

The PAPER MILL

HOT DRINKS

COFFEE

Cappuccino	3
Latte	3
With a shot of caramel, vanilla or hazelnut	3.5
Flat white	3
Americano	2.9
Espresso	2.7
Macchiato	2.9
Mocha	3
Hot chocolate / with cream & marshmallows	3/3.5

TEA

2.8

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

Decaffeinated tea & coffee are also available.

BAKERY

Plain or fruit scones	2.95
with butter, jam & clotted cream	
Millionaire's Shortbread / Rocky Road	2.5
Chocolate brownie (gf)	2.5
Empire biscuits	2.5

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

BREAKFAST SERVED 9AM-12PM

Breakfast bap

bacon, sausage or fried egg	
one filling	3.5
two fillings	4.5

Eggs Benedict

with ham	7.5
with crushed avocado & spinach (v)	
with smoked salmon	

French toast

with bacon & maple syrup	7.5
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Crushed avocado & poached egg

with home dried tomatoes on toasted bloomer (v)	7.5
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Smoked Scottish salmon & scrambled eggs

on toasted bloomer bread	7.5
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Full cooked Scottish breakfast

Sausage, bacon, black pudding, haggis, tomato, beans, mushroom, potato scone, toasted bloomer, & fried, poached or scrambled eggs	8.5
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Full cooked vegetarian breakfast

Spinach, tomato, beans, mushroom, potato scone, French toast, toasted bloomer, & fried, poached or scrambled eggs	8.5
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Baked ricotta pancakes

with mascarpone cream, mixed berries & heather honey drizzle (v)	6.5
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Fresh natural yoghurt

with berry compote (v) (gf)	3.75
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Toasted bloomer bread

with jam or marmalade (v)	1.5
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KIDS

Kids cooked breakfast

sausage, beans, egg & toast	4.5
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Kids pancakes with Nutella

4.25

The PAPER MILL

LUNCH MENU 12PM-5PM

STARTERS

Homemade soup of the day	5
bloomer bread & butter (v)	
Calamari & chorizo with borlotti beans	7
tomato sourdough & micro rocket	
Grilled haloumi, roast beets, pumpkin seeds & chard	6.25
olive oil, sweet chili & balsamic glaze (gf) (v)	
Eyemouth crab & chilli cakes	6.75
with Bearnaise sauce	
Wild mushroom & garlic bruschetta	6.5
rocket leaves & basil pesto (v)	
Chicken liver pate	6.5
red onion & ginger chutney with oatcakes	
Avocado, salt baked carrot & candied walnut salad	6.5
pumpkin seeds & balsamic dressing (gf) (vegan)	
Charcuterie platter for one /to share	9/17
Prosciutto, chorizo, salami, buffalo mozzarella, olives, sun blush tomatoes & balsamic onions	

PAPER MILL CLASSICS

Battered haddock & chunky chips	14
with garden peas & tartare sauce	
Wild mushroom & asparagus risotto (gf) (vegan)	13
10oz flat iron steak	16
chunky chips & watercress salad (gf)	
6oz rib eye steak	18
chunky chips & watercress salad (gf)	
add a sauce:	1
pink peppercorn sauce	
Bearnaise sauce (gf)	
garlic & herb butter (gf)	

SANDWICHES

Fillet steak, peppers, onions & melted Monterey Jack	10
on charred ciabatta	
Avocado, hummus & rocket	9
on slow roast tomato focaccia (v)	
Brie, bacon & caramelised onion chutney	9
on a toasted bagel	

BURGERS

6oz home-made Scotch beef burger	14
cos lettuce, tomato, gherkins & burger sauce & 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)	
Buttermilk chicken burger	14
with guacamole, candied bacon & Cajun fries	

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SALADS

Tuna Niçoise	13
grilled fillet of tuna, green beans, olives, mixed leaves, new potatoes, Dijon dressing & a poached egg (gf)	
Chicken Caesar	13
grilled chicken, bacon, parmesan shavings, croutons & Caesar dressing	
Sweet Potato & Papaya	13
Roasted sweet potato, papaya, pine nuts, cucumber ribbons & pomegranate salsa (gf) (vegan)	
Sesame Beef	13
marinated strips of beef fillet, roast peppers, bean sprouts, red chilli & soy glaze	

SIDES

Mixed leaf salad & house dressing (v) (gf)	4.5
Parsley new potatoes (v) (gf)	4.5
Truffle & parmesan fries (v) (gf)	4.5
Skinny fries (v) (gf)	4.5
Sweet potato fries (v) (gf)	4.5
Chunky chips (v) (gf)	4.5

BAR SNACKS

Chicken yakitori skewers, fresh chillies & spring onions (gf)	4.5
Haggis bon bons with peppercorn sauce	4.5
Rock salt & chilli chicken wings (gf)	4.5
Pan fried chorizo, shallots & red wine (gf)	4.5
Parmesan & truffle fries (v) (gf)	4.5
Smoked applewood mac & cheese (v)	4.5
add crispy bacon	1
add jalapeños	1
Marinated olives, sundried tomatoes & diced feta (v) (gf)	4.5
Southern fried chicken strips	4.5
Zucchini fries, lemon, chilli & mint yoghurt (v) (gf)	4.5
Lemongrass & coriander salmon skewers (gf)	4.5
Paper Mill Nachos (v)	4.5
home cooked tortilla chips, topped with mature cheddar, salsa, guacamole & sour cream	

DESSERTS

Lemon posset, red berry compote & poppy seed shortbread	6
Dark chocolate & coconut delice with a mango & chilli salsa	6
Raspberry & white chocolate cheesecake	6
Warm almond tart with vanilla Anglaise	6
Sticky toffee pudding, warm butterscotch sauce & vanilla ice cream (gf)	6
Selection of Scottish cheese, chutney & oatcakes	9
Morangie brie, Blue Murder & smoked Applewood	

KIDS

Homemade margherita pizza (v)	4.95
Macaroni cheese & cherry tomatoes (v)	4.95
Chicken goujons, garden peas & skinny fries	4.95
Homemade beef burger & skinny fries	4.95
Vanilla, chocolate or strawberry ice cream	2
Mini sticky toffee pudding, butterscotch sauce & vanilla ice cream (gf)	3

The PAPER MILL

DINNER MENU FROM 5PM

STARTERS

Homemade soup of the day	5
bloomer bread & butter (v)	
Pan seared scallops	8
horseradish cream, Stornoway black pudding, crispy pancetta & pea shoots	
Miso glazed tempura pork belly	7
with kimchi, lemon coulis & crackling	
East Coast langoustine	9.5
flash-fried in white wine & garlic butter (gf)	
Wild mushroom & garlic bruschetta	6.5
rocket leaves & basil pesto (v)	
Chicken liver pate	6.5
red onion & ginger chutney with oatcakes	
Avocado, salt baked carrot & candied walnut salad	6.5
pumpkin seeds & balsamic dressing (gf) (vegan)	
Calamari & chorizo with borlotti beans	7
tomato sourdough & micro rocket	
Grilled haloumi, roast beets, pumpkin seeds & chard	6.25
olive oil, sweet chili & balsamic glaze (v) (gf)	
Charcuterie platter – for one /to share	9/17
Prosciutto, chorizo, salami, buffalo mozzarella, olives, sun blush tomatoes & balsamic onions	

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Pan fried chorizo, shallots & red wine (gf)	4.5
Parmesan & truffle fries (v) (gf)	4.5
Smoked applewood mac & cheese (v)	4.5
add crispy bacon	1
add jalapeños	1
Marinated olives, sundried tomatoes & diced feta (v) (gf)	4.5
Southern fried chicken strips	4.5
Zucchini fries, lemon, chilli & mint yoghurt (v) (gf)	4.5
Lemongrass & coriander salmon skewers (gf)	4.5
Paper Mill Nachos (v)	4.5
home cooked tortilla chips, topped with mature cheddar, salsa, guacamole & sour cream	

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Skinny fries (v) (gf)	4.5
Sweet potato fries (v) (gf)	4.5
Chunky chips (v) (gf)	4.5

MAINS

Roast rump of lamb	17
crispy potato terrine, Moroccan jus, fine beans & harissa (gf)	
Seabass fillet	15
pressed ratatouille, crispy potatoes tossed in green olive & rosemary tapenade (gf)	
Grilled rib of beef	16
porcini mushrooms, candied shallots, truffle mash & thyme sauce (gf)	
Grilled hake & sautéed tiger prawns	16
buttered courgette & spinach, lemon beurre blanc (gf)	
Basil & parmesan crumbed chicken breast	13
with spinach & pesto linguini	
Battered haddock & chunky chips	14
with garden peas & tartare sauce	
Wild mushroom & asparagus risotto (gf) (vegan)	12

STEAK All served with chunky chips & watercress salad (gf)

10oz flat iron steak	16
6oz rib eye steak	20
8oz rib eye steak	24
6oz fillet steak	28
Add a sauce	1
pink peppercorn	
Bearnaise sauce (gf)	
garlic & herb butter (gf)	

Add langoustines (gf)	6
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Mini sticky toffee pudding, butterscotch sauce & vanilla ice cream (gf)	3

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DRAUGHT BEER

Pravha	4.0%	4.25
Staropramen	4.0%	4.65
Peroni	4.0%	5.4
Belhaven Best	3.2%	4.25
Guinness	4.2%	4.8
Franciscan Well Chieftain IPA	5.5%	5.4
Blue Moon	5.4%	5.4
Stewarts Session IPA	3.7%	4.8
Stewarts Edinburgh Gold	4.8%	4.8
Aspall Cider	5.5%	4.8

BOTTLED BEER & CIDER

Corona	4.5%	4.25
I&G Original	6.6%	4.65
Stewarts Radical Road	6.4%	4.75
Kopparberg	4%	5
Mixed Fruit / Strawberry & lime / Pear / Naked Apple		
Budvar B-Free	0.5%	3.5
Erdinger	0.5%	3.95
Strawberry & Lime Kopparberg	0%	4

COCKTAILS

Classics

Mojito	6.95
Bacardi Carta Blanca rum, soda & mint	
Espresso Martini	6.95
Finlandia vodka, Kahlua & espresso	
Cosmopolitan	6.95
Finlandia vodka, Cointreau, lime & cranberry juice	
French Martini	6.95
Finlandia Citron vodka, Chambord black raspberry liqueur & pineapple	
Strawberry or Raspberry Daiquiri	6.95
Bacardi Carta Blanca, lime & strawberries or raspberries	
Classic Margarita	6.95
El Jimador tequila, Cointreau & lime	

Fresh & Fruity

Raspberry Ripple Martini	6.95
Vanilla infused Finlandia vodka, raspberry, Chambord black raspberry liqueur & pineapple juice	
Coconut Daiquiri	6.95
Koko Kanu rum, coconut, lime & sugar	
Candy Shop Collins	6.95
Finlandia vodka, candy syrup, sherbet, lemon & cream soda	
The Guava Gimlet	6.95
Bombay Sapphire gin, lime juice & guava	
Watermelon Martini	6.95
Finlandia vodka & watermelon	

Rich & Refined

Mint Chocolate Martini	6.95
Finlandia vodka, Baileys, Crème de Cacao, chocolate Aero	
Cherry Old Fashioned	7.25
Gentleman Jack Bourbon, Luxardo maraschino liqueur & demerara sugar	
Salted Caramel Espresso Martini	7.25
Stolichnaya Caramel vodka, Kahlua, rock salt & espresso coffee	
Marmalade Sour	6.95
Jack Daniels bourbon, marmalade, egg white & lemon	
Rhubarb Negroni	7.25
Whitley Neil Rhubarb gin, Campari, Martini Rosso & rhubarb bitters	
Cafe Patron Martini	6.95
Patron XO Café tequila, espresso & sugar	

Sparkles

Mojito Royal	7.95
Bacardi Carta Blanca rum, lime, mint & prosecco	
Chambord Mimosa	7.95
Chambord Black Raspberry liqueur, orange juice & prosecco	
Gin Garden Royal	7.95
Hendricks gin, St Germain elderflower liqueur, apple juice, lime & prosecco	
Mango Bellini	7.95
Mango liqueur & prosecco	

Long & Luscious

Spiced Punch	7.95
Bacardi Spiced rum, Passoã, orange juice, pineapple juice & ginger beer	
Floradora	7.95
Bombay Sapphire gin, Chambord black raspberry liqueur, lime, crushed raspberries & ginger ale	
Piña Colada	7.95
Koko Kanu rum, lime, pineapple juice & cream	

Paper Mill Favourites

Paper Mill Margarita	6.95
El Jimador tequila, Passoa, mango, sugar & lime juice	
Paper Mill Passionfruit Martini	7.95
Vanilla infused Finlandia vodka, Passoã, passionfruit, lime juice, served with a prosecco shot	
Edinbru	6.95
Vanilla infused Finlandia vodka, Edinburgh Gin Rhubarb & Ginger gin liqueur, orgeat, lime juice, egg white & Irn Bru	

MOCKTAILS

Apple Mojito	4
Apple juice, lime, soda & mint	
Spiced Raspberry	4
Ginger beer, lemon juice, raspberries & lemonade	
Caribbean Cooler	4
Orange, pineapple, passionfruit, mango & grenadine	
Virgin Mary	4
Spiced tomato juice	

WHITE WINE

125ml 175ml 250ml 750ml

Light, Crisp & Elegant

Villa Real Macabeo, Spain	3.10	4.50	5.95	17.50
Villa Rosella Pinot Grigio, Italy	3.60	4.95	6.95	19.95
Combe Rouge Picpoul de Pinet, France				25.50
Sancerre Domaine Bonnard, France				36.50

Aromatic

Red Rock Chardonnay, Australia	3.60	4.95	6.95	19.95
First Dawn Sauvignon Blanc, New Zealand	4.25	5.95	7.95	23.95
Terre Vulcano, Fiano del Beneventano, Italy				27.50

Rich & Generous

Still Bay Chenin Blanc, South Africa	3.60	4.95	6.85	19.95
Granbazan Albariño, Spain				32.95
Chablis 2018 Gerard Tremblay, France				38.95

ROSÉ WINE

Willowood White Zinfandel, USA	3.60	4.95	6.95	19.95
Botter Pinot Grigio Blush, Italy	3.95	5.50	7.50	21.95
Roquestar Provence Rosé, France				29.95

ORANGE WINE

Rigal Gros Manseng Vin Orange, France				28.00
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RED WINE

125ml 175ml 250ml 750ml

Soft & Savoury

Villa Real Tempranillo Syrah, Spain	3.10	4.50	5.95	17.50
Valdemoro Merlot, Chile	3.60	4.95	6.95	19.95
Sacred Hill Pinot Noir, New Zealand				31.95

Juicy & Fruity

Goyenechea Malbec, Argentina	4.25	5.95	7.95	23.95
Marley Farm Cabernet Sauvignon, Australia				34.95
Marques de Vitoria Crianza, Spain				31.95
Châteaux Brande Bergère, Bordeaux				29.95

Rich & Powerful

Normans Shiraz, Australia	3.60	4.95	6.95	19.95
Alvier Carménère, Chile	3.60	4.90	6.85	19.95
Schola Sarmanti Critero Primitivo, Italy				34.95

DESSERT WINE

375ml

Torreón de Paredes Sweet Raquel, Chile				23.95
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SPARKLING & CHAMPAGNE

Prosecco Santi Nello Veneto, Italy	4.75			27.50
Simmonet Crémant de Bourgogne Rosé, France				38
Moët & Chandon Brut Imperial				60
Veuve Clicquot Yellow Label				70
Veuve Clicquot Rosé				80