



Homemade artisan bread

Marinated mixed olives, sun blush tomatoes, extra virgin olive oil and balsamic vinegar £5.50

Starters

Homemade soup of the day (VOA)

Artisan bread £4.50

Traditional Cullen Skink

Smoked haddock, potatoes and leeks served with granary bread £6.50

Smoked Salmon Cannelloni

Salmon & cream cheese mousse, encased in oak smoked salmon, oatcake crumb, pickled cucumber and dill aioli £5.95

Carpaccio of melon (V)(VOA)

Fresh Fruit and berries with new Lanark sorbet £6.25

Wild mushroom bruschetta (V)(VOA)

Honey and mustard dressing, sun touched tomatoes £6.25

Smoked chicken and asparagus salad

Prosciutto ham, Spiced aioli and croutons £5.95

Duck, orange & plum parfait

Orange Marmalade “sandwich”, Plum gel, Micro leaf £7.25

Goats cheese and caramelised pearl onion savoury pancake

Rosemary crouton, lemon aioli £6.50

Please notify your waiter of any food allergies or intolerances when ordering. We can offer you information on ingredients used in our dishes, and while we do our best to reduce the risk of allergenic cross-contaminations, due to the open plan nature of our kitchens, we are unable to guarantee that dishes are “free from” allergens

Mains

McLaughlin's beer battered Fish and chips

Charred lemon, tartare sauce, rustic chips and mushy peas £11.95

New Lanark special dish of the day

Please ask server what today's choice is £ POA

Steak and haggis pie

Slow cooked Scottish beef shoulder, red wine gravy, haggis, puff pastry, pan roasted seasonal veg chive mash potatoes £11.95

Mediterranean penne pasta (v)

Marinated olives, sun touch tomatoes, Parmesan and Garlic ciabatta £11.95

Chickpea and roast vegetable burger (v)

Toasted Brioche bun, crisp gem lettuce, tomato, red onions, gherkin, house slaw and rustic chips £11.95

Roasted Root Vegetable and Lentil Curry (v)(vegan)

Roasted peppers, aubergines, courgettes and white onions, coconut milk, steamed fennel rice and a poppadum £11.50

Signature dishes

Slow cooked shin of Scotch beef

Smoked beetroot puree, colcannon mash, charred baby leeks, glazed Chantenay carrot, Parma ham crisp and red wine jus £16.50

Oven-roasted Gressingham duck breast

Potato and rosemary compression, Burnt Parsnip Puree, Braised Red Cabbage, Kale, shallot crisp and Star anise Jus £18.25

Pan-fried seabream fillets

Ratatouille, saffron potato, white bean puree topped with salsa Verde £15.50

Roast chicken supreme

Stornoway Black Pudding, Creamed Savoy cabbage, pomme puree and thyme jus £15.50

Ratatouille stuffed pepper (v)(VOA)

White bean puree, herb new potatoes, house salad £12.95

Pan-fried Scotch Salmon Fillet

Baked Hassleback potato with spring vegetable fricassee £15.95

Herb Crusted Lamb Canon

Salt-baked beetroot, braised shallot, dauphinoise potato, pea puree, buttered green beans and thyme jus £18.50

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From The Grill

Mill One Steak & Chips

8oz Scotch flat iron steak, soy & sesame mushrooms, rocket salad,
House Glaze and Hand cut chips

£16.95

10oz Scotch Sirloin Steak

Soy & sesame mushrooms, rocket salad, House Glaze and Hand cut chips

£23.95

DBB supplement £7

8oz Scotch Steak Burger

Brioche bun, tomato, red onion, gherkin and gem lettuce,
coleslaw and rustic chips

£12.95

Add a topping – cheese, bacon, salsa, haggis

£1.00 each

Crispy Cajun Chicken Burger

Brioche Bun, Gem Lettuce, Beef Tomato,
Gherkins, Red Onion, Rustic Chips

£ 11.95

Add a topping – cheese, bacon, salsa, haggis

£1.00 each

Side Orders

Rustic chips with parmesan and truffle oil

£3.50

Rustic chips

£2.95

Honey glazed seasonal vegetables

£2.95

Cream chive mash

£2.95

Buttered new potatoes

£2.95

Dressed house salad

£2.95

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Desserts

Selection of New Lanark Ice cream and Sorbets

Poppy seed tuille £5.75

Milk chocolate tart

Freeze dry raspberries and basil salad, raspberry coulis, and Ferrero Roche ice cream £6.25

Warm carrot cake

Cream cheese frosting, mascarpone ice cream, caramelised walnuts and carrot tuille £6.25

Black cherry cheesecake

White chocolate ganache, pickled brambles and New Lanark Casis sorbet £6.25

Lemon posset

Meringue shard, chantilly cream and fresh berries £6.25

Scottish cheese board selection

Oatcakes, celery, frozen grapes and raisin & apple chutney £7.95

DBB supplement £1.50

Hot beverage selection

Espresso £2.75

Latte £2.95

Americano £2.75

Cappuccino £2.95

Hot Chocolate £2.95

Tea £1.95

Speciality Teas £2.50

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