



Welcome to Mill One Restaurant at New Lanark Mill Hotel. Our aim is to provide our guests with a first class dining experience. Our kitchen brigade is headed up by Head Chef Robynne Greenshields and assisted closely by Sous Chef Ryan Tweedie. Both chefs are highly committed to serving only fresh local seasonal produce. Quality is very important to us so we work closely with our suppliers sourcing only the best produce to create menus which reflect the changing seasons. When selecting our suppliers we do so carefully to ensure we are supporting local independent businesses that focus on responsible and sustainable resources.

We are proud members of the Scotch Beef Club and work closely with **McLays Master Butcher** from Glasgow who supplies us with fully accredited beef from Scottish farms. Our beef is traditionally aged for a minimum of 21 days on the bone and hand cut by highly skilled butchers. As a member of the Scotch Beef Club we must prove traceability and keep records of the beef which we purchase.

Our seafood is supplied by **Campbell Brothers**, based just outside Edinburgh whose seafood division's close contacts with the fishing industry guarantees that we are able to present our guests with fine quality, fresh seafood from traceable, sustainable sources.

Seasonal Produce provides us with the finest quality fresh fruit, vegetables and dairy produce. Based in the Glasgow Fruit Market they work closely with their Scottish suppliers and farmers to bring us the best Scottish produce throughout the seasons.

We work closely with **Braehead Foods** based in Kilmarnock to supply us with quality free range chicken, duck and game. They have a purpose built factory and source from estates throughout Scotland. They too are committed to sourcing the very best quality Scottish products and strive to introduce the industry to new and innovative ingredients.

Campbell Brothers also supplies us with Ayrshire bacon, black pudding, haggis, sausages and cooked hams produced from farm-assured outdoor bred pigs. We take pride in the exceptional quality, flavour and texture of the meats which we source from them

To complement our desserts we use **New Lanark Ice Cream**. Owned and operated by our sister company New Lanark Trading, our award-winning Dairy Ice Cream is made using fresh **Graham's Dairy** milk to a traditional recipe. We're delighted to say that our 'Vanilla' flavour was awarded a Diploma of Merit in the Dairy Ice Cream, artisan class. Our 'Vanilla Pod' and 'Jaffa cake' flavours gained a Diploma in the Open and Open flavour classes respectively and our 'Simply Vanilla' recently won the gold award at the Royal Highland Show.

Our entire team is committed to producing quality dishes for you to enjoy utilising only the best of ingredients sourced from the local larder. We hope you have an enjoyable dining experience this evening and look forward to receiving any feedback which you may have.

Kind regards,

John Stirrat
General Manager



Welcome to Mill One Restaurant at New Lanark Mill Hotel. We are committed to serving quality Scottish produce prepared with care and delivered with passion. We are delighted to have been awarded the VisitScotland 'Taste our Best' award and our staff will be able to tell you more about this. Before ordering, please speak to a member of staff if you have a food allergy or intolerance.

Starters

Soup of the Day

Crusty Bloomer Bread £ 4.50

Traditional Prawn Cocktail

Marie Rose, Gem Lettuce, Cucumber, Brown Bread £ 6.25

Chicken Liver Parfait

Red Onion Marmalade Toasted Brioche £ 6.25

Whisky Cured Scottish Salmon

Lime Aioli, Sage Crisp £ 7.95

Homemade Pigeon Pie

Brambles and Wilted Spinach £7.95

Cullen Skink

Crusty Bloomer Bread £ 6.50

Haggis Scotch Egg

Whisky Mayonnaise, Rocket £ 5.95

Baked Goats Cheese Crottin

Beetroot Puree, Salt Baked Beetroot and Candy Beetroot Crisps £ 6.95

Mull Cheddar Quiche

Caramelised White Onion, Balsamic Reduction £ 6.25

Galia Melon & Summer Fruits

Basil Jelly and Tequila Soaked Watermelon £ 5.95

Platters & Sharing

Bread & Olives

Selection of Breads, Marinated Olives, Balsamic Vinegar and Extra Virgin Olive Oil £ 5.25

Parma Ham & Manchego Cheese

Selection of Breads, Marinated Olives, Balsamic Vinegar and Extra Virgin Olive Oil £ 9.95

Tortilla Nachos

	1 per	2 per
Sour Cream, Tomato & Chilli Salsa, Guacamole, Mozzarella Gratin	£ 4.95	£ 7.50

Scottish Seafood

Smoked Salmon, Beetroot Cured Salmon, Smoked Mackerel, Poached Langoustines, West Coast Mussels, Salsa Verde	£ 8.95	£ 15.95
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Main Course

Beer Battered Haddock

Garden Peas, Tartare Sauce, Rustic Chips, Charred Lemon £ 11.95

Steak & Haggis Pie

Mashed Potato, Honey Glazed Vegetables £ 11.95

Oven Roast Chicken Breast

Pomme Puree, Haggis Croquette, Spinach, Onion Puree, Crispy Neeps and Red Wine Jus £ 14.95

Sous Vide Flat Iron Steak

Truffle Mash, Carrot Puree, Baby Carrot and Kale £ 16.95

Tomato & Basil Penne Pasta (V)

Spinach, Parmesan and Garlic Ciabatta £ 11.95

Pan Fried Fillet of Cod

Pancetta and Mussel Chowder, Samphire, White Wine £ 15.95

Fish of the Day

Herb Potato, Charred Lemon, Salsa Verde £ POA

Braised Shoulder of Lamb

Chick Pea and Mediterranean Vegetable Cassoulet, Pea Puree and Mint Crisps £ 17.95

Pork Tenderloin

Black Pudding Puree, Dauphinoise Potatoes, Buttered Savoy Cabbage, Star Anise Jus £ 15.95

Sweet Potato and Mushroom Wellington (V)

New Potatoes and House Salad £ 11.50

Baked Fillet of Salmon

Noodles, Wilted Greens, Chilli Broth and Treacle Yoghurt £ 14.95

Burgers

8oz Scotch Steak Burger

Smoked Applewood & Bacon, Brioche Bun, Gem Lettuce, Beef Tomato, Gherkins, Red Onion, Rustic Chips £ 11.95

Crispy Cajun Chicken Burger

Brioche Bun, Gem Lettuce, Beef Tomato, Gherkins, Red Onion, Rustic Chips £ 11.95

Grilled Halloumi & Marinated Aubergine

Brioche Bun, Gem Lettuce, Beef Tomato, Gherkins, Red Onion, Rustic Chips £ 10.50

Add Haggis to any Burger £ 1.00

From the Grill

10oz McLays Scotch Sirloin Steak

Roasted Tomato, Flat Cap Mushroom, Hand Cut Chips, Rocket £ 23.95*

10oz McLays Scotch Ribeye Steak

Roasted Tomato, Flat Cap Mushroom, Hand Cut Chips, Rocket £ 22.95*

6oz Gammon Steak

Pineapple, Chunky Chips and House Salad £ 12.95

* £7 supplement of DBB guests)

Side Orders

Garden Salad	£ 2.50
Truffle Mash	£ 2.50
Rustic Cut Chips	£ 2.50
Glazed Vegetables	£ 2.50
Cauliflower Cheese	£ 2.50
Garlic Bread	£ 2.50
Garlic Bread with Cheese	£ 2.95

Sauces

Pepper	
Garlic & Herb Butter	
Whisky & Haggis	
Diane	£2.50 each

Desserts

Sticky Toffee Pudding

Toffee Sauce, New Lanark Vanilla Ice Cream £ 6.25

Dark Chocolate Mousse

Black Cherry Coulis, Pistachio & Popping Candy Crunch, New Lanark Black Cherry Ice Cream £ 6.25

Vanilla Cheesecake

With Textures of Strawberry £ 6.25

Summer Berry Sundae

Vanilla and Strawberry Ice Cream, Summer Berries and Crushed Meringue £ 5.95

Glazed Lemon Tart

Meringue Shards, Frozen Raspberry Dust, New Lanark Clotted Cream Ice cream £ 6.25

Apple and Pear Crumble

Vanilla Custard £ 6.25

New Lanark Ice Cream and Sorbet Selection

Our very own award-winning ice cream made in our factory right here in the village £ 5.75

Selection of Scottish Cheese

Mill One Fruit Chutney, Frozen Grapes, Celery, Lavosh Crackers (£2.50 supplement for DBB Guests) £ 7.95

Hot Beverages

Espresso	£ 2.75
Latte	£ 2.95
Americano	£ 2.75
Cappuccino	£ 2.95
Hot Chocolate	£ 2.95
Tea	£ 1.95
Speciality Teas	£ 2.50



'An intense, full flavoured coffee blend with taste notes of dark, bitter chocolate balanced with rich praline. Hints of citrus acidity with background flavours of spice and leather. Vibrant syrupy mouth feel, with enhanced caramel tones in milk'



We are proud to serve our very own New Lanark Ice Cream which is made right here in the village. It is owned by the New Lanark Trust, so whenever you purchase a dessert served with our Ice Cream you are contributing to the restoration and development of the historic village within New Lanark World Heritage Site.