



## Welcome to The Old Mill Inn

We are passionate about great food, service and value.  
Simple, quality ingredients cooked by talented chefs.

We pride ourselves on serving the best fresh local produce,  
showcasing ingredients from Scotland's natural larder.

Please ask your waiter for our Daily Specials - freshly prepared  
using today's freshest ingredients selected by our chef.



**IF YOU HAVE ANY SPECIFIC DIETARY REQUIREMENTS  
PLEASE INFORM YOUR SERVER**



## **BEEF**

All of our beef is naturally grass fed and sourced from Quality Meat Scotland accredited farms from throughout Angus and Aberdeenshire. Our butcher Yorkes of Dundee, further enhances this product by dry ageing on the bone in their Himalayan salt chamber for a minimum of 35 days.

## **PORK**

Our pork is sourced from Hatton farm, Carnoustie and red tractor certified.

## **CHICKEN**

All of our chicken is barn reared.

## **FISH**

Our haddock comes from the Buckie fish man who has been providing local residents and ourselves daily for 25 years.

## **VEGETABLES**

For all of our vegetables we use Les Turriff of Dundee who have a history stretching back to a single market stall in Dundee.

## **GAME**

When in season all game comes from Ochil foods, a small family business based just outside of Perth.



## SANDWICHES & CIABATTAS

served from 12 - 3pm

Scotch Fillet Steak Ciabatta caramelised onions & Dijon mustard mayonnaise	£17-80
Old Mill Inn Club Sandwich bacon, chicken mayonnaise, fried egg, baby gem lettuce, plum tomato & deli roll	£16-55
Scottish Smoked Salmon Open Sandwich chive cream cheese & granary bread	£16-55
Prawn Open Sandwich marie rose sauce, cucumber & granary bread	£16-55
Ham & Cheese Ciabatta honey roast gammon & cheddar cheese	£14-45
Falafel & Beetroot Wrap houmous, spinach & feta cheese	£14-45
Peppered Pastrami Sandwich peppered pastrami, sauerkraut, dill pickles, mustard mayonnaise & charred rye bread	£14-45
Add a Bowl of Soup	£6-60
Add Fries	£6-25

All of our sandwiches & ciabattas are served with mixed salad



## NIBBLES

Marinated Gordall Olives	£7-30
Garlic Bread	£7-30
Garlic Bread with cheese	£8-35
Selection of Warm Breads houmous, balsamic vinegar, toasted seeds & cold pressed rapeseed oil	£10-45
Parmesan & Mozzarella Arancini warm tomato & basil sauce	£12-10
Macswreens Haggis Bites or Vegetarian Haggis Bites whisky & mustard dipping sauce	£12-10
Venison Chipolatas whisky glaze & Dijon mustard mayonnaise	£12-10
Sriracha Chicken Wings roasted chicken wings with spicy sriracha sauce	£13-15

## SHARERS

Whole Baked Camembert rosemary, garlic, sourdough bread & onion chutney	£28-30
Cold Scottish Fish Platter smoked salmon, beetroot & whisky house cured salmon, hot smoked salmon, smoked mackerel, sweet pickled herring, prawn marie rose, mixed salad & granary bread	£44-05
Chef's Platter BBQ ribs & wings, haggis bites, arancini, falafel, venison chipolatas & garlic bread	£37-75

## STARTERS

Soup of the Day with bread & butter	£10-95
Cullen Skink with bread & butter	£15-50
Mushrooms on Toast - creamed garlic & herb mushrooms, toasted sourdough, Mull cheddar gratin, truffle oil & watercress	£13-15
Trio of Scottish Salmon - hot smoked, beetroot & whisky house cured & dill mayonnaise	£15-70
Salt & Pepper Squid - sweet pickled vegetables, chilli & ginger soy dipping sauce	£16-55
Macswreens Haggis, Neeps & Tatties or Vegetarian Haggis Neeps & Tatties with whisky mustard sauce	£14-65

## SALADS

Caesar Salad - anchovy and garlic dressing, parmesan & croutons	starter £10-95	main £15-40
add chargrilled chicken	starter £16-50	main £21-95
add hot smoked salmon	starter £16-50	main £21-95
Stornoway Black Pudding Salad chorizo, crispy pancetta, new potatoes & poached egg	starter £16-50	main £21-95
Beetroot, Feta & Avocado Salad baby spinach, pomegranate, buckwheat, toasted mixed seeds & house dressing	starter £16-50	main £21-95

## MAINS

Chicken Killiecrankie Macswreens haggis, baked root vegetables, mash & whisky and mustard sauce	£27-25
Belly of Pork braised porchetta, creamed cabbage & bacon, mashed potato & red wine jus	£27-25
Old Mill Inn Steak & Ale Pie Scotch beef and mushroom stew, puff pastry, seasonal vegetables & french fries	£24-10
Butter Chicken Curry basmati rice, mango chutney & naan bread	£24-10
Vegan Thai Green Curry roasted sweet potato, peppers, sugar snap peas, baby corn, pak choi, chinese cabbage, broccoli basmati rice & naan bread	£21-95
Three Cheese Smoked Pancetta Macaroni mozzarella gratin, mixed herbs & garlic bread	£21-95
Chilli & Garlic King Prawn Linguini cherry tomatoes, chilli & garlic butter, spring onions & coriander	£23-05
Wild Mushroom Risotto mixed herbs, parmesan & truffle oil	£21-95

## GRILL

Old Mill Inn 6oz Scotch Beef Burger beef tomato, baby gem lettuce, red onion, Monterey Jack grilled cheese, house sauce & brioche bun, french fries, sweet dill pickle & house slaw	£23-05
Add a Topping: Bacon, Black Pudding, Blue Cheese or Beer Battered Onion Rings	£2-40
Chargrilled Lamb Steak dauphinoise potatoes, salsa verde butter & ratatouille	£34-60
Chargrilled 9oz Rib Eye Steak roast garlic mushroom, slow roast plum tomato, watercress & french fries	£37-75
Chargrilled 10oz Rump Steak hand cut, 50 days hung, 10oz rump steak, full of flavour with roast garlic mushroom, slow roast plum tomato, watercress & french fries	£37-75
Add a Sauce : Whisky Mustard, Pink & Green Peppercorn or Red Wine Jus	£3-65

## FISH

Old Mill Inn Breaded or Beer Battered Buckie Haddock french fries, minted mushy peas & tartare sauce	£24-10
Old Mill Signature Fresh Monkfish Scampi our take on a classic - succulent pieces of fresh Scottish monkfish, coated in panko breadcrumbs and fried until crisp & golden. Served with lemon, salad garnish, french fries & our own tartare sauce	£24-95
Fillet of Scottish Salmon sauté new potatoes & french style peas	£28-30

## SIDES

French Fries	£6-25
Chorizo Potatoes	£8-35
Beer Battered Onion Rings	£6-25
House Side Salad	£6-25
Dauphinoise Potatoes	£6-25
Selection of Fresh Seasonal Vegetables	£6-25



## DESSERTS

Raspberry Cranachan Sundae	£11-50
Sticky Toffee Pudding served with butterscotch sauce & vanilla ice cream	£11-50
Rhubarb & Apple Crumble served with vanilla ice cream	£11-50
Rockslide Brownie served with chocolate sauce & vanilla ice cream	£11-50
Coconut Mousse served with mango compote & biscotti	£11-50
Selection of Ice Creams	£10-45