

# The PAPER MILL

## HOT DRINKS

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### COFFEE

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Cappuccino	3
Caffe latte	3
With a shot of caramel, vanilla or hazelnut	3.5
Flat white	3
Americano	2.9
Espresso	2.7
Macchiato	2.8
Café mocha	3.1
Hot chocolate / with cream & marshmallows	3/3.3

### SHIBUI TEA

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

## WE'RE KEEPING IT LOCAL

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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

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### BREAKFAST SERVED 9AM-12PM

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#### 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** 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

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

## ALLERGENS

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

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

# The PAPER MILL

LUNCH MENU 12PM-6PM

SUNDAY 12.30PM-6PM

## STARTERS

<b>Homemade soup of the day</b>	6.5
bloomer bread & butter (v)	
<b>Chicken liver pate</b>	7
plum & thyme jam with oatcakes	
<b>Smoked salmon &amp; prosecco parfait</b>	7
rocket leaf, lemon & dill crème fraiche (gf)	
<b>Roast fig &amp; apple salad</b>	6.5
toasted chestnuts & beetroot glaze (vegan) (gf)	
<b>Stornoway black pudding &amp; chorizo bon bons</b>	6.75
with homemade ketchup	
<b>Quinoa, avocado &amp; pickled wild mushroom stack</b>	7
with pomegranate glaze (v)	
<b>Charcuterie platter to share</b>	13
Prosciutto, chorizo, salami, smoked Applewood cheddar, olives, sun blush tomatoes & balsamic onions	
<b>Seafood platter to share</b>	20
Baby squid, steamed mussels, smoked salmon & garlic king prawns, horseradish cream dip & fresh bloomer bread	

## SIDES

Buttered 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
Parsley 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

<b>Chicken &amp; ham hough pie</b>	13
Buttered mash, savoy cabbage & toasted pine nuts	
<b>Battered haddock &amp; chunky chips</b>	14
with tartare sauce & balsamic onions	
<b>Cauliflower steak, honey glazed heritage carrots</b>	14
watercress salad, tahini dressing (v) (gf)	
<b>Steamed mussels in white wine &amp; garlic cream</b>	12
with crusty bread	
<b>Haloumi, Portobello mushroom &amp; red onion burger</b>	14
rocket leaf, crispy jalapenos & sweet potato wedges (v)	
<b>6oz home-made Scotch beef burger</b>	14
cos lettuce, tomato, gherkins & burger sauce & skinny fries	
add blue cheese, cheddar, or smoked bacon	1
<b>Sweet potato &amp; cheddar wellington</b>	14
roasted carrots & parsnips, parsley mash (vegan)	
<b>Roast turkey with pork, sage and apricot stuffing</b>	16
all the trimmings & cranberry relish	
<b>6oz rib eye steak</b>	20
pink peppercorn and brandy cream, chunky chips and watercress	

## EAT LOCAL

MONDAY - FRIDAY

2 MAIN COURSES for 15

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

## SUNDAY ROAST

EVERY SUNDAY

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

## DESSERTS

Dark chocolate tarte, mulled berry compote (vegan)	6
Baked vanilla cheesecake & candied kumquats (gf)	6
Crème brulee, homemade shortbread	6
Sticky toffee pudding, butterscotch, vanilla ice cream (gf)	6
Selection of Scottish cheese, chutney & oatcakes	9
Morangie brie, Blue Murder & smoked Applewood	

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# The PAPER MILL

## MOCKTAILS

<b>Apple mojito</b>	4
Apple juice, soda & mint	
<b>Piña colada</b>	4
Pineapple & coconut cream	
<b>Spiced Raspberry Cooler</b>	4
Ginger beer, raspberries & lemon	
<b>Berry Crush</b>	4
Strawberries, cranberry, lime & orange	
<b>Apple &amp; Elderflower Fizz</b>	4
Apple juice, elderflower & soda	

## SOFT DRINKS

Homemade ginger beer	3.5
Homemade lemonade	3.5
San Pellegrino — orange, blood orange, orange & pomegranate	2.5
Orangina	2.25
Red Bull	3.5
Bundaberg ginger beer	3.1
Big Tom spicy tomato juice	3
Strathmore still or sparkling	2.00/3.75
Irn Bru/Diet Irn Bru	2.5
Pepsi/Diet Pepsi/Pepsi Max	2.5

## COCKTAILS for 2 to takeaway

<b>Caramel Espresso Martini</b>	13
Finlandia vodka, Kahlua, & espresso	
<b>Espresso Martini</b>	12
Finlandia vodka, Kahlua, & espresso	
<b>Classic Margarita</b>	12
Tequila, Cointreau & lime	
<b>Raspberry Daiquiri</b>	12
Bacardi Carta Blanca, lime & raspberries	
<b>Strawberry Daiquiri</b>	12
Bacardi Carta Blanca, lime & strawberries	
<b>Passionfruit Martini</b>	12
Vanilla vodka, Passoa, passionfruit, lime	
<b>Cosmopolitan</b>	12
Vodka, Cointreau, lime & cranberry juice	
<b>Appletini</b>	12
Vodka, apple schnapps & apple juice	

## DRAUGHT BEER takeaway

Peroni 4.0%	5.4
Belhaven Best 3.2%	4
Guinness 4.2%	4.9

Innis & Gunn Lager 4.6%	4.8
Blue Moon 5.4%	5.4
Stewarts Session IPA 3.7%	4.8
Stewarts Edinburgh Gold 4.8%	4.8

## BOTTLED BEER takeaway

Peroni 5.1%	4
Corona 4.5%	4
I & Gun Gunpowder 5.6%	4.35
I&G Original 6.6%	4.65
I&G Blood Red Sky 6.8%	4.75
Kopparberg Mixed Fruit 4%	4.5
/Strawberry & lime, Pear, Naked Apple	
Stewarts Radical Road 6.4%	4.75
Budvar B-Free 0.5%	3.2
Erdinger 0.5%	3.75
Strawberry & Lime Kopparberg 0%	4

## WHITE WINE takeaway

Villa Real Macabeo, Spain	16.95
Villa Rosella Pinot Grigio, Italy	18.95
Red Rock Chardonnay, Australia	19.95
Still Bay Chenin Blanc, South Africa	19.95
First Dawn Sauvignon Blanc, NZ	23.95
Combe Rouge Picpoul de Pinet, France	25.50
Goru Moscatel Chardonnay, Spain	29.95
Sancerre Domaine Bonnard, France	36.50
Granbazan Albariño, Spain	32.95
Tinhof Gruner Veltliner, Austria	34.95
Lawson Dry Hills Pinot Gris, NZ,	36.95
Rigal Gros Manseng Vin Orange, France	28.00

## ROSÉ WINE takeaway

Willowood White Zinfandel, USA	19.95
Pinot Grigio Rosada, Italy	21.95
Roquestar Provence Rose, France	32.50

## RED WINE takeaway

Villa Real Tempranillo Syrah, Spain	16.95
Valdemoro Merlot, Chile	19.95
Normans Shiraz, Australia	19.95
Alvier Carmenere, Chile	19.95
Fillet Mignon Carignan, France	24.50
Goyenechea Malbec, Argentina	23.95
Marques de Vitoria Crianza, Spain	31.95
Torreón Cabernet Sauvignon, Chile	34.95

## SPARKLING WINE takeaway

Prosecco Santi Nello Veneto, Italy	27.50
Botter Rosato Spumante, Italy	26.95