

We aim to use as much Scottish produce as possible – our vegetables are sourced locally whenever in season, our fish supplier sources as much as possible from Scottish waters and our meat supplier predominantly uses Scottish produce. We are also a proud member of *The Scotch Beef Club*.



## STOP PRESS!

“In the summertime, when the sun is shining & the River Esk gurgles past, the terrace must be a wonderful place to while away a few hours.”

Scotland on Sunday,  
March 2013

Full allergen information available upon request

## Sweetness & Light

### AFTERNOON TEA

For a truly indulgent afternoon out, why not treat yourself to our afternoon tea?

Served 12 noon – 5pm

£14.00 per person

£18.00 per person

with a glass of  
Prosecco



'We are committed to serving quality Scottish produce prepared with care & delivered with passion.'

## Gourmet BURGER NIGHT

Every Wednesday from 5pm  
Homemade burgers, toppings & sides

## THE PAPER MILL GIFT VOUCHERS

Can't think what to get the person that has everything or looking for a gift with a difference? Spoil someone with a gift voucher for The Paper Mill.

Available to purchase in The Paper Mill or from [www.thepapermill-lasswade.co.uk](http://www.thepapermill-lasswade.co.uk)

### TEA & COFFEE

Also available to take away

Cappuccino	£2.80
Caffè latte	£2.80
Flat white	£2.80
Americano	£2.70
Espresso	£2.50
Macchiato	£2.60
Hot chocolate	£2.80
Hot chocolate	£3.00
with cream & marshmallows	
Caffè mocha	£2.80
Tea	£2.35
English breakfast, Earl Grey, green, lemon & ginger, 4 red fruit, peppermint or camomile	

### SUNDAY ROAST

Please ask your server  
for today's roast

Roast organic chicken £11.95 or  
Roast Scottish lamb £12.95

Served from 12 noon



## EAT LOCAL

Monday – Thursday

DINNER

2 main courses for £20



Haddock & chips, tartare sauce, garden peas
Gammon steak, buttered mash, fried egg & pineapple salsa
Pan fried lambs liver, streaky bacon & Lyonnaise potatoes (gf)
Pea, mint & asparagus risotto with a poached egg (v)(gf)

## STARTERS

Today's homemade soup (v)	£4.95
Cullen skink with a Mull cheddar crumble (gf)	£5.95
Belhaven hot smoked salmon, lime & coriander fish cakes with aioli	£6.95
Black pudding Scotch egg with Bernaise sauce	£5.95
Warm brioche with wild mushrooms & chestnuts, garlic & thyme cream (v)	£5.95
Chicken liver pâté, pear & sultana chutney, Eddie's homemade oatcakes	£6.25
Sweetcorn & chilli fritters, smoked paprika crème fraiche, red onion salsa (v)	£5.95
Charcuterie platter - prosciutto, chorizo, salami, smoked Applewood, olives, sun blush tomatoes & balsamic onions – to share	£11.95
Roast garlic & bacon baked camembert, charred tomato chutney & toasted ciabatta – to share	£9.95

## MAINS

Daily special - please ask for today's dish	£15.95
Tweedbank venison haunch, roasted salsify, chestnuts & pancetta, dauphinoise potatoes, mushroom jus (gf)	£17.95
Fillet of pork, Stornoway black pudding & cherry apples, savoy cabbage, coriander pureed potato	£15.95
Rosemary roasted butternut squash & asparagus strudel, harissa couscous, garlic & parsley cream (v)	£13.95
Prosciutto wrapped cod, red pepper salsa, braised endive & olive oil mash (gf)	£16.95
Crispy skin duck breast, duck fat sweet potatoes, pea & wild mushroom ragout	£16.95
Chick pea, spinach & feta burger, tzatziki, sweet potato fries (v)	£10.95
Buccleuch beef burger on a sesame brioche bun, coleslaw, skinny fries	£11.95
Add blue cheese, cheddar or smoked back bacon	£1.00

## STEAKS

Served with grilled tomato & flat mushroom,  
choose from chunky chips, skinny fries, sweet potato fries

8oz Buccleuch beef rib eye steak	£23.95
10oz Buccleuch beef sirloin steak	£24.95
Add peppercorn sauce, Bearnaise sauce or garlic & herb butter	
Surf & turf – add king prawns in garlic butter to your steak	£3.95

## BIT ON THE SIDE

Breads with lime, garlic & basil infused dipping oils (v)	£2.95
Chunky chips (v) / Skinny fries (v)(gf)	£2.95
Sweet potato fries (v)(gf)	£3.95
Seasoned buttered mash (gf)	£2.95
Mac & cheese with smoked Ayrshire bacon	£3.95
Cauliflower gratin, parsley crust	£2.95
Sautéed green beans & shallots (gf)	£2.95
Mixed leaf salad (gf) / Marinated olives (gf)	£2.95

## DESSERTS

Honey lavender crème brûlée, lemon shortbread	£5.95
Warm peach & pear crumble with custard	£5.95
Dark chocolate profiteroles with white chocolate sauce	£5.95
Sticky toffee pudding with butterscotch sauce & vanilla pod ice cream (gf)	£5.95
Scottish cheeseboard – Strathdon Blue, Smoked Inverloch Applewood, Fearn Abbey brie & Gruth Dhu with homemade chutney, grapes & oatcakes	£8.95