

The PAPER MILL

DINNER MENU 5PM – 9PM

STARTERS

Fresh soup of the day	5.5
with bloomer bread & butter (v)	
Breaded monkfish scampi	7.75
pickled ginger & chilli salad, lime & coriander mayo	
Pork & sage rilette	6.5
with piccalilli & toasted bloomer	
Pan seared king scallops & king prawns	8.25
with button onions, chestnut butter & frisee leaf (NGCI)	
Chicken liver pate	6.25
with ginger & red onion marmalade & homemade oatcakes	
Sun blush tomato & garlic falafel	7
rocket & chilli couscous, lemon & coriander creme fraiche (v)	
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)	3.5
Mixed leaf salad (v) (NGCI)	3.5
Skinny fries (v) (NGCI)	3.5
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

ALLERGENS

Please inform your waiter of any food allergies or dietary requirements you may have.

NGCI — No Gluten Containing Ingredients

MAINS

Daily special	14
Please see your server for today's special	
Pan fried seabass fillet with new potatoes	15
spinach & cherry tomatoes, olive & lemon butter (NGCI)	
Slow cooked belly of pork	16
Stornoway black pudding mash, roasted celeriac & apple, thyme & calvados reduction	
6oz rump of Scotch beef with shallot tart	16
sweet potato dauphinoise, red wine & rosemary jus	
Crispy skin salmon fillet	16
asparagus & crab claw meat risotto with lemon oil	
Butternut squash stuffed with roasted vegetables	11
olive oil mash, tomato & basil coulis (NGCI) (vegan)	
Portobello mushroom, red onion & haloumi burger	13
rocket, 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

STEAK 28 DAY AGED

8oz Scotch sirloin steak	25
8oz Scotch rib eye steak	26
both with grilled tomato, flat mushroom & chunky chips & peppercorn, Béarnaise or shallot & blue cheese sauce	

EAT LOCAL

MONDAY — THURSDAY **2 MAIN COURSES for 22**

Soy, ginger & chilli beef noodles
Battered haddock & chunky chips
with tartare sauce & mushy peas
Venison burger
redcurrant & bacon jam with skinny fries
Roasted aubergine & zucchini gnocchi (v)
with toasted pine-nuts & basil & parmesan cream

THE PAPER MILL, 2-4 WEST MILL ROAD, LASSWADE, EH18 1LX
