PAPERMILL

BAR - BRASSERIE – BAKERY

Welcome to The Papermill – you are within an old Victorian papermill that was producing high quality papers using Esparto grasses, farmed from across North Africa, right up until the 1950's.

The boats carrying the grasses travelled through the Mediterranean and up through the English Channel, North Sea and into The Port of Leith where they were horse drawn, and later trucked, to The Papermill.

Our food & drinks are influenced by this great journey and of course from our own fabulous & abundant Scottish produce.

We're committed to using only the freshest produce & local suppliers to bring you the very best in events, entertainment, baking, food, wine, beer & cocktails!

We hope you enjoy!

WHILE YOU WAIT

Olives (vegan) (gfi)	4.9
Homemade rosemary & sea salt focaccia, with herb oil (vegan)	5.9

STARTERS

Salmon fish cakes, chilli & coriander with dill hollandaise	10.5
Grilled halloumi & peppers, beetroot duo, sticky Thai honey (v)	9.5
Dry rub buffalo wings with celery salad& ranch dipping sauce (gfi)	8.5
Red pepper hummus, pomegranate, herb oil, toasted chickpeas & sourdough (vegan)	8.9

SOUP

Market soup of the day with bloomer bread (v)	6.9
Cullen Skink with homemade rosemary focaccia	9.2

SALADS, BOWLS & SKEWERS

Warm Buddha bowl with avocado, roasted chickpeas, pickled vegetables, peas, green beans & almonds (vegan) (gfi) (contains nuts)	14.5
add chicken or salmon	5.5
Baked beetroot & feta salad, candid walnuts, pomegranate & seasonal leaves (v) (gfi) (contains nuts)	14.5
add chicken or salmon	5.5
Miso prawn skewers with Asian ginger, garlic & chilli dressing with house salad	16
Sticky halloumi skewers with Thai honey & house salad (v)	15

SANDWICHES

Yorkshire pudding, roast beef, rocket, crispy onion & mustard wrap with dipping gravy	15
Creamy avocado on toasted bloomer, pesto & sundried tomatoes (vegan)	12
Pastrami, Swiss cheese, gherkins & Dijon mustard on rustic ciabatta	14
Flame grilled Per Peri chicken, rocket & siracha mayo on rustic ciabatta	14

SHARING

Charcuterie platter – for one/to share Prosciutto, chorizo, salami, smoked Applewood, olives, sundried tomatoes & balsamic onions, sourdough	12/21.5
Vegetarian platter – for one/to share Smoked Applewood, courgette, aubergine, pepper, olives, sundried tomatoes & balsamic onions, sourdough (v)	10/18.5
Papermill nachos - tortilla chips, cheddar, salsa, sour cream, guacamole & jalapenos (v) (gfi)	9.5
add chicken	2.5
Loaded fries - mature cheddar, bacon & jalapenos	9.5

LITTLE ONES

Macaroni cheese (v)	7.5
Chicken goujons, skinny fries & garden peas	8
Homemade cheeseburger & skinny fries	8
Kids battered haddock, garden peas & skinny fries	8.5
Vanilla, chocolate or strawberry ice cream – one scoop	2.95
Mini sticky toffee pudding, butterscotch sauce & vanilla ice cream (gfi)	5

(gfi) – gluten free ingredients (v) – vegetarian (vegan) – vegan
Please inform your waiter of any food allergies or dietary requirements.

The Papermill - Bar – Brasserie – Bakery
2-4 Westmill Road, Lasswade, EH18 1LX, 0131 663 1412
info@thepapermill-lasswade.co.uk www.thepapermill-lasswade.co.uk

Please note a discretionary 10% service charge is added to all tables.
Every penny of this goes to the team. If you feel that the service was in any way lacking, you need only ask, and the charge will be removed

LUNCH 12pm – 5pm

CLASSICS

Freshly battered haddock with chunky chips, garden peas & Papermill tartare sauce	18.5
Steak frites, skinny fries & rocket salad (gfi)	22.5
add peppercorn sauce (gfi) or red wine jus (gfi)	3
Mac & cheese with soft herb crumb & house salad (v)	14.95
add a topping – jalapenos (v) or smoked streaky bacon	2.5
Moules mariniere – cream, garlic, parsley & toasted sourdough	16.9

BURGERS All burgers served with skinny fries.

6oz homemade beef burger, tomato relish, Papermill burger sauce & gherkin	18
Falafel burger, red onion & sun blushed tomato (vegan)	17
Flame grilled Peri Peri chicken breast, avocado, pickled slaw & siracha mayo	18
Ultimate Papermill burger – 6oz homemade beef burger, haggis, peppercorn sauce & red onion relish	21
add a topping to any burger: Blue cheese (v), mature cheddar (v), smoked Applewood (v) or smoked streaky bacon	2.5

SIDES & DIPPING SAUCES

Skinny fries (vegan)	5.5
sea salt & Peri Peri (vegan) or parmesan & truffle	6.5
Chunky chips (vegan)	5.5
Pickled slaw (vegan) (gfi)	5.5
Mixed leaf salad (v) (gfi)	6.5
Green beans & shallots (v) (gfi)	6.5
Crushed new potatoes with herb butter (v) (gfi)	5.5
Mac & cheese (v)	6.5
Roasted chickpeas with rosemary & sea salt (vegan) (gfi)	5.5
House pickles – radishes, balsamic onions, cucumber, beetroot (vegan) (gfi)	4.5
Dipping sauces: Ranch (v) (gfi), red wine gravy (gfi), peppercorn sauce (gfi), maple & tangy mustard (vegan), herb oil (vegan)(gfi), Asian ginger, garlic & chilli (v) or Thai sticky honey (v)	3

FRESHLY BAKED

Theres nothing quite like the smell and taste of fresh baking! Scott Miller, our very own in-house baker, uses no additives in the baking of all our sumptuous seasonal cakes and breads. They are all available to take home so you can enjoy as many as you like with friends and in your own time.

Biscoff cookie	3.95
Toffee apple cake	4.5
Brown butter, pear & ginger blondie	4.5
Triple chocolate brownie (gfi)	4.5
Maple & pecan brown butter cake (contains nuts)	4.5
Chocolate orange & almond cake (gfi) (contains nuts)	4.5
Cranberry, orange & vanilla flapjack (vegan)	4.5
Carrot cake	4.75
Scones – plain, fruit or batch of the day	
- butter	3.5
- butter & jam	4
- jam & clotted cream	4.5

DESSERTS

Chocolate cremeux, ginger snap & blood orange caramel sauce	9
Lemon posset & homemade shortbread (vegan)	9
Sticky toffee pudding, butterscotch sauce & vanilla pod ice cream (gfi)	9
3 scoops ice cream – Belgian chocolate, vanilla pod or strawberry	7
Sharing platter for two - homemade cakes & sweet bakes: clementine cake, triple chocolate brownie, raspberry ripple slice, torched marshmallow with passion fruit & mango curd	12
Scottish cheeseboard, chutney & oatcakes: Morangie brie, Blue Murder & smoked Applewood cheddar	12

If you love our cakes, then we can make you one for very own to celebrate!
From birthdays to baby showers, we do them all! Just ask a member of our team.

SUNDAY ROAST - Sunday 12:30pm until 8pm - £22.5

We're sure you'll agree with us when we say Sundays are all about good food, great company & plenty of relaxation!

Our traditional Sunday roast comes with Yorkshire puddings, roasters & all the trimmings!

HOT & MOREISH DRINKS

COFFEE

Edinburgh Tea & Coffee Company
Artisans since 1812 our friends, The Edinburgh Tea & Coffee Company oversee each & every stage of production; from sourcing the finest coffee beans from plantations around the world, through to checking & sampling each sack of green beans at their purpose-built premises in Edinburgh.

Cappuccino	3.75
Latte	3.75
Matcha Latte	4.3
Flat white	3.75
Americano	3.5
Mocha	4.3
Macchiato	3.5
Ristretto	3.5
Espresso	3.2
Cortado	3.6
add oat soya, almond milk or Chai	0.5
shot of caramel, vanilla or hazelnut	0.5

HOT CHOCOLATES

Chocolate soup - Italian style hot chocolate – made with 70% dark chocolate, milk & cream with whipped cream on the side. Decadent but absolutely amazing!	4.8
Traditional hot chocolate made with whole milk, cocoa & topped with our home baked toppings!	4.5
Add – whipped cream	0.6
fudge brownies	0,6
honeycomb	0.6
ginger snaps	0.6
hazelnut & chocolate doughnuts	0.6
toasted marshmallows	0.6
shot of caramel, salted caramel, vanilla or hazelnut	0.5
Or why not spike it with a shot of your favourite tipple? Cointreau, Glayva or Baileys are just a few of our favourites.	Price varies

TEA

Edinburgh Tea & Coffee speciality teas

Scottish breakfast tea	3.4
Decaf Scottish breakfast tea	3.4
Earl Grey	3.5
Green	3.5
Peppermint	3.5
Lemongrass & ginger	3.5
Chamomile	3.5
Hibiscus berry	3.5

AUTUMN COCKTAILS

There's nothing better than a long Autumn time walk, especially if you have one of these to look forward to at the end....

Gingerbread Old Fashioned Bourbon, gingerbread syrup & orange bitters	10.5
Triple chocolate brownie martini Smirnoff Vodka, chocolate liqueur, cream & espresso coffee	10.5
Spiced Aperol Sriptz Aperol, Prosecco, orange bitters, ginger beer	10.5
Cranachan Whisky, honey, raspberry liqueur, cream & toasted oat syrup	10.5
Classic Patron Margarita Patron Silver, lime & Cointreau	9.5

AFTERNOON TEA

The ultimate treat!

Our afternoon tea showcases freshly baked scones & a moreish selection of sweet treats all hand made here, by our very own baker, Scott Miller.

Served alongside a selection of only the very best dainty sandwiches & a choice of the highest-quality Edinburgh Tea & Coffee.

£26 per person

Or why not live a little and add an extra sparkle to your life....

with a glass of Prosecco £32 per person
with a glass of Piaff Champagne £38 per person

Please note: Must be booked 48 hrs in advance

LET'S PARTY!

You don't need an excuse to enjoy yourself, but if you have one, then we're happy to oblige!

From birthdays to baby showers, we've got you covered. With a range of spaces to choose from, we can host small groups or larger get-togethers & will gladly tailor our packages to suit your every need.

So come on, ask a member of our team for details and LET'S PARTY!

GIFT VOUCHERS

Spoil someone special with the gift of fabulous food and drink!

Breakfast, lunch, dinner or afternoon tea, we've got it all!

Just ask a member of the team or go to our website, all vouchers are valid for 12 months.
www.thepapermill-lasswade.co.uk

WHAT WE'RE ALL ABOUT

We're committed to using only the freshest produce & local suppliers to bring you the tastiest food & drinks available.
Our award-winning team strive to bring you the very best in events, entertainment, & live sport when it's time to get behind our national team. Good times on your doorstep!
We have built & planted our own cottage garden to provide organic seasonal herbs for our kitchen & bar.

Whether it's interesting new tastes or old favourites you're after, we'll make sure that there's always something on the menu for everyone in the family.

Dog friendly tables for food & drink are available in the bar so your four-legged friends don't miss out!

RECIPE – Love our Focaccia? Why not bake your own ..... with Scott's top tips.

ROSEMARY FOCACCIA

Ingredients

- 500g strong bread flour
- 2 tsp salt
- 14g yeast
- 2 tbsp olive oil
- 400ml cold water
- Sea salt
- 2 garlic cloves, sliced
- Fresh rosemary

Method

1. Place the flour, yeast, olive oil, salt and 300ml/10½fl oz of the water into a large bowl. Gently stir with your hand or a wooden spoon to form a rough dough, then knead the dough in the bowl for 5 minutes. Gradually add the remaining water to form a soft, sticky dough.
2. Stretch the dough by hand in the bowl, tuck the sides into the centre, turn the bowl 90 degrees & repeat the process for about 5 minutes.
3. Tip the dough onto an oiled work surface & continue kneading for 5 more minutes. Put the dough in an oiled bowl, cover & leave to rise until doubled in size (about an hour, depending on how warm your kitchen is).
4. Line a large baking tray (or two smaller trays) with baking paper & oil the base. Tip the dough out of the bowl onto an oiled work surface. Flatten the dough slightly (cut into two pieces if using two baking trays). Transfer the dough to the prepared tray/s, pushing down all over using your fingers, making sure it reaches into the corners.
5. Leave to prove, uncovered, for a further hour.
6. Preheat the oven to 220C/200C Fan/Gas 7.
7. Drizzle the loaves with oil, sprinkle with fine sea salt & rosemary then push your fingers into the surface of the dough to create dimples. Prove for a further 20 minutes & then bake for 20 minutes, or until cooked through & golden-brown. When cooked, drizzle with a little more olive oil & serve hot or warm.

SCOTT'S TOP TIPS

Try adding other herbs such thyme, or perhaps some chopped chilli. Press them into the dough after step 5.
If you wish to top the focaccia with rosemary, just before you drizzle the loaf with olive oil, make small indentations all over the dough. Then break off small sprigs of rosemary from a couple of larger sprigs and push them into each of the indentations.