



THE OLD MILL
STARTERS

Cullen Skink £9

Warm granary roll, butter
Gluten free bread available

Soup of the day £5.50

Warm granary roll, butter
Gluten free bread available, vegan

Ham hock broth £9

Salsa verde, warm granary roll
Dairy free, gluten free bread available

Cambrae oyster £2.00 each

Tabasco & shallot vinaigrette

Baked oyster Rockefeller £2.50 each

Fresh Cambrae oyster, seaweed wrap, creamed leek white wine sauce,
parmesan crumb

Wood pigeon £9

Quinoa ragu, pickled beetroot, balsamic glaze,
pomegranate

Ox tail & cheek fritters £8.50

Mushroom ketchup, beef jus
Gluten free

Mushroom & cranberry pate £7.50

Beetroot chutney, dried cranberry & herb crumb, croutes, oatcakes
Gluten free bread available, vegan

The Old Mill seafood board £13pp

Cullen skink, hot smoked salmon, smoked mussels, horseradish
crème fraiche, pickles, croutes, oatcakes
Gluten free bread available

The Old Mill mixed board £13pp

Hot smoked salmon, smoked ham, ox fritter, brie, chutney, croutes, oatcake
Gluten free bread available





MAINS

Turkey breast roulade £20

Pigs in blankets, brussels sprouts, roasted new potatoes, pork & sage stuffing, cranberry sauce, dried cranberry & herb crumb, jus

Gluten free

Please allow longer cooking times

Slow cooked beef short rib £24

Black pudding terrine, spiced butternut puree, roasted sprouts, water chestnuts, blackberry sauce

Contains gluten

Seared chicken breast £20

Mascarpone & nduja stuffing, orange glazed carrots, black pudding terrine, mushroom & tarragon sauce

Gluten free option available

Pan seared cod £20

Confit celeriac, mussel cream sauce, crumbed smoked mussel, avocado puree, dill oil, crispy ginger

Gluten free

Spiced butternut Wellington £18

Butternut, tofu, spinach. Roasted new potatoes, brussel sprouts, orange glazed carrots, cranberry sauce, vegetable nage

Gluten free, vegan

Please allow longer cooking times


Slow braised pork ribs

Half Rack £12/ full Rack £20

Sweet BBQ glaze, skin-on hand cut chips, onion rings, honey & dijon mustard slaw

Gluten free option available, nut free, dairy free





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, tomato chutney, lettuce, tomato, red onion, gherkins, mayonnaise & Dijon honey mustard slaw
Gluten free without the bun

Scottish venison burger £14

Hand cut chips, sesame bun, beetroot chutney, lettuce, tomato, red onion, gherkins, mayonnaise & Dijon honey mustard slaw
Gluten free without the bun

Spiced bean and lentil burger £14

Hand cut chips, sesame bun, tomato chutney, lettuce, tomato, red onion, gherkins vegan mayonnaise & Dijon honey mustard slaw
Gluten free without the bun, vegan without slaw

Burger toppings

Cheddar cheese £1.10 Streaky bacon £1.65 Fried egg £1.10
Fresh red chilli £1.10 Vegan cheese £1.10

SIDES

Skin-on hand cut chips £6

Gluten free option available

Onion rings £5

Gluten free option available

Black pudding terrine £5

Brussels sprouts £5

Topped with parmesan

Pork & sage stuffing balls £4

Seasonal mixed salad £4

Dijon honey mustard dressing

