

The PAPER MILL

LUNCH 12PM — 5PM, SUN 12.30PM

STARTERS

Fresh soup of the day	5
with bloomer bread & butter (v)	
Cream of chicken soup	6
with herb croutons	
Lemon & pink peppercorn hot smoked salmon	6.5
olive & green bean salad	
Ham hock & smoked cheddar croquettes	6
with piccalilli	
Chicken liver pate	6.25
with ginger & red onion marmalade & homemade oatcakes	
Red pepper & truffle hummus	5.5
with roast root vegetables, quinoa & bean salad (vegan) (NGCI)	
Charcuterie platter to share	12
Prosciutto, chorizo, salami, smoked Applewood cheddar, olives, sun blush tomatoes & balsamic onions	
Baked provolone cheese	12
with toasted focaccia, roast tomato & chilli dip (v)	

SIDES

White & malted bloomer bread & rapeseed dipping oils	3.25
Wild rocket & parmesan (v) (NGCI)	3.50
Mixed leaf salad (v) (NGCI)	3.50
Skinny fries (v) (NGCI)	3.50
Chunky chips (v) (NGCI)	4
Sweet potato wedges (v)(NGCI)	4
Stir fried green beans, shallots & chilli (v) (NGCI)	4
Parmesan mac & cheese (v)	4
Mixed Provencal olives (v) (NGCI)	4

SUNDAY ROAST

EVERY SUNDAY 12.30pm — 9pm

Roast chicken & roast of the day	16
----------------------------------	----

*NGCI — No Gluten Containing Ingredients

MAINS

Daily special	11
Please see your server for today's special	
Steamed Shetland mussels	9
white wine & garlic cream, sliced bloomer	
Chicken, leek & bacon pie	14
with buttered mash, shallots & green beans	
Classic club sandwich	10
with chicken, bacon, egg & tomato, with skinny fries	
Butternut squash stuffed with roasted vegetables	11
olive oil mash, tomato & basil coulis (NGCI) (vegan)	
Battered haddock & chunky chips	14
with tartare sauce & mushy peas	
Steak frites	16
6oz Scotch rib eye, peppercorn sauce & skinny fries (NGCI)	
Portobello mushroom, red onion & haloumi burger	13
rocket leaf, crispy jalapenos & sweet potato wedges (v)	
6oz Scotch beef burger	13
Cos lettuce, tomato, gherkins & burger sauce, with coleslaw & skinny fries	
add blue cheese, cheddar or smoked bacon	1

EAT LOCAL

MONDAY — FRIDAY

2 MAIN COURSES for 12

Chicken piri piri burger, lime mayo & Cajun fries
Mature cheddar mac & cheese, rosemary focaccia (v)
Smoked haddock fishcakes, dill hollandaise & mixed leaves
Crushed avocado, poached eggs,
& sun blush tomatoes on toasted malted bloomer (v)

DESSERTS

Vanilla crème brulee, home baked shortbread	6
Dark chocolate delice, with peanut butter ice cream	6
Salted caramel cheesecake & honeycomb (NGCI) (vegan)	6
Sticky toffee pudding	6
with butterscotch sauce & vanilla ice cream (NGCI)	
Selection of Scottish cheese, chutney & oatcakes	9
Morangie brie, Blue Murder & Smoked Applewood	