

Est. 2013

# THE MILL

*forfar, angus*

2 Courses £18.95 | 3 Courses £21.95

## Starters

### **Soup of the Day (v)**

*Served with a homemade cheese scone*

### **Cullen Skink**

*Served with a homemade cheese scone*

### **Fresh Pitenweem Langoustines**

*Cooked in garlic, white wine, fresh herbs & served with bread*

### **Stuffed Portobello Mushroom (v)**

*With onions, peppers, mixed herbs and parmesan cheese*

### **Fresh West Coast Mussels**

*Steamed in a white wine, garlic and parsley broth*

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## Mains

### **Pan Seared Fillets of Salmon**

*Served with herb crusted potatoes, seasonal vegetables and a burnt lemon sauce*

### **Prime Scotch Ribeye Steak (£5 Supp)**

*Served with portobello mushroom, vine tomato and chips  
(Add a peppercorn or blue cheese & honey sauce)*

### **Pork Belly**

*With root vegetable puree, braised puy lentils, red wine sauce and finished with  
carrot crisps*

### **Wild Boar Tortellini**

*Pasta cooked in a rich pork jus, pea puree and topped with micro herbs*

### **Chargrilled Vegetable Skewers (v)**

*Served over sweet potato and a saffron cream sauce*

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## Desserts

### **Passion Fruit Crème Brulee**

*Classic brulee partnered with a passion fruit sauce and served with shortbread*

### **Dark Chocolate Torte**

*Served with drunken cherries and a chocolate crisp*

### **Sticky Toffee Pudding**

*Classic sticky toffee with butterscotch sauce*

### **Selection of Scottish Cheeses (£2 Supp)**

*Served with oatcakes, frozen grapes and chutney*