked Alaska £9
Strawberry Swiss roll, vanilla ice cream, mixed berry compote

Candied ginger sticky toffee pudding £8.50
Butterscotch sauce, vanilla ice cream

Warm white chocolate, whisky & raisin bread & butter pudding £8
Vanilla ice cream

Luvian's Ice Cream

£2.75 per scoop

Vanilla

Strawberry

Cappuccino

Chocolate

Honeycomb

Raspberry sorbet

(Sorbet contains nuts and dairy)

Dairy free vanilla ice cream

Mint Choc Chip

Salted Caramel

Rum & Raisin