

## STARTERS

<b>Chef's soup of the day</b> Crusty bread	£4.65
<b>Goats cheese tart</b> Sunblushed tomato, paprika pesto dressing	£5.95
<b>Trio of bon bons</b> Haggis with mustard mayo, black pudding with spicy salsa, pulled pork with onion chutney	£5.95
<b>Classic prawn &amp; crayfish cocktail</b> Atlantic prawns, Marie rose sauce, brown bread	£6.95
<b>Chicken liver pâté</b> Toasted focaccia, sweet red onion chutney	£5.95
<b>Crisp breaded brie wedges</b> Herb breadcrumb, port & redcurrant sauce	£5.45
<b>Bang Bang king prawns</b> Crisp Asian salad, spicy chilli mayo	£6.95
<b>Stornoway black pudding Scotch egg</b> Onion marmalade, house salad	£5.95
<b>Haggis pakora</b> Spiced onions, minted yoghurt dressing	£5.45
<b>Shetland mussels</b> Garlic & herb bread, with a choice of sauce: Sweet chilli & coriander / Garlic & cream / Thai curry & coconut / Lemon & thyme	£6.95 / £12.95
<b>Crispy tempura</b> Light coriander & chilli batter, sweet chilli & sweet soy dipping sauces:	
Vegetable	£5.25
Chicken	£5.95
King prawn	£6.45
Mixed	£5.95
<b>King prawns pil pil</b> Chilli oil & garlic, toasted focaccia	£6.95
<b>Pulled pork salad</b> Honey & BBQ sauce, crouton, crisp leaf, mustard dressing	£5.95
<b>Gratin of button mushrooms</b> Smoked cheddar, garlic & parsley cream	£5.45

## SHARING

<b>Seafood</b> Bang bang king prawns, smoked salmon, prawn cocktail, garlic & cream mussels, haddock goujons	£13.95
<b>Grand plate</b> Haggis pakora, chicken tempura, king prawn pil pil, breaded brie, chicken liver pâté	£13.95

## HOUSE FAVOURITES

<b>Three cheese macaroni</b> Barwhey's cheddar crumb, garlic & herb bread, fries Add: bacon £1 / chicken £2	£9.95
<b>Chicken &amp; leek pie</b> Creamy sauce, butter puff pastry, roast roots, with your choice of fries or potato wedges	£10.95
<b>Traditional steak &amp; ale pie</b> Served with honey & thyme roast carrots & parsnips, with your choice of potato wedges or fries	£11.95
<b>Gratin of king prawn &amp; smoked haddock</b> White wine & parsley cream potato purée, Barwhey's cheddar crumble	£14.95
<b>Oven baked lasagne</b> Cheese glaze, garlic & herb bread, fries	£11.95

## MAINS

<b>Butcher's bangers &amp; mash</b> Sweet roast carrots, grain mustard mash & caramelised onion gravy	£9.95
<b>Classic fish &amp; chips</b> Sustainable single fillet of haddock, light beer batter, mushy peas, fries	£11.95
<b>Cajun chicken crêpes</b> Sauté peppers & onion, cheddar glaze & fries	£11.95
<b>Freshly crumbed scampi</b> Crisp leaf salad, lemon, fries & chunky tartare sauce	£12.95
<b>Thai spiced breast of chicken</b> Coconut, lime & sweet chilli sauce, stir fry vegetables, basmati rice, large prawn cracker	£11.95
<b>Braised beef steak</b> Slow cooked in red wine & herbs, mashed potato, glazed vegetables & bourguignon sauce	£13.95
<b>Crispy tempura</b> Light coriander & chilli batter, sweetchilli & sweet soy dipping sauces	
Vegetable	£9.95
Chicken / Mixed	£11.95
King prawn	£12.45
<b>Southern fried chicken duo</b> Spiced, crumbed chicken breast & thigh, corn on the cob, slaw salad, garlic dip & Cajun fries	£10.95
<b>Slow cooked lamb roast</b> Honey roast roots, creamy mash potato, mint & rosemary gravy	£13.95
<b>Sizzling fajitas</b> Flour tortillas, salsa, sour cream, mozzarella	
Vegetable	£9.95
Chicken	£11.95
King prawn	£12.95

## CHARGRILL STEAKS

We are proud members of the Scotch Beef Club. All our steaks are dry-aged & perfectly matured by our trusted butcher, Campbell's of Linlithgow.

All steaks are served with confit cherry tomatoes, grilled flat mushroom, onion ring & your choice of rosemary & sea salt potato wedges or sweet potato wedges.

<b>Sirloin</b>	£18.95
<b>Ribeye</b>	£19.95
<b>Fillet</b>	£22.95
Spice it up: Spicy blackened rub / Zingy caramelised marinade	
Add sauce:	
Pepper & brandy / Whisky & mustard	£2.50
Blue cheese / Natural pan jus	
Surf & turf: 3 king prawns & garlic butter	£3.45

## MILLHOUSE BURGERS

**BAKEHOUSE** milk bun, slaw, fries, sweet pepper relish & house sauce

<b>Prime steak</b>	£11.95
<b>Cajun crumbed chicken</b>	£10.95
<b>Spiced chickpea, bean &amp; vegetable burger</b>	£9.45
<b>Sticky BBQ pulled pork</b>	£10.95
<b>House speciality burger</b> Slow roasted shin of beef, chunky piccalilli, Mull cheddar rarebit, Cajun fries & onion ring	£11.95
Add extra toppings:	
cheddar cheese, jalapeños, bacon, haggis, onion rings	£1 each
blue cheese, Mull cheddar rarebit	£1.50 each

## PLANCHA

Drizzled with our zingy chimichuri sauce, pak choi, caramelised lemon, mint & cucumber riata & choice of rosemary & sea salt wedges or sweet potato wedges.

<b>Cajun spiced salmon</b> Roasted lemon	£13.95
<b>Seabass</b> Seared seabass topped with an intense lemon, parsley & garlic crust	£16.95
<b>Mediterranean-style king prawns</b> Spiced king prawns, infused with garlic, lemon & lime	£16.95
<b>Speciality seafood a la plancha</b> Cajun salmon, Mediterranean king prawns, fillet of seabass, mussels	£19.95

## LUNCH

### EXPRESS DISHES & FRESHLY PREPARED SNACKS from £5

Monday–Friday, 12.00pm–4.30pm

## SNACKS

Available daily until 4.30pm

Choose from soft brown / white bread or artisan breads from our Bakehouse: baguette, bloomer, focaccia, rustic Italian

<b>Pastrami</b> Pickle & brie	£5.95
<b>Seared salmon fillet</b> Lemon mayo, gem leaf & salad	£6.95
<b>Tandoori chicken</b> Curried mayonnaise, red onion	£5.45
<b>Isle of Mull mature cheddar</b> Red onion chutney & tomato	£5.95
<b>Honey roast ham</b> Mustard mayonnaise, baby leaf salad	£5.45
<b>Prawn &amp; crayfish Marie rose</b>	£6.25
<b>Goats cheese</b> Sun blushed tomato & spring onion	£5.95
<b>Warm pulled pork &amp; gherkins</b>	£6.25
<b>Steak baguette</b> Mustard mayo, red onion marmalade Add: blue cheese	£9.95 £1.00

Add soup or fries to any of our snacks for £1.50

## SIDES

<b>Mini mac &amp; cheese</b>	£2.45
<b>Garlic bread</b>	£2.95
<b>Garlic bread &amp; mozzarella</b>	£3.25
<b>Fries:</b> Plain / Cajun / Chilli & Parmesan	£2.95
<b>Mustard mash, cheddar crumb</b>	£2.55
<b>Onion rings</b>	£2.95
<b>House salad:</b> House or balsamic dressing	£2.45
<b>Rosemary &amp; sea salt potato wedges</b>	£2.95
<b>Piri Piri sweet potato wedges</b>	£2.95
<b>Rocket &amp; Parmesan salad</b>	£2.55

# LUNCH

## BOTTLED CRAFT BEER

<b>Arran Blonde</b> Scotland, 500ml, 5% ABV, <i>Smooth &amp; citrusy</i>	£4.10
<b>Harviestoun Broken Dial</b> Scotland, 330ml, 4.5% ABV, <i>Biscuity &amp; malty</i>	£3.85
<b>Harviestoun Shiehallion</b> Scotland, 330ml, 4.8% ABV, <i>Citrusy &amp; fresh</i>	£3.85
<b>Innis &amp; Gunn Rum Cask</b> Scotland, 330ml, 6.8% ABV, <i>Full-bodied &amp; spicy</i>	£3.85
<b>Innis &amp; Gunn Toasted Oak IPA</b> Scotland, 330ml, 5.6% ABV, <i>Refreshing &amp; zesty</i>	£3.85

## OUR FAVOURITE WINES

125ml / 175ml / carafe / bottle

### WHITE

<b>Villa Molino Pinot Grigio</b> £3.75 / £4.95 / £13.50 / £19.95 Italy, 12% ABV, <i>Subtle &amp; fruity</i>	
<b>Oyster Bay Sauvignon Blanc</b> £4.05 / £5.45 / £15.75 / £24.95 Marlborough, New Zealand, 13% ABV, <i>Vibrant &amp; crisp</i>	

### RED

<b>La Poderosa Malbec</b> £3.55 / £4.75 / £12.95 / £18.95 Chile, 13% ABV, <i>Soft &amp; fruity</i>	
<b>Oyster Bay Merlot</b> £3.75 / £4.95 / £13.95 / £21.95 New Zealand, 13.5% ABV, <i>Ripe &amp; complex</i>	

### SPARKLING

<b>Oyster Bay Sparkling, Chardonnay</b> - / - / - / £29.95 New Zealand, 12% ABV, <i>Zesty &amp; fresh</i>	
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## PERFECT SERVES

<b>Kettle One &amp; Schwepps Lemon Zero</b> £5.40 Kettle One, Schwepps Lemon Zero & lemon zest <i>Light &amp; refreshing</i>	
<b>Tanqueray &amp; tonic with pink grapefruit</b> £5.40 Tanqueray, Schwepps Tonic & pink grapefruit <i>Crisp &amp; classic</i>	
<b>Bulleit Rye on ice with orange peel</b> £3.45 Bulleit Rye Whiskey & orange zest <i>Sweet &amp; strong</i>	
<b>Cpt Morgan's Spiced, apple juice &amp; Angostura Bitters</b> £3.95 Captain Morgans Spiced, Apple & Bitters <i>Smooth &amp; Spicy</i>	
<b>Best &amp; Highland Park 12 - Half n half</b> £4.95 Caledonia Best Bitter & Highland Park 12 Single Malt <i>Velvety &amp; Rich</i>	

## HOUSE COCKTAILS

<b>Apperonno Sour</b> £5.25 Disaronno Amaretto, Aperol, ginger, lemon & egg white <i>Sour &amp; spicy</i>	
<b>Ginger Dingus</b> £5.25 Makers Mark Bourbon, apricot, Bitters & ginger ale <i>Fiery &amp; fresh</i>	
<b>White Mexican</b> £5.25 Cazcabel Honey Tequila, Tia Maria & cream <i>Creamy &amp; indulgent</i>	
<b>Songbird</b> £5.50 Courvoisier, Cocchi Americano, lemon, peach syrup & egg white <i>Light &amp; fruity</i>	
<b>Lost Geisha</b> £5.50 Smirnoff Red, melon liqueur, coconut rum, strawberry, lime & cranberry <i>Sweet &amp; fruity</i>	

## MOCKTAILS

<b>Chamomile &amp; Honey Spritz</b> £2.25 Honey, chamomile & soda <i>Light &amp; floral</i>	
<b>Tropic Thunder</b> £2.45 Pineapple, ginger, lime & soda <i>Tropical &amp; fiery</i>	
<b>Pink Lemonade</b> £2.45 Grenadine, lemon & soda <i>Fruity &amp; refreshing</i>	
<b>Fresh raspberry and coconut water</b> £2.45 Raspberry & coconut water <i>Clean &amp; delicate</i>	
<b>J&amp;T</b> £3.45 Juniper & tonic <i>Refreshing &amp; crisp</i>	

# LUNCH

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