

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 & onion rilette	6.5
with spiced red onion jam & homemade oatcakes	
Pan seared king scallops & king prawns	8.25
with button onions, chestnut butter & frisee leaf (NGCI)	
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 (Monday — Thursday)	15
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	16
horseradish parsley mash, green beans & chestnuts, red wine jus	
Crispy skin salmon fillet	16
asparagus & crab claw meat risotto with lemon oil	
Beetroot, butternut squash & pumpkin seed tart	11
Garlic roasted potatoes & vegetables (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 & 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

The PAPER MILL

DINNER MENU 5PM — 9PM

HOT DRINKS

Cappuccino	2.9
Caffe latte	2.9
With a shot of caramel, cinnamon or hazelnut	3.4
Flat white	2.9
Americano	2.8
Espresso	2.6
Macchiato	2.8
Café mocha	3
Hot chocolate / with cream & marshmallows	2.9 / 3.1

Shibui Tea 2.6

English breakfast, Earl Grey, Green, Lemongrass & ginger

Peppermint, Camomile, Matcha, Hibiscus berry

Decaffeinated tea & coffee, & takeaway, are also available.

WE'RE KEEPING IT LOCAL

As a proud member of the Visit Scotland's "Taste Our Best" scheme, we are committed to serving quality Scottish meat, fish, dairy, fruit & vegetables from local suppliers:

JK Thomson, Mussleburgh — fish & seafood

Campbell Prime Meat, Linlithgow - meat

Grahams The Family Dairy, Inverkeithing - dairy

Fife Creamery, Kirkcaldy - cheese

Clarks, Penicuik — speciality goods

Capital Wholesaler, Leith — fruit & veg

Boulangerie Patisserie, Edinburgh - breads

Bidfoods, Edinburgh — dry goods & larder

Wm Robertson & Sons, Dalkeith — speciality goods

Shibui Tea, Edinburgh — teas

Edinburgh Tea & Coffee Company, Portobello — coffee

Supernature Oil, Carrington - rapeseed oil

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DESSERTS

Vanilla crème brulee	6
with homemade shortbread	
Salted caramel cheesecake	6
Dark chocolate & orange tart with Chantilly cream	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	

AFTER DINNER DRINKS

Old Fashioned	7.95
Woodford Reserve, orange bitters & demerara sugar	
Espresso Martini	7.95
Grey Goose vodka, espresso, cane syrup & Kahlua	
Aberfeldy 12YO	4.8
Quinta de Noval port (50ml)	3.5

LIQUEUR COFFEES

Baileys	4.5
Slane Irish Whiskey	4.5
Amaretto	4.5
Grand Marnier	4.5

SUNDAY ROAST

EVERY SUNDAY 12.30PM - 9PM

Enjoy a traditional Sunday roast with all the trimmings:

Roast sirloin of beef or roast of the day	16
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