



## 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

Monday to Friday 12 - 3pm  
Saturday & Sunday 12 - 5pm

Scotch Fillet Steak Ciabatta caramelised onions & Dijon mustard mayonnaise	£13-95
Old Mill Inn Club Sandwich bacon, chicken mayonnaise, fried egg, baby gem lettuce, plum tomato & deli roll	£12-95
Scottish Smoked Salmon Open Sandwich with chive cream cheese & granary bread	£11-95
Prawn & Avocado Open Sandwich with marie rose sauce & granary bread	£11-95
Ham & Cheese Ciabatta smoked cheddar & honey roast gammon	£9-95
Falafel & Beetroot Wrap with humous, spinach & feta cheese	£10-95
Salt Beef Sandwich with sauerkraut, pickles, Dijon mustard mayonnaise & rye bread	£10-95
Add a Bowl of Soup	£4-95

All of our sandwiches & ciabattas are served with mixed salad



## NIBBLES

Garlic Bread	£5-95
Garlic Bread with cheese	£6-95
 Warm Bread	 £7-95
with humous, balsamic vinegar, toasted seeds & cold pressed rapeseed oil	
 Parmesan & Mozzarella Arancini	 £6-95
with warm tomato & basil salsa	
 Macswreens Haggis Bon Bons or Vegetarian Haggis Bon Bons	 £6-95
with whisky & mustard dipping sauce	
 Venison Chipolatas	 £7-95
with whisky glaze & Dijon mustard mayonnaise	
 Marinated Gordall Olives	 £6-95

## SHARERS

Whole Baked Camembert	£18-95
rosemary, garlic, sourdough bread & onion chutney	
 Cold Scottish Fish Platter	 £27-95
smoked salmon, beetroot & whisky house cured salmon, hot smoked salmon, smoked mackerel, sweet pickled herring, prawn & avocado, mixed salad & granary bread	
 Chef's Platter	 £26-95
BBQ ribs & wings, haggis bon bons, arancini, falafel, venison chipolatas & garlic bread	
 Whole Burrata Cheese	 £18-95
fennel, orange, pistachio, pomegranate, sumac dressing & sourdough bread	

## STARTERS

Soup of the Day with bread & butter	£6-25
Cullen Skink with bread & butter	£9-95
Plum Tomato Bruschetta - charred sourdough, red onion, garlic & basil	£8-95
Trio of Scottish Salmon - hot smoked, beetroot & whisky house cured & avocado puree	£10-95
Salt & Pepper Squid - sweet pickled vegetables, chilli & ginger soy dipping sauce	£9-95
Macswreens Haggis, Neeps & Tatties or Vegetarian Haggis Neeps & Tatties	£9-95
with whisky mustard sauce	

## SALADS

Caesar Salad - anchovy and garlic dressing, parmesan & croutons	starter £6-95	main £9-95
add chargrilled chicken	starter £4-00	main £6-50
add hot smoked salmon	starter £4-50	main £7-50
 Stornoway Black Pudding Salad	 starter £9-95	 main £15-95
chorizo, crispy pancetta, new potatoes & poached egg		
 Beetroot, Feta & Avocado Salad	 starter £9-95	 main £15-95
baby spinach, kale, pomegranate quinoa, toasted mixed seeds & house dressing		

## MAINS

Chicken Killiecrankie Macsweens haggis, baked root vegetables, mash & whisky and mustard sauce	£17-95
Confit Belly of Pork fondant potato, buttered cabbage, spring onions, burnt apple puree & red wine jus	£17-95
Old Mill Inn Steak & Ale Pie Scotch beef and mushroom stew, puff pastry, seasonal vegetables & french fries	£15-95
Butter Chicken Curry basmati rice, mango chutney & naan bread	£16-95
Vegan Thai Green Curry tofu, roasted sweet potato & okra, basmati rice & naan bread	£16-95
Three Cheese Smoked Pancetta Macaroni grilled mozzarella & garlic bread	£15-95
Chilli & Garlic Gambas Linguine chilli & garlic butter, coriander	£16-95
Wild Mushroom Risotto mixed herbs, parmesan & truffle oil	£15-95

## GRILL

Old Mill Inn 6oz Scotch Beef Burger brioche bun, beef tomato, red onion, baby gem lettuce, Monterey Jack grilled cheese, house sauce, sweet dill pickle, house slaw & french fries	£15-95
Add a Topping: Bacon, BBQ Pulled Pork, Black Pudding, Blue Cheese or Beer Battered Onion Rings	£1-00
Chargrilled Leg of Lamb Steak grilled with rosemary butter, served with dauphinoise potatoes & ratatouille	£24-95
Chargrilled 8oz Rib Eye Steak roast garlic mushroom, slow roast plum tomato, watercress & french fries	£29-95
Add a Sauce : Whisky Mustard, Peppercorn or Red Wine Jus	£2-95

## FISH

Old Mill Inn Breaded or Beer Battered Buckie Haddock french fries, minted mushy peas & tartare sauce	£16-95
Crumbed Wholetail De Luxe Scottish Scampi french fries, minted mushy peas & tartare sauce	£15-95
Fish of the Day please see the specials board or ask your server for today's choice	£ market price

## SIDES

French Fries	£4-95
Chorizo Potatoes	£5-95
Beer Battered Onion Rings	£4-95
House Slaw	£4-95
Selection of Fresh Seasonal Vegetables	£4-95
Clapshot Mash	£4-95
Dauphinoise Potato	£5-95



## DESSERTS

Raspberry Cranachan Sundae	£8-50
Sticky Toffee Pudding served with butterscotch sauce & vanilla ice cream	£8-50
Warm Apple Pie served with vanilla ice cream	£8-50
Rockslide Brownie served with chocolate sauce & vanilla ice cream	£8-50
Coconut Mousse served with mango compote & pistachio biscotti	£7-95
Selection of Ice Creams	£7-50
Selection of Scottish Cheeses served with grapes, oatcakes, fig & apple chutney	£13-95