



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**



OUR BURGERS

We have worked hard sourcing the finest blend of Prime Scotch beef, with a subtle blend of herbs and spices to give you the perfectly served burger.

CLASSICS

The only pork we buy is produced to the British meat Quality Standard. Outdoor reared, regionally sourced and Freedom Food approved.

FISH

We only use the finest quality fish, caught from sustainable sources around Scotland and delivered fresh everyday.

STEAK & GRILLS

True to our Scottish heritage, the beef we serve comes from fully accredited Scottish farms. The beef is traditionally aged for a minimum of 21 days on the bone and hand cut by highly skilled butchers using time-honoured techniques, delivering the perfect Scotch steak experience. All of our steaks and grills are cooked on the chargrill. The grill's natural coals add flavour, greatly enhancing the food being cooked.

CHICKEN

All the chicken we use is free range and corn fed to give a deeper depth of flavour and knowledge that our produce is well sourced and looked after at all stages of farm to plate.



SANDWICHES & CIABATTAS

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

Scotch Fillet Steak Ciabatta with horseradish & onion chutney	£12-95
Old Mill Club Sandwich Crispy bacon, chicken, fried egg, baby gem lettuce, tomato & mayo on chargrilled sourdough bread	£11-95
Scottish Smoked Salmon & Cream Cheese Open Sandwich	£8-95
Honey Roasted Ayrshire Ham with Grain Mustard Mayonnaise	£7-95
Prawn Marie Rose Open Sandwich	£8-95
Hot Mull of Kintyre Applewood Smoked Cheddar & Ayrshire Ham Ciabatta	£9-95
Toasted Falafel, Beetroot & Feta Wrap with humous & spinach	£9-95
Add a Bowl of Soup	£3-95

All sandwiches & ciabattas come with salad





NIBBLES

Garlic Bread	£4-95
Selection of Sourdough Breads with humous topped with mixed seeds & olive oil	£5-95
Parmesan & Mozzarella Arancini Balls with tomato & basil salsa	£5-95
Bowl of Mixed Olives	£5-95

SHARERS

Whole Baked Camembert served with toasted sourdough	£13-95
Tay Salmon Platter Selection of smoked, cured and cooked salmon	£21-95
Chef's Platter Selection of bar bites (garlic bread, bbq chicken wings, sticky pork ribs, haggis balls, fried chorizo, arancini balls and falafel & raita dip)	£21-95

STARTERS

Soup of the Day with Bread & Butter	£6-25
Bruschetta of Tomato, Red Onion & Garlic (V)	£7-95
Tureen of Chunky Cullen Skink	£9-95
Chicken Liver Parfait, Onion Chutney & Arran Oatcakes	£8-95
Trio of Salmon - Scottish, hot smoked, traditional smoked & poached salmon with a honey mustard dressing	£9-95
Salt & Pepper Squid served with a chilli ginger soy dressing	£8-95
MacSweens of Edinburgh Haggis, Neeps & Tatties with Edradour whisky cream	£8-95

SALADS

Feta & Beetroot Superfood Salad (V) Green lentils, kale, spinach, topped with pomegranate & house dressing	starter £9-95 main £15-95
Chicken Caesar Salad with Parmesan, Croutons & Anchovies	starter £9-95 main £15-95
Hot Smoked Salmon Caesar Salad with Parmesan, Croutons & Anchovies	starter £9-95 main £15-95
Warm Salad of Sautéed Potato, Ayrshire Bacon, Stornoway Black Pudding & Chorizo with Perthshire Free Range Poached Egg	starter £9-95 main £15-95

MAINS

Chicken Killiecrankie Stuffed with MacSweens haggis, served with roasted roots, creamy mash & a whisky cream	£17-95
Roast Belly of Ayrshire Pork & Stornoway Black Pudding Served with creamy mash, shredded root vegetables, apple sauce & wholegrain mustard gravy	£17-95
Old Mill Homemade Steak Pie Slow cooked Scotch beef, mushroom & ale pie served with creamy mash & seasonal vegetables	£15-95
Butter Chicken Curry Slow cooked creamy curry served with basmati rice, mango chutney, raita & naan bread	£15-95
Vegan Coconut & Coriander Curry (Vg) Roast butternut squash, sugar snap peas & tofu, served with chargrilled naan bread & rice	£14-95
Garlic & Chilli Gambas Linguini Prawns pan fried, tossed in parsley buttered linguini	£16-95
Three Cheese Smoked Pancetta Macaroni Served with sourdough garlic bread	£14-95
Wild Mushroom Risotto with Truffle Oil (V) Topped with fresh rocket	£15-95

GRILL

Old Mill 6 oz Scotch Beef Burger Prime Scotch beef on a brioche bun with beef tomato, red onion, baby gem lettuce, Monterey Jack grilled cheese, with gherkins, relish & french fries	£15-95
Chargrilled Leg of Perthshire Lamb Steak Grilled with rosemary butter, served with dauphinoise potatoes & ratatouille	£19-95
Chargrilled Rib Eye of Scotch Beef Hung for 30 days. A thick cut with great tenderness & full of flavour. Best served medium-rare. Accompanied with garlic mushrooms, grilled beef tomato, fresh rocket & french fries	£26-95
Add a Sauce : Red Wine Sauce, Green Peppercorn Sauce OR Edradour Whisky & Mustard Sauce	£2-95

FISH

Old Mill Fresh Breaded or Beer Battered Buckie Haddock Traditional fresh haddock in our own breadcrumbs or beer battered served with french fries, minty mashed peas, lemon & tartare sauce	£15-95
Crumbed Wholetail De Luxe Scottish Scampi Top quality selected scampi in breadcrumb crust, served with french fries, salad, lemon & tartare sauce	£15-95
Pan Roasted Fillet of Salmon With French style peas (pancetta, petit pois, baby onions, white wine cream) & baby potatoes	£18-95

SIDES

French Fries	£4-95
Chorizo Potatoes - pan fried chorizo & sautéed potatoes	£4-95
Crispy Onion Rings	£4-95
French Beans - buttered beans tossed in bacon & herbs	£4-95
Crunchy Red Cabbage Salad (Vg)	£4-95
Selection of Fresh Seasonal Vegetables	£4-95
Rocket & Parmesan Salad	£4-95



DESSERTS

Eton Mess	£7-25
Sticky Toffee Pudding with Butterscotch Sauce	£7-25
Warm Apple Pie served with vanilla custard or ice cream	£7-25
Lemon Tart served with raspberry sorbet & mixed berries	£7-25
Chocolate Brownie	£7-25
Selection of Scottish Ice Creams	£7-25
Selection of Regional Scottish Cheeses	£11-95



WINE LIST

HOUSE WHITE

Cy T Sauvignon Blanc

Concha y Toro, Chile

Elderflower aromas leading into a very fresh lemon and green gooseberry flavour, dry and refreshing with good length.

175 ml glass

250 ml glass

£21-95

£5-80

£7-80

HOUSE RED

Cy T Cabernet

Concha y Toro, Chile

Deep coloured with luscious, supple flavours and well balanced subtle tannins. Full flavoured and fruity.

175 ml glass

250 ml glass

£21-95

£5-80

£7-80

HOUSE ROSE

Angels Tears Dry Rosé

Grande Provence, South Africa

A lovely, fresh Rosé with upfront, freshly picked strawberry, mulberry and cherry flavours. Well balanced with a fruity finish.

175 ml glass

250 ml glass

£21-95

£5-80

£7-80

SPARKLING

Prosecco Spumante

Italy

Pale, light yellow in colour with a delicately fruity, slightly aromatic nose, well balanced fruit flavours and a light body.

glass

£27-95

£7-80

CHAMPAGNE

Veuve Clicquot N.V.

Fruity and full bodied; refined and well balanced with crisp, fresh flavours, a touch of spice and a lingering finish. Wow!

£63-95

WHITE

Tall Horse Chardonnay <i>South Africa</i> Generous tropical fruit and vanilla oak aromas with a luscious, rich and creamy palate packed with ripe fruit and spicy vanilla.	175 ml glass 250 ml glass	£22-95 £6-40 £8-40
Col di Sotto Pinot Grigio <i>Italy</i> A delicious, silky white with pear, apple and notes of honey and almond. Easy drinking, refreshing yet delicate. Perfect with fish.	175 ml glass 250 ml glass	£24-75 £6-50 £8-50
Copa del Sol Blanco <i>Extramadura, Spain</i> Light, delicate Spanish entry level wine with tropical fruit flavours of melon, pineapple and guava with crisp, racy acidity.	175 ml glass 250 ml glass	£24-75 £6-50 £8-50
Normans Holbrook Road Sauvignon Blanc <i>Australia</i> Fleshy and full of tropical fruit flavours with great varietal character. The naturally occurring fruit acidity balances and gives a cool refreshing finish, which is crisp and clean.		£27-20
First Dawn Sauvignon Blanc <i>New Zealand</i> A classic Kiwi Sauvignon Blanc, packed with vibrant citrus and grassy flavours along with a refreshing, crisp, dry finish.		£32-95

RED

Tall Horse Merlot <i>South Africa</i> Ruby in colour with fabulous ripe plum and spice aromas and flavours. Silky smooth with plenty of soft fruit.	175 ml glass 250 ml glass	£22-95 £6-40 £8-40
Las Condes Cabernet Sauvignon <i>Chile</i> A deep ruby colour with a nose that is dominated by ripe, blackcurrant fruit. The wine is supple with soft tannins and acidity. A long, memorable finish.	175 ml glass 250 ml glass	£24-75 £6-50 £8-30
Coorong Estate Shiraz <i>Australia</i> This classic Australian Shiraz combines heady aromas of smoky, dark fruit and subtle hints of mint. Spicy blackberry and plum flavours on the palate and a long smooth finish. Ideal served at room temperature with game dishes or cheese.	175 ml glass 250 ml glass	£25-80 £7-10 £8-75
Beronia Rioja Crianza <i>D.O. Rioja, Spain</i> Red garnet in colour, with strawberry and blackberry aromas. Smooth and silky on the palate with fresh cherry fruit, chocolate and coffee flavours.		£30-75
Montanes Malbec <i>Argentina</i> A nose of spicy mocha underlines the open fruitiness of the malbec grape. The taste is rich and vibrant with dark, red fruits.		£32-95