

Starters

Crisp Garlic Crosstini

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 a Caesar dressing

£5.95

Mushroom Caps

filled with a sun dried 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 Scottish Mussels

Served in their shell with white wine, garlic, fresh
herbs and cream

£8.95 or go large **£14.95**

Chefs Soup of the Day

£4.50

Starters

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 Shetland 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's special recipe of the famous creamy fish
soup with local fresh ingredients

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

Main Courses

Pan Roasted Breast of Chicken

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

£10.95

Grilled Salmon Fillet

topped with a caper, gherkin
and crayfish butter

£11.95

Steak and 'Windswept Ale' Pie

Served with peas and chips

£10.95

Fillet of Buckie Haddock in Crisp Batter

with side salad peas and chips

£10.95

Wild Mushroom & Asparagus Risotto

finished with parmesan shavings and a white truffle oil

£13.95

Mill House Deluxe Burger

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

£9.95

Sweet Chilli Beef and Noodle Stir Fry

£12.95

Main Courses

Baked Lasagne Alforno

served with garlic bread and tossed salad

£10.95

Toasted Baguette filled with Minute Steak

fried onions and mushrooms with a red pepper salsa

with side salad and chunky chips

£9.95

Chefs Special Roast of the Day

£9.95

Saddle of Prime Scottish Venison

Pan seared carved over a panache of root vegetables braised

in a rich thyme jus served with game chips

£20.95

Pan Roasted Breast of Duck

Served on a nest of egg noodles coated in chilli,

ginger & hoi sin sauce

£20.95

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

£21.95

Roast Loin of Local Lamb

Served on a Scottish style rosti made from haggis neeps

and tatties with a rosemary reduction

£21.95

Main Courses

Posh Fish”n”Chips

If you like fish n’ chips you will love this selection,
medallions of monkfish, local scampi tails, salmon goujons
and scallops deep fried in a light homemade batter
served with a lemon & dill dressing
and a large portion of tartare sauce on the side!

£18.95

Italian Chicken

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

£16.95

Fillet of Pork

Stuffed with Stornoway Black Pudding served with baby apples,
calvados and tarragon cream sauce

£18.95

Wild Mushroom & Asparagus Risotto

finished with parmesan shavings and a white truffle oil

£13.95

Mill Surf & Turf

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

£23.95

Spicy Moroccan Vegetable Tagine

Served with a fragrant cous cous

£13.95