

The PAPER MILL

DINNER MENU 5PM-9PM

STARTERS

Homemade soup of the day	5
bloomer bread & butter (v)	
Pan fried scallops	8
apple & chorizo salad (gf)	
Chicken & bacon croquette	6.75
cos lettuce, Parmesan shavings & Caesar dressing	
Roasted squash & sunblush tomato flatbread	7
red pepper & chilli tapenade (v)	
Chicken liver pâté	6.5
spiced red onion chutney & oatcakes	
Quinoa, avocado & pickled wild mushroom stack	7
with pomegranate glaze (v)	
Stornoway black pudding & chorizo bon bons	6.75
homemade ketchup	
Steamed mussels in white wine & garlic cream	6.75
crusty bloomer bread	
Baby squid, mint & coriander salad	7
with roasted pumpkin seeds (gf)	
Charcuterie platter to share	14
Prosciutto, chorizo, salami, smoked Applewood cheddar, olives, sun blush tomatoes & balsamic onions	
Seafood platter to share	18
Baby squid, steamed mussels, smoked salmon & garlic king prawns, horseradish cream dip & fresh bloomer bread	

SIDES

Olive oil mashed potato (v) (gf)	4.5
Mixed leaf salad and house dressing (v) (gf)	4.5
Savoy cabbage & toasted pine nuts (v) (gf)	4.5
Buttered new potatoes (v) (gf)	4.5
Parmesan mac & cheese (v)	6

SUNDAY ROAST

EVERY SUNDAY

Roast of the day	16
with Yorkshire puddings & all the trimmings	
Please ask your server for today's roast	

MAINS

Daily special (Monday – Saturday)	16
Please see your server for today's special	
Pan roasted duck breast	15
rosemary potato rosti, savoy cabbage & toasted pine nuts (gf)	
Crispy skin hake fillet	15
lemon & fennel risotto (gf)	
Slow cooked pork belly	16
chickpea & smoked paprika stew, crispy pancetta (gf)	
Harissa glazed salmon fillet & roasted vine tomatoes	16
Red peppers & spinach, rock salt potatoes (gf)	
Cauliflower steak	14
honey glazed heritage carrots watercress salad, tahini dressing (v) (gf)	
Battered haddock & chunky chips	14
tartar sauce & balsamic onions	
Sweet potato & lentil dahl	14
wilted spinach, saffron & giant couscous (vegan)	
6oz home-made Scotch beef burger	14
gherkins & burger sauce, red cabbage slaw & skinny fries	
add blue cheese, cheddar, or smoked bacon	1
Portobello mushroom, red onion & haloumi burger	14
rocket leaf, crispy jalapenos & sweet potato wedges (v)	

STEAKS 28 DAY AGED SCOTCH BEEF

8oz fillet steak	29
8oz rib eye steak	26
all served with grilled mushroom & tomato, chunky chips	
add pink peppercorn cream, Blue Murder or Béarnaise	1.5
add Parmesan & truffle fries, fried duck egg, or garlic & parsley king prawns	4

EAT LOCAL

MONDAY - THURSDAY

2 MAIN COURSES for 24

Braised short rib of beef ragout
wild mushroom & tarragon mash
Pulled chilli jack fruit
zucchini linguini (vegan)
Thai red curry
tiger prawns, saffron & lime basmati rice (gf)
Buttermilk chicken burger
guacamole & Cajun fries

THE PAPER MILL, 2-4 WEST MILL ROAD, LASSWADE, EH18 1LX

The PAPER MILL

DINNER MENU 5PM-9PM

COFFEE

Cappuccino	2.9
Caffe latte	2.9
With a shot of caramel, vanilla or hazelnut	3.4
Flat white	2.9
Americano	2.8
Espresso	2.6
Macchiato	2.8
Café mocha	3
Hot chocolate / with cream & marshmallows	2.9/3.1

SHIBUI TEA

English breakfast	2.6
Earl Grey	2.8
Green	
Lemongrass & ginger	
Peppermint	
Camomile	
Matcha	
Hibiscus berry	

WE'RE KEEPING IT LOCAL

As a proud member of the Visit Scotland's "Taste Our Best" scheme, we are committed to serving quality Scottish meat, fish, dairy, fruit & vegetables from local suppliers:

JK Thomson, Mussleburgh – fish & seafood
Campbell Prime Meat, Linlithgow - meat
Grahams The Family Dairy, Inverkeithing - dairy
Fife Creamery, Kirkcaldy - cheese
Clarks, Penicuik – speciality goods
Capital Wholesaler, Leith – fruit & veg
Boulangerie Patisserie, Edinburgh - breads
Bidfoods, Edinburgh – dry goods & larder
Wm Robertson & Sons, Dalkeith – speciality goods
Shibui Tea, Edinburgh – teas
Edinburgh Tea & Coffee Company, Portobello – coffee
Supernature Oil, Carrington - rapeseed oil

DESSERTS

Crème brûlée	6
homemade shortbread	
Apple & blackberry crumble	6
vanilla custard	
Dark chocolate mousse	6
marmalade Chantilly cream	
Sticky toffee pudding	6
butterscotch, vanilla ice cream (gf)	
Selection of Scottish cheese, chutney & oatcakes	9
Morangie brie	
Blue Murder	
Smoked Applewood	
3 scoops of ice cream	5.5
vanilla, chocolate or strawberry	

DESSERT WINE

Sweet Raquel Torreón de Paredes 37.5cl	23.95
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AFTER DINNER COCKTAILS

ALL 7.95

Old Fashioned

Woodford Reserve, orange bitters & demerara sugar

Patrón XO Espresso Martini

Patrón XO, Grey Goose vodka & chilled espresso

Baileys White Russian

Baileys, vanilla vodka, Kahlua & milk

Brandy Alexander

Cognac, Crème de cacao & grated nutmeg

LIQUEUR COFFEES

ALL 6.95

Irish

Baileys

Calypso

Amaretto Disaronno

ALLERGENS

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

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