

The PAPER MILL

DINNER MENU FROM 5PM

STARTERS

Soup of the day	5.5
with focaccia bread (v)	
Blaggis bons bons	7
with pear puree & mixed herbs	
Pan fried halloumi & tabbouleh	7.5
pomegranate ketchup & mint yoghurt (v)	
Duck rilette	8.5
with house chutney & oatcakes	
Smoked salmon, pickled raddish & carrot salad	8
with cumin & balsamic dressing (gf)	
Pan fried chorizo in Aspoll cider	7.5
with dipping bread	
Tempura tenderstem broccoli	7
with creamed feta dip (v)	
Charcuterie platter – for one/to share	9/18
prosciutto, chorizo, salami, buffalo mozzarella, olives, sunblush tomatoes & balsamic onions	
Vegetarian board - for one/to share	7/14
mozarella, courgette, aubergine, pepper, sunblush tomatoes, olives	

SIDES

Tenderstem broccoli & roasted pumpkin seeds (vegan)	5
Apple slaw (vegan)	5
Baby onions, baby gem lettuce & petit pois (vegan)	5
Parmesan fries with garlic cream (v)	5
Tabbouleh (v)	5
Roasted cauliflower, garlic oil & flaked parmesan (v)	5
Focaccia & Secret Herb Garden rapeseed oil (v)	4.5

KIDS

Three cheese macaroni with cherry tomatoes & cucumber (v)	6
Chicken goujons, garden peas & skinny fries	6
Homemade beef burger & skinny fries	6
Homemade fish fingers & skinny fries	7.5
One scoop of vanilla, chocolate or strawberry ice cream	2
Mini sticky toffee pudding, butterscotch sauce & vanilla ice cream (gf)	3.5

MAINS

Aspoll cider braised pork belly	17
carrot puree, tenderstem broccoli, roasted carrots & crackling (gf)	
Supreme of chicken with pancetta	17
baby onions, petit pois, baby gem broth & Secret Herb Garden herbs (gf)	
Roasted hake	17
spinach, samphire, chorizo & garlic puree (gf)	
Pan seared salmon fillet	15.5
with sun blush tomatoes, crushed new potatoes, roasted fennel & pink peppercorn butter sauce (gf)	
Battered haddock & chunky chips	15.5
with garden peas & Paper Mill tartare sauce	
Crispy polenta cake on a herb risotto	16
wild mushrooms, confit red onions & basil tomato salsa (vegan) (gf)	

STEAK

All served with chunky chips, heritage tomato & portobello mushroom	
8oz rump fillet	23
8oz picanha steak	23
Add a sauce:	3
Peppercorn	
Bearnaise sauce (gf)	
Garlic cream (gf)	
Chimichurri	

BURGERS All served with skinny fries

John Gilmour steak burger	15.5
on a brioche bun, with tomato relish & gherkin	
Plant based burger	14.5
on a brioche bun, vegan applewood cheddar, tomato relish & gherkin (vegan)	
Buttermilk chicken burger	15
on a brioche bun, with tomato relish & gherkin	
add blue cheese, cheddar or Virginia smoked bacon	1.5
*gluten free rolls available	

SUNDAY ROAST Every Sunday

Traditional Scottish roast beef served with Yorkshire puddings & all the trimings	17
---	----

DESSERTS

Raspberry frangipane tart with clotted cream	6.5
Biscoffi & chocolate cheesecake	6.5
Sticky toffee pudding, butterscotch sauce & vanilla ice cream (gf)	6.5
3 scoops of ice cream - chocolate, vanilla or strawberry	5.5
Selection of Scottish cheese, chutney & oatcakes	9
Morangie brie, Blue Murder & smoked Applewood	
*gluten free oatcakes available	

(gf) gluten free (v) vegetarian (vegan) vegan

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