

Starters & Snacks

Bread & Olives *v gf**

warmed pain rustique, marinated olives & extra virgin olive oil
3.95

Garlic Bread *v gf**

rustic baguette baked with oodles of garlic butter
4.25

Garlic Cheesebread *v gf**

melting mozzarella & cheddar, topped with caramelised red onions
4.75

Freshly Prepared Soup *v*

lentil & bacon or today's special with rustic bread
4.25

Cullen Skink

smoked haddock, cream, potatoes, with crusty bread
6.95/8.95

Soul Spiced Cauliflower *vg*

spiced cauliflower florets deep fried in breadcrumbs, with hot sauce
6.75

Popcorn Haggis

battered & fried, with soured cream
6.95

Apple, Walnut & Blue Cheese Salad *v gf*

baby gem leaves, honey & mustard
7.25

King Prawns Pil Pil *gf**

pan fried with garlic & chilli, crusty bread
8.95

Halloumi Fries *v*

lightly breaded with cranberry dip
7.50

Prawn Cocktail

atlantic prawns in classic marie rose sauce, spring onion & shredded cos lettuce
7.25

Whipped Feta *v gf*

creamy feta over grilled asparagus with lemon dressing
7.95

Favourites

Wild Mushroom Risotto *v*

nameko, boletus edulis, oyster & shiitake mushrooms with a creamy garlic sauce
11.95

Add Chargrilled Chicken 1.95 or King Prawns 2.95

Mac & Cheese *v*

classic dish baked with mature cheddar cheese sauce & with garlic bread
9.95

Deep Fried Haddock

in beer batter with posh fries, peas & tartare sauce
8.95/13.95

Lasagne al Forno

slow cooked beef & tomato ragu layered with egg pasta, cheese sauce, with seasonal green salad & garlic bread
12.95

Vodka Rigatoni *v*

simple red sauce with vodka & chilli
10.95

Add Chargrilled Chicken 1.95 or King Prawns 2.95

Pollo Funghi *gf*

old favourite of ours, simple grilled chicken breast, wilted spinach & mushrooms sauteed in garlic butter with baby potatoes
14.95

Vegan Fish & Chips *vg*

vegan battered banana blossom, deep fried & served with posh fries & peas
12.95

Pan Fried Salmon *gf*

langoustine bisque with spinach & baby potatoes
16.95

Chicken Schnitzel

Lemon & thyme crumb, dressed salad & string fries
12.95

Salads

Caesar Salad

our version of the classic, with pancetta, Parmesan shavings, anchovies, sea salt croutons & Caesar dressing
9.25

Add Chargrilled Chicken 1.95 or King Prawns 2.95

Warm Salmon Salad *gf**

crispy salmon over potatoes, asparagus, spring onion & sugar snap peas, with a lemon dressing
12.95

Chicken, Bacon & Avocado Salad *gf*

dressed leaves, grilled chicken, crispy bacon, sliced avocado, red onion, tomato
12.50

The Grill

Roast Chicken *gf**

1/2 roast chicken, choose barbeque or lemon & herb, served with posh fries, salad
10.95

Mustard Chops *gf*

marinated in Dijon & thyme served with posh fries & seasonal green salad
12.95

Prime Beef Steaks

All of our beef is 21 day aged & sourced in Scotland

Steak Frites *gf*

6oz Ribeye, dressed watercress & string fries
13.95

Tagliata *gf*

salad of rocket, rare rib-eye and parmesan, olive oil & thyme dressing
13.95

Ribeye Steak *gf*

10oz prime beef, dressed watercress, garlic & herb tomato & string fries
20.95

Fillet Steak *gf*

7oz beef fillet, dressed watercress, garlic & herb tomato & string fries
22.50

choose a sauce to go with your steak - Pepper, Diane or Blue Cheese
2.25

Burgers

Our burgers are served on a toasted pretzel bun (gf available) & served with string fries*

House Steak Burger *gf**

6oz beef burger, melting cheddar, crispy bacon, lettuce, tomato, red onion & coleslaw
10.95/12.95

Chicken Caesar Burger *gf**

breaded & fried chicken breast, crispy bacon, cos lettuce, caesar dressing
12.25

Vegan Burger *vg*

plant based burger with tomato, lettuce, red onion & tomato relish
11.95

Sides

Onion Rings 3.25

Posh Fries 3.25

Garlic Mushrooms 3.25

Chilli & Parmesan Fries 3.45

Cajun Fries 3.45

Tomato & Onion Salad 3.95

Mini Mac & Cheese 3.95

Desserts

Crème Brulee *gf*

caramelised creamy vanilla custard
4.95

Tiramisu

traditional home-made Italian trifle
4.75

Hot Chocolate Fudge

cake served warm with vanilla ice cream & chocolate sauce
4.75

Baked New York Cheesecake *gf*

blueberry syrup & fresh whipped cream
5.75

Croissant Butter Pudding

just like bread & butter pudding but lighter and a bit French served with vanilla ice cream
5.95

Apple & Strawberry Crumble *vg*

served with raspberry sorbet
5.95

Ice Cream

Ask your server for today's selection
4.95

Sandwiches

served daily between 11am and 4pm

Ham & Mustard *gf**

with Dijon mayo on granary bread, served with salad garnish and crisps
6.95

Avocado Rustique *gf**

French bread, creamy avocado, cucumber, salad garnish & crisps
7.95

Posh Cheddar & Fancy Pickle *gf**

on granary with salad garnish and crisps
6.95

Club Sandwich

grilled chicken, lettuce, bacon, on toasted white, served with posh fries
10.95

Tuna Rustique *gf**

French bread, tuna with peppers & red onion, mayo, dressed leaves served with crisps
7.95

Vintage Afternoon Tea

Reservations only, served daily until 5pm. Enjoy a little time out!

Savouries

ham & Dijon mustard, cucumber & cream cheese sandwiches, sausage rolls, quiche

Home-baked Scones

clotted cream, butter & jam

Mini Delights

victoria sponge, French macarons, cream cakes
14.50

Indulge with a mini prosecco for 5.50

Events @ Carfraemill

Weddings, parties & meetings play a major part of our year at the Carfraemill.

Whether it is a small meeting for 15, a party for 50 or a wedding for 300 we would love to discuss & help with your plans.

Ask to chat with our manager or email celebrations@carfraemill.co.uk & we'll get in touch for an informal initial chat.

Please check the allergen information every time you visit our restaurants as we may have changed the recipe or the ingredients of one or more of our dishes.

gf = gluten free, gf gluten free option, v = vegetarian, vg = vegan*

CARFRAMILL 

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