

We have seen various changes to our menus in the last 5 years at the Milton but Grampian's, and particularly Deeside's, abundant larder provides us with continually increasing choices from which to create them.

Our kitchen brigade, headed up by Executive Chef and a Masterchef of Great Britain, **David Littlewood**, continue to develop their idea, which I am proud to offer to our discerning customers. Each of the team have won one award or another:

Bob Miller - Head Chef

Grampian Seafood Chef of the Year 2010 (Gold Medal)

Alex Hay - Sous Chef

Grampian Chef of the Year 2010 (3rd place/Silver Medal)

Craig McKenzie - Chef de Partie

Scottish Young Seafood Chef of the Year 2009 (Gold Medal)

Having been awarded an AA Rosette we are now looking more closely at what we provide and it appears there is an increasing demand for a lighter lunch option at the start of the week.

To satisfy this we have produced a new lunch menu for Monday and Tuesday which will hopefully satisfy as many palates as possible - from Open Sandwiches and Soups, which change daily, to our irreplaceable Smoked Haddock Fishcakes and a choice of Platters, each of which is made up of Homemade or Aberdeenshire produce. As we endeavour to improve our menus we continually look at our local producers to see what they can offer. Wherever possible we only use produce in season, so although it might look good, you won't see the likes of Strawberries or Asparagus on our menus through the winter months.

Hopefully you will enjoy it but if we have missed the mark and you would have preferred something else then please let us know and we will look at amending where appropriate. Our usual All Day Menu is available from Wednesday onwards, our 'Fine Dining' menu on Saturday night and the Roast Beef special on Sunday.

New Platter Dishes

Meat

This includes a selection of cold meats including Cured Meat and Game from the Deeside Smokehouse in Dinnet, which in our opinion is better than we can find from the more traditional sources in Europe, and Wark Farm near Alford provide us with Organic Lamb, Pork, Beef and Goose.

Seafood

All Scottish inland or coastal sourced, of the highest quality, fresh and most importantly, sustainable. Wherever this is farmed we insist on visiting the supplier and assuring ourselves that their focus is on being able to consistently deliver a quality product.

Cheese

We have sourced some fabulous cheeses from the award winning Devenick Dairy at Banchory Devenick and Cambus o' May Cheeses near Ballater.

Enjoy!
Local Suppliers

Sandwiches

from **£4.95**

We offer a selection of open sandwiches served with Salad Leaves and our own Mixed Vegetable Crisps. All prepared to order which are available daily until 3pm - we will let you know today's choice.

Soup can be added for a £2 supplement

Soups of the Day

£3.95

with daily Homebaked Breads

Milton Smoked Haddock Fishcake

served on Tomato Chutney, Salad Leaves and finished with a Chive Beurre Blanc

£5.65

as a Main Course

£10.45

Caesar Salad

£4.95

contains Anchovies, Croutons and Soft Boiled Egg

with Home Smoked Chicken

£5.95

as a Main Course

£9.50

with Home Smoked Chicken

£10.85

Platters

served with Homemade Breads, Chutney, Vegetable Crisps and Homemade Deli Fayre

Meat

£9.00

Fish

£9.00

Cheese / Vegetarian

£7.00

Crispy Fries

£2.25

Short and Sweet

All our Scones are made fresh daily by Mary as are the Homebakes - once they're done they're done.....until tomorrow!

Scones are available with:

Preserve

£1.25

Preserve and Whipped Cream

£1.75

Strawberries and Whipped Cream

£2.50

Homebakes

£1.60

Sweet of the Day

£5.65

Ice Creams and Sorbets

£4.65

Coffee or Tea Selection

from **£2.65**

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

Dishes may contain nuts

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 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



The Deeside Smokehouse sits in the heart of Royal Deeside between Dinnet and Ballater, close to the banks of the Dee and the popular walking and cycling route, the Deeside Way. All the game smoked is wild and sourced from Dinnet Estate or from other local estates and farms on Deeside. Smoking is done using traditional methods over whisky soaked oak shavings from the Speyside Cooperage.

Devenick Dairy



Looking out from the Devenick Dairy 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 – M&J Seafoods; Beef (Milton dried for 28 days) and Butchery - Andrew Gordon Butchery (Aberdeen) and McWilliams Ltd (Aberdeen); Organic Beef, Lamb, Pork and Goose – Wark Farm (Alford); Game - Leys Estate (Crathes), Deeside Smokehouse (Dinnet) Balmoral and Braehead Foods (Ayrshire); Vegetables – Mark Murphy (Edinburgh) and Sandy Shepherd (Cammachmore); Berries - Castleton (Glamis) and Mill of Kincardine Farms; Ice Cream & Sorbets - Homechurned at the Milton; Cheeses - Devenick Dairy (Aberdeen), Cambus o' May Cheeses (Ballater); Speciality, Wild Mushrooms & Foraged Foods - Wild Tastes (Kirkcaldy); Pork & Sausages - Ruth's Little Farm (Dunecht); Rapeseed Oil - Ola Oils (Inverurie)

the milton restaurant monday - tuesday



opening hours

Conservatory

Monday - Saturday 9.30 - 5pm
Sunday 10.30 - 5pm

Lunch

Monday - Tuesday 12 - 3pm
Wednesday - Saturday 12 - 5pm
Sunday 12 - 5pm

Evening

Sunday - Tuesday Closed
Wednesday - Friday 5 - 9pm
Saturday 7 - 9.30pm

THE MILTON RESTAURANT, CONSERVATORY & MARQUEE

Reservations 01330 844566

www.themilton.co.uk