

*Small plates*

<b>Marag Dubh</b>	
<i>Stornoway black pudding on a Portobello mushroom, Topped with Scottish goats cheese, served with homemade tomato chutney.</i>	£6.50
<b>Posh Prawn Cocktail</b>	£6.50
<i>A west coast prawn medley served with seafood sauce and a baby brown roll.</i>	
<b>Homemade Soup of the Day</b>	Small £2.50 / large £4.00
<i>Served with rustic bread</i>	
<b>Cullen Skink</b>	Small £3.00 / large £5.50
<i>A traditional smoked haddock soup served with rustic bread.</i>	
<b>Hot cheesy Nachos</b>	Small £4.50 / large £8.00
<i>With cheese, homemade salsa, jalapenos, sour cream and guacamole</i>	
<b>Chicken Liver Pate</b>	£5.50
<i>Stewart Barrie's own chicken liver pate, served with red onion jam and oatcakes</i>	
<b>Mills Homemade Haggis</b>	£6.50
<i>Served with oatcakes and Arran mustard and whisky sauce</i>	
<b>Howgate Deep Fried Brie</b>	£6.00
<i>Served with cranberry and port chutney</i>	

*Local Dishes*

<b>Slow Cooked Rump of Border Lamb</b>	£12.95
<i>Served with chive mash, vine tomatoes and pea puree</i>	
<b>Coulter Pheasant Wrapped in Ramsey's Bacon</b>	£12.75
<i>Served with chive mash, buttered vegetables and a chestnut and Drambuie sauce</i>	
<b>The Mill's own Homemade Haggis, Neeps &amp; Tatties</b>	Small £5.50 / large £9.50
<b>Pan fried Escalope of Pork</b>	
<i>Served with Stornoway Black pudding, buttered vegetables, creamy mash and gravy</i>	£12.50
<b>Roast Corn Fed Chicken Breast</b>	£13.50
<i>Served with our own Haggis, rosemary roast potatoes, buttered vegetables and Arran mustard sauce .</i>	
<b>Border Venison Casserole</b>	£12.95
<i>Served with pepper potatoes, buttered vegetables and a redcurrant jelly</i>	

*Vegetarian*

<b>Macaroni Cheese</b>	Small £7.50 / Large £9.50
<i>Served with hand cut chips and salad</i>	
<b>Vegetable Fajitas</b>	£9.95
<i>Served with homemade salsa, sour cream, jalapeno, grated cheddar, Guacamole and flour tortillas</i>	
<b>Veggie Burger</b>	£9.50
<i>Served with salad, chef's tomato chutney and hand cut chips</i>	
<b>Five Bean Chilli</b>	£9.00
<i>Served with condiments and boiled rice</i>	
<b>Woodland Mushroom Risotto</b>	£10.50
<b>Homemade Vegetarian Haggis</b>	Small £5.50 / Large £9.50

Pub Classics

Homemade Steak Pie	£11.00
<i>Served with vegetables and new potatoes or hand cut chips</i>	
Homemade Burger	£10.95
<i>Served with salad, chef's tomato chutney, hand cut chips and a choice of one topping: cheese - blue cheese - bacon - free range egg</i>	
Sizzling Chicken Breast Fajitas	£10.95
<i>Served with homemade salsa, sour cream, jalapenos, grated cheddar, guacamole and flour tortillas.</i>	
Whole Tail Scampi	£12.50
<i>Served with salad, hand cut chips and tartar sauce.</i>	
Fried Fillet of Haddock	£11.50
<i>served with salad, hand cut chips and tartar sauce</i>	

From the grill



All steaks are  
35day matured  
Scotch Beef

Rib Eye	8oz £17.50	12oz £19.50
Sirloin	8oz £18.50	12oz £21.50
Fillet	8oz £22.50	10oz £25.50
<i>Sauces - Pepper – Diane – Arran mustard - Béarnaise</i>		
<i>The steaks above are served with hand cut chips, thyme roasted vine tomatoes and mushrooms</i>		
Our famous Fillet Steak Jacobean		
<i>Medallions of fillet Steak served with Haggis coated in Pepper sauce and choice of potatoes</i>		
<i>Or hand cut chips</i>		
Side orders		
<i>Hand cut chips - baked potato - onion rings – crusty bread - garlic bread</i>		
<i>Mushrooms - mash potato - buttered vegetables - side salad</i>		
Rack of Lockerbie Lamb		
<i>Served with chive mash, buttered vegetables and a mint &amp; Drambuie glaze</i>		

Sweets

Taylor's (award winning) Ice Cream	£5.10
Crème Brulee	£5.10
<i>With berry compote</i>	
Homemade Toffee and Tablet Cheesecake	£5.10
<i>With cream or tablet ice cream</i>	
Clootie Dumpling	£5.10
<i>Served with Taylor's ginger ice-cream or custard</i>	
Crumble of the day	£5.10
<i>Served with Taylor's ice-cream or custard</i>	
Sticky Toffee Pudding	£6.95
<i>Served with your choice of cream, Taylor's ice cream or custard</i>	
Scottish Cheese Board	
<i>Auld Reeki, Caboc, Morange Brie , Mull Cheddar &amp; Lanark Blue</i>	

Tea / Coffee

*Gluten free*

*Most of the small plates are suitable except howgate brie however our haggis and black pudding contain oat meal, nachos contain corn flour  
Gluten free bread is available. Main plates except steak pie, breaded fish & scampi and macaroni are suitable*

*All the mills sauces are gluten free except cheese sauce.*

*Daily gluten free specials and sweets are available please ask your server*

*Special crackers for Scottish cheese board*

***All other special dietary requirements catered for***