PAPERMILL

BAR - BRASSERIE – BAKERY

BREAKFAST 9am – 12 pm

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!

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 Scott's batch of the day	
- butter	3.5
- butter & jam	4
- jam & clotted cream	4.5

CELEBRATION CAKES

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 about our homemade celebration cakes

(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

Good morning!

Enjoy your eggs any which way but please note that we can't swap anything out.

FULL COOKED BREAKFAST

Full cooked Scottish breakfast Sausage, bacon, black pudding, haggis, tomato, beans, mushroom, potato scone, toasted bloomer, & fried, poached or scrambled eggs.	13.95
Full cooked vegetarian breakfast Vegan sausage, vegan haggis, tomato, beans, mushrooms, potato scone, toasted bloomer & fried, poached or scrambled eggs	12.95
Full cooked vegan breakfast Vegan sausage, vegan haggis, tomato, beans, mushrooms, potato scone, spinach & toasted bloomer.	12.95

EGGS, TOAST PANCAKES & BAPS

Eggs on toasted bloomer (v) fried, poached or scrambled	7.95
Smoked salmon & scrambled eggs on toasted bloomer	11.5
Crushed avocado & poached egg (v) sundried tomatoes, balsamic glaze & toasted bloomer	10.95
Eggs Benedict	
with ham, bacon or salmon	12.5
with crushed avocado & spinach (v)	11.5
French toast	
with mixed berries & Scottish honey drizzle (v)	10.95
with smoked, streaky bacon & maple syrup	11.95
Pancakes	
with mascarpone cream, mixed berry compote & Scottish honey drizzle (v)	10.95
with smoked, streaky bacon & maple syrup	11.95
Breakfast bap one filling / two fillings fried egg (v), bacon or sausage	6/7

GRANOLA

Granola, fruit compote & natural yoghurt (v)	6

EXTRAS

Hash browns (vegan)	3
Toasted bloomer with jam or marmalade	3
Glass of orange juice	3

LITTLE ONES

Kids cooked breakfast, sausage, beans, egg & toast	5.5
Kids pancakes with Nutella (v)	5.5

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.

COFFEE

Edinburgh Tea & Coffee Company

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

Cappuccino	3.75
Latte	3.75
Macha or Chai 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 or almond milk	0.5
Shot of caramel, vanilla, hazelnut	0.5

HOT CHOCOLATES

Chocolate soup - Italian style hot chocolate – small cup of 70% dark chocolate, milk, cream & 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 and chocolate doughnuts	0.6
toasted marshmallows	0.6
shot of caramel, salted caramel, vanilla or hazelnut	0.6
Or why not spike it with a shot of favourite tipple? Cointreau, Glayva or Baileys are a few of our favourites.	Vary

TEA

Scottish Breakfast tea/decaf	3.4
Earl Grey	3.5
Green	3.5
Peppermint	3.5
Lemongrass & ginger	3.5
Chamomile	3.5
Berry hibiscus	3.5

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

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!

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 go 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.

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 Scones? Why not bake your own ..... with Scott's top tips.

Scones

Ingredients

- 900g self-raising flour
- 100g castor sugar
- 2 tbsp olive oil, plus extra for greasing
- 2 tsp salt 400ml/14fl oz tepid water

Method

1. Place the self-raising flour, caster sugar and baking powder into a large bowl. Add the softened butter and rub together by hand until the mixture resembles fine breadcrumbs.
2. In a separate jug, whisk the eggs and add milk to make up to 500ml. Add the liquid to the dry ingredients, mixing gently by hand to form a soft dough.
3. Turn the dough onto a lightly floured surface and gently bring together without overworking. Pat or roll to approximately 2–2.5cm thickness.
4. Cut into rounds using a straight cutter, pressing firmly without twisting. Place onto a lined baking tray.
5. For fruit scones, fold sultanas into part of the dough before shaping.
6. Preheat the oven to 200°C.
7. Brush the tops with egg wash and bake for 18–20 minutes, or until well risen and golden brown.
8. Transfer to a wire rack and allow to cool slightly before serving with jam & clotted cream.....Yum!