

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

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

with jam or marmalade (v)

Fresh natural yoghurt 3.75

with berry compote (v) (gf)

Kids breakfast

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-6PM

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

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MAINS

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 15

Parmesan mac & cheese with garlic focaccia
King prawn chilli, lime & coriander linguini
Cajun chicken & chorizo penne pasta with tomato & basil
Margherita pizza (v)
Chorizo, salami & caramelised red onion pizza
Cajun chicken & sour cream pizza
Mozzarella, spinach & sundried tomato pizza (vegan)

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