



NEW LANARK
Mill Hotel

Starters

Soup of the day V, VE, GF* Whipped Butter & Warm Sourdough	£6.95
Steamed Mussels GF*DF* Harissa Spiced Coconut Cream & Warm Sourdough	£9.00
Chicken Liver Parfait GF* Red Onion Chutney & Toasted Brioche	£8.95
Crispy Chicken Wings GF DF* Franks Hot Sauce & Blue Cheese Dip	£8.95
Prawn Cocktail DF* Bloody Mary Marie Rose, Lemon, Crostini, Tomato & Avocado Salad	£9.00
Korean Style Cauliflower VE Gochujang Glaze & Korean BBQ Dip	£9.00

Please notify your waiter of any food allergies or intolerances when ordering. We can offer you information on ingredients used in our dishes, and while we do our best to reduce the risk of allergenic cross-contaminations, due to the open plan nature of our kitchens, we are unable to guarantee that dishes are "free from" allergens

Mains

Braised Feather blade of Scotch Beef Creamed Potatoes, Seasonal Vegetables & Bourguignon Sauce	£19.00
Chicken Supreme Potato & Haggis Douphinoise, Textures of Shallot & Pepper Sauce	£19.00
Pan Fried Cod GF Lemon Butter Crushed Potatoes, Wilted Spinach, Samphire & Saffron Veloute <i>(£3.00 Supplement for DBB guests)</i>	£21.00
Lamb Rump Pommes Anna, Pancetta, Black Garlic Emulsion & Red Wine Jus <i>(£9.00 Supplement for DBB guests)</i>	£27.00
Pan Seared Seabass DF* Red Wine Orzo, Chorizo & Cavolo Nero <i>(£5.00 Supplement for DBB guests)</i>	£23.00
Harissa Spiced Aubergine VE Tomato Orzo & Rocket Pesto	£18.00
Thai Green Curry GF DF Sticky Jasmine Rice Add Chicken	£16.50 £19.00

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New Lanark Steak & Sausage Pie £16.50
Creamed Potatoes & Seasonal Vegetables

Fish and Chips DF £17.00
Beer Battered Fish, Chips, Mushy Peas, Lemon & Tartar Sauce

From the Grill

Steak Burger GF*DF* £16.95
Toasted Brioche Bun, Tomato Relish, Gem Lettuce, Dill Pickle, Cheddar & Fries

Plant Based Burger GF*DF* £16.95
Toasted Brioche Bun, Tomato Relish, Gem Lettuce, Dill Pickle, Cheddar & Fries

8oz Fillet Steak £30.00
(£12.00 Supplement for DBB guests)

8oz Sirloin Steak £26.00
(£8.00 Supplement for DBB guests)

8oz Ribeye Steak £28.00
(£10.00 Supplement for DBB guests)

All served with Slow Roasted Tomato, Portobello Mushroom, Rustic Fries, Café de Paris Butter & your choice of Red Wine Jus or Pepper Sauce

Sides

Chef's House Fries Smoked Paprika & Thyme Seasoning GF DF £4.25

French Style Peas GF £4.00

Creamed Chive Potatoes GF £4.25

Chef's House Salad GF DF £4.50

Chef's Seasonal Vegetables GF DF £4.25

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Desserts

Coconut Panna Cotta GF VE Berry Compote, Honeycomb & Raspberry Sorbet	£8.00
Almond & Cherry Cheesecake Boozy Cherries & Almond Ice Cream	£7.50
Lemon Meringue Tart Italian Meringue, Lemon Curd, Fresh Raspberries, Raspberry Ripple Ice Cream	£7.50
Sticky Toffee Pudding DF Butterscotch Sauce & Vanilla Ice Cream	£7.50
Ice Cream & Sorbet Selection GF New Lanark Ice Cream & Sorbet	£7.50
Chef's Cheeseboard of the Day GF Oatcakes, Pickled Celery, Frozen Grapes & Red Onion Chutney	£10.00

Did you know? New Lanark Ice Cream is produced right here in the village from our ice cream factory and is currently distributed to hotels & restaurants in Glasgow and throughout the central belt.

It is also enjoyed by thousands of visitors annually who visit New Lanark, with the ice cream being sold in the Mill Café and served in our hotel.

Staying true to our roots, we produce a range of favourite Scottish flavours including Iron Brew, Puff Candy, Raspberry Cranachan and Tablet or just a simple vanilla for those who are more traditional.

Owned by the New Lanark Trust, it means that every time you buy a cone or tub, or as part of your dessert in the hotel, you're contributing to the restoration and upkeep of our historic site.



V – Suitable for vegetarian

Ve – Suitable for vegan

Gf – Fully gluten free

Gf - Can be adapted to be fully gluten free*

DF- Dairy Free

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