

Starters

Crisp Garlic Crostini

Topped with mozzarella tomato and red onion on salad leaves drizzled with balsamic glaze

£5.95

Smooth Chicken Liver Pate

Homemade parfait served with oatcakes and purple basil jam

£5.95

Warm Chicken and Bacon Salad

With herb croutons finished with Caesar dressing

£5.95

Mushroom Caps

Filled with a sundried tomato and basil cream cheese in a crisp batter

£5.95

Goats Cheese Tart

Savoury pastry case filled with mixed peppers and asparagus, bound in an egg custard, topped with melted goats cheese

£6.95

Steamed Mussels

Served in their shells with white wine, garlic, fresh herb and cream

£8.95 or go large £14.95

Chefs soup of the day

£4.50

Starters

Locally Smoked Salmon

Locally smoked salmon served with capers, egg white and brown bread

£8.95

Smoked Salmon Cheesecake

Oat cake base topped with delicious hot smoked salmon bound in cream cheese

£7.95

Pan Seared Scallops

Perched on the finest Stornoway black pudding finished with crisp salad leaves and a minted pea puree

£9.95

Mill House Fish Cake

Homemade with fresh local fish, salmon, prawn and spring onion, served on a rocket salad with a lemon and dill sauce

£7.95

Prawn and Crayfish Martini

A prawn cocktail with style! Prawns and crayfish bound in a homemade creamy marie rose dressing served on a layer of shredded lettuce and buttered brown bread

£7.95

Cullen Skink

The mill house hotels special recipe of the famous creamy fish soup with local fresh ingredients

Price: **£5.50** or go large **£6.95**

Main courses

Baked Lasagne Alforno

Served with garlic bread and toasted salad

£11.95

Toasted Steak Baguette Filled with Minute Steak

Fired onions and mushrooms with a red pepper salsa with side salad
and chunky chips

£10.95

Chef's Roast of the Day

£10.95

Saddle of Prime Scottish Venison

Pan seared carved over a panache of root vegetables braised in a rich
thyme jus served with game chips

£21.95

Pan Roasted Breast of Duck

Served on a nest of egg noodles coated in chilli, ginger & hoisin sauce

£21.95

Baked Salmon and Halibut

Two of Scotland's finest fish served on a nest of pasta ribbons bound in
a spinach and lemon cream sauce

£22.95

Roast Loin of Local Lamb

Served on a Scottish style rosti made from haggis neeps and tatties with
a rosemary reduction

£22.95

Main courses

Pan Roasted Breast of Chicken

Served in a mild curried cream sauce with a timbale of rice

£11.95

Grilled Salmon Fillet

Topped with a caper, gherkin and crayfish butter

£12.95

Steak and 'Windswept' Ale Pie

Served with peas and chips

£11.95

Fillet of Buckie Haddock in Crisps Batter

With side salad peas and chips

£11.95

Wild Mushroom and Asparagus Risotto

Finished with parmesan shavings and a white truffle oil

£14.95

Mill House Deluxe Burger

Topped with cheddar cheese, bacon, tomato relish and onion rings

£10.95

Sweet Chilli Beef and Noodle Stir-fry

£13.95

Main courses

Grilled seafood selection with lemon and herb butter

Ask your server for this weeks selection

£19.95

Italian Chicken

Roast breast of chicken centred with smoked mozzarella, sun dried tomato & basil finished with red pesto and chive cream sauce

£17.95

Fillet of Pork

Stuffed with Stornoway black pudding served with baby apples, calvados and tarragon cream sauce

£19.95

Wild Mushroom and Asparagus Risotto

Finished with parmesan shavings and a white truffle oil

£14.95

Mill Surf & Turf

Collops of Scottish beef fillet pan fried with local scampi tails and crayfish finished with garlic and parsley butter

£24.95

Spicy Moroccan Vegetable Tagine

Served with a fragrant cous cous

£14.95

From the grill

10oz Rib Eye Steak

Grilled fast and furious at its best medium rare to medium

£23.95

8oz Rump Steak

Thick cut and bursting with flavour, lean and tasty

£18.95

8oz Sirloin Steak

Aged on the bone a big beefy flavour with a well-deserved reputation

£20.95

Mill House Mixed Grill

Sausage, pork steak, minute steak, black pudding, chicken breast and
bacon

£22.95

Sirloin Steak Café de Paris

Served in a garlic & tomato butter

£22.95

8oz Fillet Steak

the most tender cut delicate, sweet and juicy

£26.95

**All served with chips, homemade onion
rings and baked beef tomato**