

The PAPER MILL

DINNER MENU 5PM – 9PM

STARTERS

Fresh soup of the day	5.5
with bloomer bread & butter (v)	
Pan seared king scallops & king prawns	8.25
with button onions, chestnut butter & frisee leaf	
Chicken liver pate	6.25
with ginger & red onion marmalade & homemade oatcakes	
Confit duck & watermelon salad	7.5
with toasted cashews, watercress, soy & honey (gf)	
Hot smoked salmon rilette	6.5
with dill & caper creme fraiche & brown malted bloomer	
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) (gf)	3.5
Mixed leaf salad (v) (gf)	3.5
Skinny fries (v) (gf)	3.5
Chunky chips (v) (gf)	4
Sweet potato fries (v) (gf)	4
Stir fried green beans, shallots & chilli (v) (gf)	4
Parmesan mac & cheese (v)	4
Mixed Provencal olives	4

ALLERGENS

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

MAINS

Daily special	14
Please see your server for today's special	
Pan fried seabass fillet & crab claw	15
with lemon & asparagus risotto (gf)	
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	
Parsley crusted fillet of hake	16
with cherry tomato & cannellini bean cassoulet	
Sweet potato, mango & coconut curry	11
with lime scented basmati rice (gf) (vegan)	
Chickpea, spinach & feta cheese burger	13
tomato & chilli relish & sweet potato fries (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	23
8oz Scotch rib eye steak	24
both with grilled tomato, flat mushroom & chunky chips & peppercorn, Béarnaise or shallot & blue cheese sauce	

EAT LOCAL

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

Chicken, leek & bacon pie
with buttered mash, shallots & green beans
Battered haddock & chunky chips
with tartare sauce & mushy peas
Chicken piri piri burger
with lime mayo & Cajun fries
Roasted aubergine & zucchini gnocchi (v)
with toasted pine-nuts & basil & parmesan cream

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