

## **Starters**

### **Chilled Melon VV**

Chilled melon with honey & orange glaze, garnished with raspberries.  
£4.35

### **Cheddar & Cranberry Frites V**

Cheddar & cranberry frites coated in a walnut crumb & served with gooseberry sauce.  
£4.95

### **Homemade Soup of the Day V**

Chef's homemade soup served with a crusty roll and butter.  
£3.25

### **Platter of Prawns**

A generous portion of prawns served with a salad garnish & topped with a Marie rose sauce.  
£4.95

### **Garlic Mushrooms V**

Lightly cooked fresh mushrooms served with a sauce of garlic & cream.  
£4.75

### **Potato Combo V**

A combination of potato skins, onion rings and Monterey cheese melts served with a garlic mayonnaise. £4.95

### **Taste of Scotland**

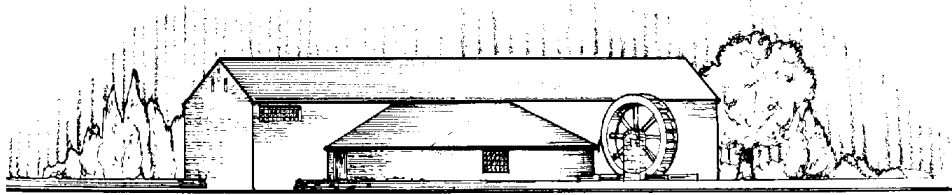
Two medallions of haggis layered with sliced potato drizzled with a whisky and oatmeal sauce.  
£5.25

### **Chicken Liver Paté**

A smooth paté served with a Cumberland & port sauce & traditional Scottish oatcakes.  
£4.75

**V** – Suitable for vegetarians

All meals are served with a choice of potato & seasonal vegetables



**VV** – Suitable for Vegans

\* Available as ½ portions for children.

Please feel free to speak to a member of staff if you have any special dietary requirements.

## **Fish Dishes**

### **Lemon Peppered Haddock \***

2 lightly dusted haddock fillets, oven baked until golden brown, served with salad garnish & lemon wedge  
£8.75

### **Poached Salmon Fillet**

Lightly poached salmon fillet served with hollandaise sauce  
£9.15

### **Scampi \***

Deep fried scampi tails, served with salad garnish & lemon wedge  
£8.75

### **Millhouse Cod**

Succulent cod lightly poached then coated in a rich cheese sauce, topped with grated cheese & oven baked until golden brown  
£9.30

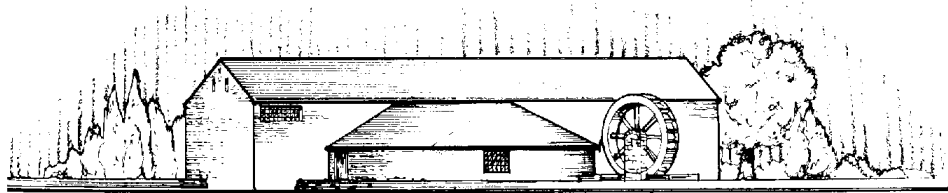
### **Mediterranean Prawn Risotto**

A marriage of creamy arborio rice, roasted vegetables & succulent prawns enhanced with a rich Mediterranean sauce  
£9.15

## **Pasta & Rice**

(Served with a roll & butter rather than potato or vegetables)

All meals are served with a choice of potato & seasonal vegetables



### **Tagliatelle Carbonara \***

Hot buttered tagliatelle with a classic cream sauce of smoked bacon, mushrooms & cheese £8.45

### **Beef Lasagne Al Forno**

Beef Bolognese & pasta sheets layered together to form a traditional lasagne, finished off with a creamy sauce and topped with Italian & cheddar cheeses before being oven baked £8.95

### **Chicken Tikka Masala**

An authentic Indian dish created from prime chicken pieces, combined with spices, tomato, cream & yoghurt, served on a bed of turmeric rice £9.15

### **Macaroni Cheese V**

Macaroni covered in creamy cheese sauce, topped with grated cheddar & oven browned £8.15

### **Ravioli with Char-Grilled Vegetables V**

A delicious egg ravioli filled with char-grilled peppers, courgette & aubergine, served in a tomato & garlic sauce with oregano & basil. £8.95

## **House Specials**

### **Galloway Pork**

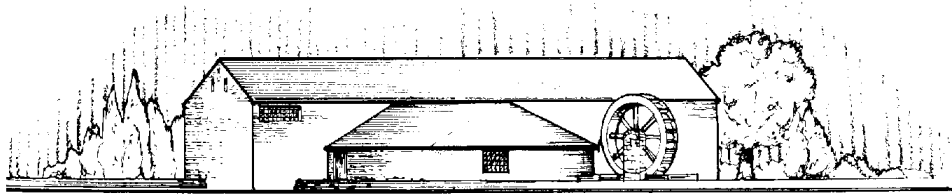
Medallions of pork tenderloin roasted with sage & finished with a wholegrain mustard & cider Sauce £8.95

### **Braised Lamb Henry**

A generous portion of lamb served on the bone with a rosemary & redcurrant gravy £11.95

### **Bean Celery & Coriander Chilli VV**

All meals are served with a choice of potato & seasonal vegetables



A medley of flagelot, butter borlotti, kidney soya beans & chick peas in a mild chilli sauce,  
enhanced with celery & coriander, served on a bed of rice  
£8.65

### **Homemade Steak Pie\***

Tender chunks of prime Scottish beef, cooked in a rich gravy with a flaky pastry top  
£8.75

### **Brie & Redcurrant Tart V**

A fluted short-crust pastry tart filled with brie & redcurrants covered with a garlic & chive sauce & oven baked  
£8.95

### **Turkey Au Poivre**

Pepper roasted Norfolk turkey fillet served with a creamy pepper sauce  
£8.95

### **Grahamshill Chicken**

A chicken escalope very lightly coated with an oat & smoked bacon crumb, pan fried and served  
on a bed of creamed leeks, accompanied with a sweet pepper dressing.  
£9.45

### **Chicken Fajitas\***

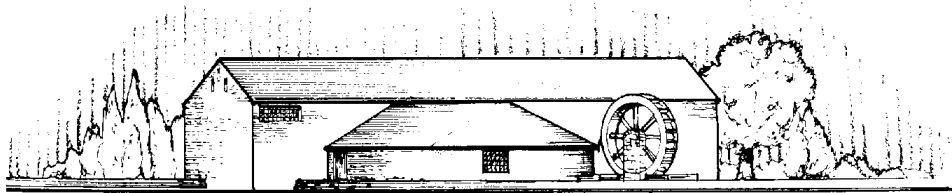
Lightly fried chicken strips combined with a selection of stir fried vegetables, encased in a tortilla wrap & topped with cheese & lightly browned, served with potato skins and honeyed barbecue sauce  
£8.75

### **Provencal Risotto V**

A marriage of creamy arborio rice & roasted vegetables enhanced with a rich Mediterranean sauce  
£8.75

### **Vegetable Curry VV \***

All meals are served with a choice of potato & seasonal vegetables



A vegan curry of fresh seasonal vegetables & fruit in a light tomato based curry with golden rice                      £8.65

## **From The Grill**

### **10oz Sirloin Steak**

Scottish sirloin grilled to your liking & served with mushrooms & onion rings  
£15.25

### **14oz Rump Steak**

Prime rump steak grilled to your liking & served with mushrooms & onion rings  
£15.25

### **Grilled Gammon Steak**

Tender horseshoe gammon served with egg or pineapple  
£9.25

### **Cumberland Sausage Ring**

Served with crushed potatoes & apple sauce  
£8.15

Why not enhanced your steak with a delicious sauce

### **Three Pepper Sauce**

£2.25

### **Diane Sauce**

£2.25

## **Children's Menu**

(All served with chips & beans)

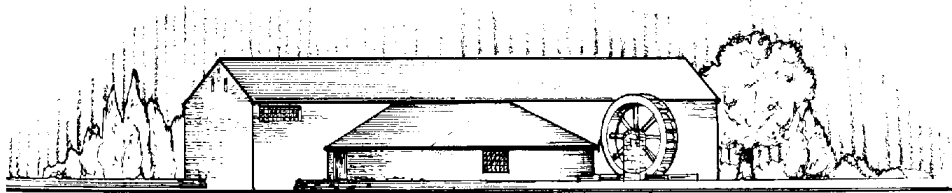
### **Fish Finger Rolls**

£4.25

### **Chicken Nuggets**

£4.25

All meals are served with a choice of potato & seasonal vegetables



## **Sausages**

£4.25

## **Cheese & Tomato Pizza**

£4.25

## **Side Orders**

### **Mushrooms**

£2.25

### **Onion Rings**

£2.25

### **Chips**

£2.25

### **Side Salad**

£2.50

## **Desserts**

### **Double Chocolate Pavlova V**

White & dark chocolate with crisp meringue & ice cream filling

£3.95

### **Ice Cream V**

A choice of strawberry, chocolate or vanilla ice cream

£2.35

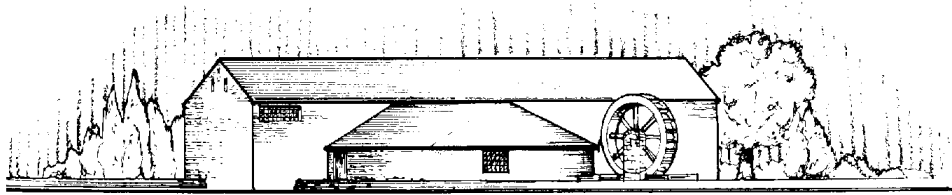
### **Champagne & Orange Sorbet V**

Refreshing Champagne & orange sorbets simply nestled on a bed of mandarin oranges.

£3.95

### **Sticky Toffee Pudding V**

All meals are served with a choice of potato & seasonal vegetables



A generous individual sponge pudding, topped with lashings of sticky toffee sauce, served with a choice of pouring cream or ice cream  
£3.95

### **Profiteroles** ✓

Cream filled choux pastry rounds covered with chocolate sauce and finished with whipped cream  
£3.95

### **Strawberry Sundae** ✓

Rich strawberry & vanilla ice cream, topped with cream and strawberry sauce  
£3.95

## **Beverages**

### **Pot of Tea (per person)**

£1.50

### **Coffee & Cream (per person)**

£1.95

### **Speciality Coffee**

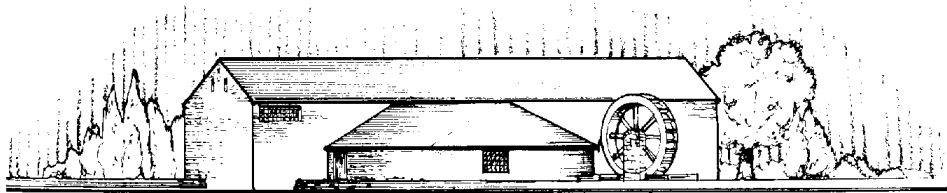
A liqueur or spirit of your choice topped with cream  
£4.45

## **Wine List**

### **White Wines**

1. **Chardonnay**  
**£13.45**

All meals are served with a choice of potato & seasonal vegetables



This wine displays excellent fruit flavours with a fruity & fragrant nose and a long clean finish.

## **2. Muscadet £13.45**

Produced in the Loire valley which is renowned for typically crisp and dry wines.

## **3. Sweet German Wine £13.45**

A good example of German wine full of rich fruit flavours which makes this a very easy drinking medium sweet white wine.

## **4. Sauvignon Blanc £13.45**

Tropical fruit aromas and flavours in an easy drinking dry white wine.

## **Red & Rosé Wines**

## **5. Merlot £14.45**

Ripe plummy colour & soft fruit flavour are to be expected from a merlot and you will not be disappointed. This wine is silky smooth with a soft lingering finish.

## **6. Shiraz £14.45**

Because the selected grapes for this wine are harvested at their optimum sugar & acid levels this has a full bodied, well balanced wine which is soft on the palate.

## **7. Cabernet Sauvignon £14.45**

Produced in one of the best growing climates in the world. This wine combines small amounts of merlot which adds to the softness of its ripe fruity character.

## **8. Cotes Du St Mont (Rosé) £14.45**

A light & lively wine with a subtle hint of raspberry, making a fresh & fruity easy drinking wine.

## **Serving Suggestions**

Galloway Pork, all fish, chicken and vegetarian / vegan dishes.

As above for those who prefer a drier wine.

Almost all fish and non spicy chicken dishes.

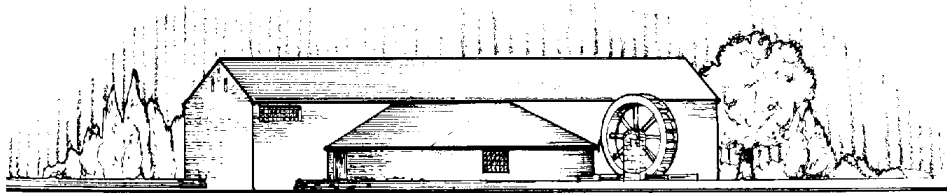
Almost all chicken and fish dishes.

All grilled & roasted meats, steak pie & lasagne.

Steak with 3 pepper sauce, turkey au poivre, chicken fajitas & chicken tikka masala.

Grilled gammon or pasta & rice dishes.

All meals are served with a choice of potato & seasonal vegetables



Galloway pork & all poultry, pasta vegetarian /  
vegan dishes.

**Fleur Du Pays Rouge**  
Easy drinking red.

## Sparkling Wines

### **9. Asti £16.45**

Probably the most well known of the sweet  
celebration wines.

### **10. Castell D'Olerado (Rosé) £16.45**

This elegant strawberry coloured wine is full of  
fruity flavours with a distinct floral aroma.

### **11. Samaur £16.45**

Excellent quality French medium dry & delicate  
wine.

### **12. Baron De Beaupre £33**

A very popular champagne from the  
champagne district.

### **13. Moet & Chandon £40**

Join the stars and celebrate in style with the  
most well known champagne, its well worth it.

## Serving Suggestions

Perfect with any dessert or just to  
celebrate that special occasion.

Delicious on its own or a  
refreshing alternative as a toast  
wine.

A perfect alternative to champagne

Any celebration or just as a pick  
me up.

As & when required.

## House Wines

**Carafe £17.50**

**1/2 Carafe**

**£8.75**

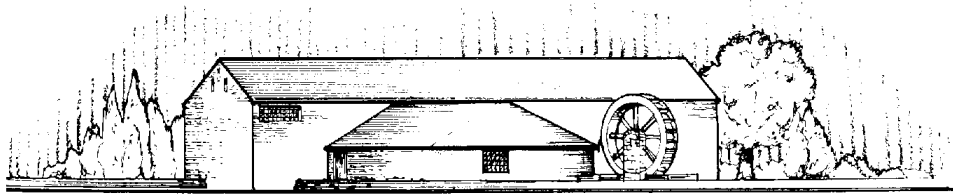
### **Fleur Du Pays Blanc Demi Sec**

Fruity medium white wine

### **Fleur Du Pays**

Crisp & Dry

All meals are served with a choice of potato & seasonal vegetables



All meals are served with a choice of potato & seasonal vegetables