

The PAPER MILL

DINNER MENU FROM 5PM

STARTERS

Soup of the day	6.25
with bloomer bread (v)	
Stornoway black pudding & chorizo bons bons	8.5
Dijon mustard ketchup	
Cullen Skink	8
with a cheese crumb	
Grilled halloumi & peppers	8
beetroot trio, chilli & honey dressing (v) (gf)	
Smoked chicken & wild mushroom terrine	8.5
fig & honey chutney, toasted kalamata olive bread	
Charcuterie platter – for one / to share	8
prosciutto, chorizo, salami, smoked Applewood, olives, sunblush tomatoes & balsamic onions, bloomer bread & rapeseed dipping oil	9.5 / 18
Vegetarian platter - for one / to share	8.5 / 16
smoked Applewood, courgette, aubergine, pepper, olives, sunblush tomatoes & balsamic onions, bloomer bread & rapeseed dipping oil (v)	

SIDES

Tender stem broccoli, black pepper & fennel seed butter (v) (gf)	5
Green salad & confit garlic dressing (v) (gf)	5
Parmesan & truffle fries (v) (gf available)	6
Skinny fries (v) (gf available)	5
Chunky chips (v) (gf available)	5
Sea salt & chilli fries (v) (gf available)	5
Mac & cheese (v)	6
Onion rings (vegan) (gf)	5
Breadboard with flavoured rapeseed dipping oil (v)	5
Paper Mill Nachos	8.5
Tortilla chips topped with mature cheddar, salsa, sour cream, guacamole & jalapenos (v) (gf)	

KIDS

Chicken goujons, skinny fries & garden peas	6.5
Homemade cheese burger & skinny fries (gf available)	6.5
Kids fish, skinny fries & garden peas (gf available)	7.5
Macaroni cheese & focaccia toast (v)	6
Vanilla, chocolate or strawberry ice cream	3
Mini sticky toffee pudding, butterscotch sauce & vanilla ice cream (gf)	3.5

MAINS

Corn fed chicken breast marinated in thyme & sea salt	18
dauphinoise potatoes, tenderstem broccoli, charred leek cream (gf)	
Pan fried seabass	17
celeriac & sweet potato rosti, creamed spinach & lemon oil (gf)	
Braised beef daube, red wine, shallots & rosemary	18
roasted celeriac & spring onion mash (gf) (df)	
Freshly battered haddock & chunky chips	16.5
garden peas & Paper Mill tartare sauce (gf available)	
Wild mushroom & roast garlic gnocchi	15
spinach, tarragon cream & dressed rocket (v) (vegan available)	
Mac & cheese with rosemary focaccia	10
add a topping:	
Virginia smoked streaky bacon or jalapenos	1.5
6oz Scotch beef steak frites	20
skinny fries & rocket salad	
8oz day aged Scotch beef sirloin steak	27
chunky chips, vine tomatoes & mushroom	
add a sauce:	2
peppercorn sauce (gf), Bearnaise or red wine jus	

BURGERS All served on a brioche bun with skinny fries

John Gilmour steak burger	16
tomato relish, Paper Mill burger sauce & gherkin	
Falafel, red onion & sunblush tomato burger	15
tomato relish, Paper Mill burger sauce & gherkin (v)	
Grilled chicken burger	16
marinated chicken breast, creamy avocado, pickled slaw, sriracha mayo & iceberb lettuce	
add a topping:	1.5
blue cheese, mature cheddar or smoked Applewood cheddar, vegan smoked Applewood cheddar, Virginia smoked streaky bacon	
gluten free rolls available	

DESSERTS

Dark chocolate & coconut torte, coconut ice cream (vegan)	7
Lemon posset & homemade shortbread	7
Sticky toffee pudding, butterscotch sauce & vanilla ice cream (gf)	7
3 scoops of ice cream - chocolate, vanilla or strawberry	5.5
Selection of Scottish cheese, chutney & oatcakes	9
Morangie brie, Blue Murder & smoked Applewood	

(gf) gluten free (v) vegetarian Please inform your waiter of any food allergies or other dietary requirements you

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