

Monday – Tuesday 12 - 2.45pm
Wednesday – Friday 12 - 9pm
Saturday 12 - 5pm
Saturday Fine Dining 7 - 9.30pm
Sunday Lunch 12 - 5pm

sandwiches

selection of sandwiches available daily until 5pm

In order to try and enhance your dining experience we have attempted to match some of our wines to the dishes which means we have extended our list of wines by the glass. Some wines are only available by the bottle for the time being - but we are working on that!
The numbers beside the dishes refer to our Wine List bin numbers

starters

Soup of the Day

with Home Baked Breads

Rilette of Duck Confit (10, 14, 29)

Port Gel
Truffle Brioche

Milton Smoked Haddock Fishcake (15, 22)

Chive Beurre Blanc

Available as Main Course

Slow Braised Pork Cheek (9, 29)

Salad of Quails Egg, Capers,
Crispy Ear

Mushrooms and Poached Egg (14, 17)

on Toast, Dijon Hollandaise
Tarragon Puree

Deconstructed Caesar Salad (v) (2, 25, 26)

(with or without Anchovies)
with Hot-smoked Salmon
Available as Main Course

Some dishes may not be suitable for those with intolerances, allergies or specific dietary requirements - let us know if we can be of help.

The temperature of the dishes depends on their content and varies from tepid to hot – never very hot

THE MILTON RESTAURANT, CONSERVATORY & MARQUEE

Reservations 01330 844566

www.themilton.co.uk

mains

Lamb (25, 27)

Rump of Lamb
Pommes Dauphinoise
Carrot Puree
Red Cabbage

Pollock (14, 17)

in Cured Ham, Black Pudding, Herb Rosti,
Wilted Spinach,
Curry Beurre Blanc

Beer Battered Fish (14, 15)

Crispy Fries, Minted Pea Puree,
Homemade Tartare Sauce

Chicken (22, 28)

stuffed with Wild Mushroom Farce
Pommes Noisettes, Button Onion and
Smoked Bacon Ragout

Duck (9, 29)

Breast of Gressingham Duck,
Vanilla Bean Mash, Port Roasted Plums,
Five Spice Jus

Sirloin (Aberdeen Angus) (25, 29)

Crispy Fries, Sauce Bearnaise, Caramelised
Onion Compote, Mushrooms



Pithivier (v)

of Spinach, Goats Cheese and Vine Tomato,
Twice Baked Cauliflower Souffle

sides

All dishes are served complete but if you fancy a little bit on the side then we offer the following choice:

Garlic Bread

House Salad

Crispy Fries

Sauteed Mushrooms in Garlic Butter

Dauphinoise Potatoes

puddings

Spiced Pear & Pecan Pudding

Gingerbread Ice Cream,
Crème Anglaise

Crème Brulee

Whisky & Oatmeal Ice Cream,
Warm Marmalade Cake

White Chocolate Tart

Mandarin-scented Ganache,
Lemon Curd

Ices and Sorbets

Cheeseboard

Coffee or Tea Selection

All our red meat dishes are cooked Sous Vide, served pink unless requested otherwise and the temperature of the dishes depends on their content and varies from tepid to hot, never very hot

Dishes may contain nuts

Gratuities

Since taking over at The Milton in 2004 we have stood against using gratuities to subsidise wages. Gratuities are at your discretion and, if preferred, can be added to your bill when paying by Credit Card, however deductions of almost 50% for Administration Charges, Tax and VAT have to be applied before distribution to staff

Our Local Suppliers

Scotch Beef Club



The Scotch Beef Club is unashamedly based on quality. Restaurants, like the Milton who are accepted as members of this exclusive club promote Scotch Beef clearly on their menus, sending out a positive message about the integrity of Scotch Beef to discerning customers all over the world. Inchmarlo Home Farm near Banchory is part of the scheme and supplies the Milton with some of the North East's finest beef

Andrew Gordon Butchery



World class Aberdeen Angus Pedigree Beef from local butcher Andrew Gordon Chattan Place in Aberdeen. In partnership with local breeders and suppliers he provides us with the finest quality meat Aberdeenshire has to offer. His prestigious range includes rare breed pork, matured Aberdeenshire Rib Roast and larder trimmed succulent Sirloin Steaks.

Cambus o' May Cheese



All of our cheeses are handcrafted using unpasteurised milk from traditional recipes. Unlike mass-produced cheese that is standard in consistency and often unexciting in taste, cheese made with raw milk boasts a wealth of interesting flavours and textures. Part of the charm of producing raw milk cheeses is the difference in flavour that comes with different seasons so expect subtle changes in the cheese as the year goes on

Ruth's Little Farm



Ruth's Little Farm produces pedigree rare breed Berkshire, Gloucester Old Spot and Saddleback pigs whose meat provides tremendous flavour, good colour and amazing crackling. Our Sausages are specially made by Ruth to Chef Littlewood's recipe and are a very popular addition to our menu.

Devenick Dairy



Looking out from the farm shop gives you a real feel for the story behind where some of your magnificent food comes from. You can see the cows grazing in their pastures and free-range hens scratching the yard. The farm provides a growing list of produce including Cheeses, Yoghurts, Cream, Butter, Eggs, Lamb, Rhubarb, Tomatoes and Lettuce



Suppliers

Lobster, Salmon and Scallops - Isle of Skye Seafoods; Beef (28 days aged) and Butchery - Andrew Gordon Butchery (Aberdeen); Lamb - Inchmarlo Home Farm, McWilliams Ltd (Aberdeen) and Kiltarlity Lamb (Inverness-shire); Game - Leys Estate (Crathes), Balmoral and Braehead Foods (Ayrshire); Vegetables - Sandy Shepherd (Cammachmore); Berries - Castleton (Glamis) and Mill of Kincardine Farms; Ice Cream & Sorbets - Homechurned at the Milton and Simpsons (Buckie); Cheeses - Devenick Dairy (Aberdeen), Cambus o' May Cheeses (Ballater); Ham and Duck - Wark Farm (Alford); Pork & Sausages - Ruth's Little Farm (Dunecht); Rapeseed Oil - Ola Oils (Inverurie)