

The PAPER MILL

HOT DRINKS

COFFEE

Cappuccino	2.9
Caffe latte	2.9
With a shot of caramel, vanilla 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

English breakfast	2.6
Earl Grey	2.8
Green	
Lemongrass & ginger	
Peppermint	
Camomile	
Matcha	
Hibiscus berry	

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, Musselburgh — fish & seafood

Campbells Prime Meat, Linlithgow - meat

Graham's Family Dairy, Inverkeithing - dairy

Fife Creamery, Kirkcaldy - cheese

Clarks, Penicuik — speciality goods

Capital Wholesaler, Leith — fruit & veg

Boulangerie Patisserie, Edinburgh - breads

Wm Robertson & Sons, Dalkeith — speciality goods

Shibui Tea, Edinburgh — teas

Edinburgh Tea & Coffee Company, Portobello — coffee

Supernature Oil, Carrington - rapeseed oil

2 BREAKFASTS FOR £12 MONDAY - THURSDAY

BREAKFAST SERVED 9AM-12PM

Breakfast bap

bacon, sausage or fried egg

one filling

3.5

two fillings

4.5

Eggs Benedict

7.5

with ham

with crushed avocado & spinach (v)

with smoked salmon

French toast

7.5

with bacon & maple syrup

Crushed avocado & poached egg

7.5

& home dried tomatoes on toasted bloomer (v)

Smoked Scottish salmon & scrambled eggs

7.5

on toasted bloomer bread

Toasted bloomer bread

1.5

with jam or marmalade (v)

Fresh natural yoghurt

3.75

with berry compote (v) (gf)

Kids breakfast

4.5

sausage, beans, egg & toast

Full cooked Scottish breakfast *

9

Sausage, bacon, black pudding, haggis, tomato, beans, mushroom, potato scone, toasted bloomer, & fried, poached or scrambled eggs

Full cooked vegetarian breakfast *

9

Spinach, tomato, beans, mushroom, potato scone, French toast, toasted bloomer, & fried, poached or scrambled eggs

* Not included in 2 for £12

BAKERY

Please see our patisserie cabinet for today's selection of fresh plain & fruit scones, tray bakes & other treats.

ALLERGENS

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

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

The PAPER MILL

LUNCH MENU 12PM-5PM

SUNDAYS 12.30PM-5PM

STARTERS

Homemade soup of the day	5
bloomer bread & butter (v)	
Baby squid, mint & coriander salad	7
with roasted pumpkin seeds (gf)	
Chicken liver pate	6.5
spiced red onion chutney & oatcakes	
Roasted squash & sunblush tomato flatbread	7
red pepper & chilli tapenade (vegan)	
Stornoway black pudding & chorizo bon bons	6.75
with homemade ketchup	
Quinoa, avocado & pickled wild mushroom stack	7
with pomegranate glaze (v)	
Charcuterie platter to share	13
Prosciutto, chorizo, salami, smoked Applewood cheddar, olives, sun blush tomatoes & balsamic onions	
Seafood platter to share	18
Baby squid, steamed mussels, smoked salmon & garlic king prawns, horseradish cream dip & fresh bloomer bread	

SIDES

Olive oil mashed potato (v) (gf)	4.5
Mixed leaf salad and house dressing (v) (gf)	4.5
Savoy cabbage & toasted pine nuts (v) (gf)	4.5
Buttered new potatoes (v) (gf)	4.5
Truffle & parmesan fries (v)	4.5

SANDWICHES all served with skinny fries

Pastrami, gherkins, Swiss cheese & Dijon ciabatta	12
Avocado, hummus & rocket with red pepper chutney on rosemary focaccia (v)	12
Brie, bacon & caramelised onion chutney ciabatta	12

ALLERGENS

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MAINS

Daily special (Monday – Saturday)	13
Please see your server for today's special	
Chicken & ham hough pie	13
Savoy cabbage & toasted pine nuts	
Battered haddock & chunky chips	14
with tartare sauce & balsamic onions	
Cauliflower steak, honey glazed heritage carrots	14
watercress salad, tahini dressing (v) (gf)	
Steamed mussels in white wine & garlic cream	12
with crusty bread	
Haloumi, Portobello mushroom & red onion burger	14
rocket leaf, crispy jalapenos & sweet potato wedges (v)	
6oz home-made Scotch beef burger	14
cos lettuce, tomato, gherkins & burger sauce & skinny fries	
add blue cheese, cheddar, or smoked bacon	1
Sweet potato & lentil dahl	14
wilted spinach, saffron & giant couscous (vegan)	
6oz rib eye steak	20
with skinny fries & pink peppercorn sauce	

EAT LOCAL

MONDAY - FRIDAY

2 MAIN COURSES for 14

Traditional cullen skink
with a parsley crust
Truffle & parmesan mac & cheese
with garlic focaccia
Chicken & bacon croquette
cos lettuce, parmesan shavings & Caesar dressing
Crushed avocado & poached egg
home dried tomatoes on toasted brioche (v)

SUNDAY ROAST

EVERY SUNDAY

Roast of the day	16
with Yorkshire puddings & all the trimmings	
Please ask your server for today's roast	

DESSERTS

Apple & blackberry crumble, vanilla custard	6
Dark chocolate mousse, marmalade Chantilly cream	6
Sticky toffee pudding, butterscotch, vanilla ice cream (gf)	6
Crème brûlée, homemade shortbread	6
Selection of Scottish cheese, chutney & oatcakes	9

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The PAPER MILL

DINNER MENU 5PM-9PM

STARTERS

Homemade soup of the day	5
bloomer bread & butter (v)	
Pan fried scallops	8
apple & chorizo salad (gf)	
Chicken & bacon croquette	6.75
cos lettuce, Parmesan shavings & Caesar dressing	
Roasted squash & sunblush tomato flatbread	7
red pepper & chilli tapenade (v)	
Chicken liver pâté	6.5
spiced red onion chutney & oatcakes	
Quinoa, avocado & pickled wild mushroom stack	7
with pomegranate glaze (v)	
Stornoway black pudding & chorizo bon bons	6.75
homemade ketchup	
Steamed mussels in white wine & garlic cream	6.75
crusty bloomer bread	
Baby squid, mint & coriander salad	7
with roasted pumpkin seeds (gf)	
Charcuterie platter to share	14
Prosciutto, chorizo, salami, smoked Applewood cheddar, olives, sun blush tomatoes & balsamic onions	
Seafood platter to share	18
Baby squid, steamed mussels, smoked salmon & garlic king prawns, horseradish cream dip & fresh bloomer bread	

SIDES

Olive oil mashed potato (v) (gf)	4.5
Mixed leaf salad and house dressing (v) (gf)	4.5
Savoy cabbage & toasted pine nuts (v) (gf)	4.5
Buttered new potatoes (v) (gf)	4.5
Parmesan truffle fries (v) (gf)	4.5
Parmesan mac & cheese (v)	6

SUNDAY ROAST

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MAINS

Daily special (Monday – Saturday)	16
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Pan roasted duck breast	16
rosemary potato rosti, savoy cabbage & toasted pine nuts (gf)	
Crispy skin hake fillet	15
lemon & fennel risotto (gf)	
Slow cooked pork belly	16
chickpea & smoked paprika stew, crispy pancetta (gf)	
Harissa glazed salmon fillet & roasted vine tomatoes	16
Red peppers & spinach, rock salt potatoes (gf)	
Cauliflower steak	14
honey glazed heritage carrots watercress salad, tahini dressing (v) (gf)	
Battered haddock & chunky chips	14
tartar sauce & balsamic onions	
Sweet potato & lentil dahl	14
wilted spinach, saffron & giant couscous (vegan)	
6oz home-made Scotch beef burger	14
gherkins & burger sauce, red cabbage slaw & skinny fries	
add blue cheese, cheddar, or smoked bacon	1
Haloumi, Portobello mushroom & red onion burger	14
rocket leaf, crispy jalapenos & sweet potato wedges (v)	

STEAKS 28 DAY AGED SCOTCH BEEF

8oz fillet steak	29
8oz rib eye steak	26
All served with grilled mushroom & tomato	
choose from chunky chips or parmesan truffle fries	
add pink peppercorn cream, Blue Murder or Béarnaise	1.5
add fried duck egg, or garlic & parsley king prawns	4

EAT LOCAL

MONDAY - THURSDAY

2 MAIN COURSES for 24

Braised short rib of beef ragout

wild mushroom & tarragon mash

Pulled chilli jack fruit

zucchini linguini (vegan)

Thai red curry

tiger prawns, saffron & lime basmati rice (gf)

Buttermilk chicken burger

guacamole & Cajun fries

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DESSERTS

Crème brûlée	6
homemade shortbread	
Apple & blackberry crumble	6
vanilla custard	
Dark chocolate mousse	6
marmalade Chantilly cream	
Sticky toffee pudding	6
butterscotch, vanilla ice cream (gf)	
Selection of Scottish cheese, chutney & oatcakes	9
Morangie brie	
Blue Murder	
Smoked Applewood	
3 scoops of ice cream	5.5
vanilla, chocolate or strawberry	

DESSERT WINE

Sweet Raquel Torreón de Paredes 37.5cl	23.95
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AFTER DINNER COCKTAILS

ALL 7.95

Old Fashioned

Woodford Reserve, orange bitters & demerara sugar

Patrón XO Espresso Martini

Patrón XO, Grey Goose vodka & chilled espresso

Baileys White Russian

Baileys, vanilla vodka, Kahlua & milk

Brandy Alexander

Cognac, Crème de cacao & grated nutmeg

LIQUEUR COFFEES

ALL 6.95

Irish

Baileys

Calypso

Amaretto Disaronno

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