

To start...

Homemade Soup of the Day		£3.95
Smoked Haddock Fishcake	<i>Starter</i>	£5.45
Chive Beurre Blanc	<i>Main</i>	£10.25
Deconstructed Caesar Salad (V)	<i>Starter</i>	£5.25
	<i>Main</i>	£9.85
with Smoked Salmon	<i>Starter</i>	£6.25
	<i>Main</i>	£10.95

*our Caesar Salads contain Anchovies,
please let us know if you would prefer yours without*

Smoked Scottish Salmon	£5.75
Capers, Lemon and Herb Oil	
Baked Crottin of Goats Cheese Souffle	£5.65
Red Onion Tart Tatin	
Wilted Spinach	
Herb Pesto	
Lamb	£6.00
Slow Braised Breast of Lamb	
stuffed with a Grain Mustard Farce	
Swede Puree	
Juniper Jus	

To follow...

Medium Roasted Ribeye of Beef	£13.95
with Yorkie Pud	<i>child/reduced</i>
	£10.65
Beer Battered Fish 'n' Chips	£10.45
Crushed Peas	<i>child/reduced</i>
Crispy Fries	£7.65
Guinea Fowl Supreme	£12.95
Hotch Potch Potatoes	
Café au Lait	
Chump of Grampian Lamb	£13.35
Crushed Potatoes	
Braised Red Cabbage	

Dishes of the Day

Fish	£12.95
Vegetarian	£9.95

To accompany.....

All dishes are served garnished but if you fancy a little bit extra on the side

House Salad	£2.00
Sauteed Mushrooms	£2.00
Garlic Bread	£2.00
Dauphinoise Potatoes	£2.00
Crispy Milton Fries	£2.00

To finish...

Malted Chocolate Crème Brulee	£5.50
Macallan Ice Cream	
Warm Rhubarb & Almond Tart	£5.50
Caramelised Almond Pannacotta	
Sticky Toffee Pudding	£5.50
Hot Fudge Sauce	
Vanilla Ice Cream	
Homemade Ices and Sorbets	£4.75
Cheeseboard	£7.00
a selection of Scottish Cheeses with	
Grapes, Apricots, Homemade Quince Conserve,	
Celery and Mary's Oatcakes	

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

Gratuities

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

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)

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.

Maryfield Farm

Bakers of award winning steamed puddings Jill Adron and her family have been providing The Milton with their excellent free-range poultry products from their fine food range at Maryfield Farm on the South Deeside Road.

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



The Devenick Dairy specialises in producing the finest range of artisan cheeses including the Deesider, Smoked Deesider, Dees Cheese and the Cheese with no Name! They also produce the freshest quality tasting Yoghurt in Aberdeenshire

the milton restaurant

Sunday

