



## Starters

### **Old mill sharing platter**

Sourdough, whipped sea salt butter, east coast cured meats, olives, pickles, and cheeses £18  
DBB Supplement £2

### **Soup of the day**

Served with whipped sea salt butter and sourdough £7

### **Steamed Shetland Blue tipped mussels**

Steamed in cider, tarragon and apple, served with sourdough £9/£16

### **Wild mushroom risotto**

Locally foraged wild mushroom risotto, truffle, raw chestnut mushrooms, mushroom ketchup, parmesan shards £8

### **Pork terrine**

Braised Ayrshire pigs head rillettes, whole grain Arran mustard, pickled apricots, toasted sourdough £9

### **Textures of Drumbeg farm beetroot**

Beetroot puree, apple, goats cheese, pickled yellow beetroot, roasted Hazelnuts £9

### **Pan seared Barra scallops**

Charred corn salsa, sweetcorn and basil puree, Stornoway black pudding croquette £12  
DBB Supplement £3

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

### **Beef Cheek**

Slow cooked cheek of beef, potato puree, thyme roasted onion,  
Bordelaise sauce £24

### **Whole roast Plaice**

Plaice gently roasted with caper, tarragon and brown shrimp butter,  
served with new Ayrshire potatoes and sea herbs £28  
DBB Supplement £5

### **Lamb Rump**

Served with black pudding and potato terrine, minted courgette,  
radish and lamb sauce £27  
DBB Supplement £4

### **Cod**

Fillet of North Sea cod, langoustine bisque, pickled mussels,  
crispy potato pieces, and samphire £23

### **Aubergine**

Lightly spiced aubergine schnitzel, with preserved lemon,  
capers and tomato spiced butter, dukkha dressed leaves £16

### **Poussin**

Whole garlic roasted Poussin, roast garlic aioli, hand cut chips and  
salsify crisps £24

### **Fish and chips**

Wee Jock Beer battered haddock, hand cut chips, tarragon aioli and  
crushed peas £18

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## From the Grill

### **Old Mill Burger**

Steak burger served on a toasted brioche bun, lettuce, tomato and peppercorn cheese sauce, fries £17

### **Plant based Burger**

served on a toasted brioche bun, lettuce, tomato, onion relish, Fries £17

### **Steak**

10oz Rump Steak, served with lemon creamed spinach, hand cut chips, roast cherry vine tomatoes £32  
DBB Supplement £10

### **Pork Tomahawk**

House bbq pork tomahawk, Caesar dressed little gem, bacon jam and fries £26  
DBB Supplement £2

## Sides

Chicken salt fries £5                      Fries £4

Parmesan & truffle chunky chips £6      Chunky Chips £5

Mashed potatoes £4

Seasonal vegetables £4

Side salad £4

Caesar salad £6

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## Desserts

### **Cereal milk Pana Cotta**

With crunchy cornflake granola, marshmallow pieces £8

### **Lemon Meringue**

Lemon curd, sheets of meringue, honey roasted oats and smashed raspberries £8

### **Sticky toffee and date pudding**

With vanilla bourbon sauce, roasted pecans, new Lanark vanilla ice cream £8

### **Bramble Tart**

Dark chocolate and bramble tart, honeycomb, fresh berries, honeycomb ice cream £9

### **Ice cream selection**

A selection of award winning New Lanark ice creams £6

### **Cheeseboard**

Selection of Scottish cheeses, nuts, apple, chutney and oatcakes £12

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