

SUMMER 2010

Lunch:

Monday - Tuesday: 12 – 3pm
Wednesday - Sunday: 12 – 5pm

Dinner:

Wednesday – Friday: 5 – 9pm
Saturday: 7 – 9.30pm

sandwiches from £4.95

selection of sandwiches available daily until 5pm

In order to try and enhance the 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 remain only available by the bottle for the time being - but we are working on that!

starters

Soup of the Day £3.95
with Home Baked Breads

Home Citrus-cured Scottish Salmon £6.45
Potted Shrimp, Avruga Caviar

Milton Smoked Haddock Fishcake £5.65
Chive Beurre Blanc

as a Main Course £10.45

Seared Wild Scottish Venison £7.50
Blackcurrant, Bitter Chocolate, Pea Shoots

Twice Baked Goat's Cheese Soufflé £5.65
Red Onion Marmalade
Lightly Pickled Beets

Milton Caesar Salad £4.95
(with or without Anchovies)

with Home Smoked Chicken £5.95

as a Main Course £9.50

with Home Smoked Chicken £10.85

Charcuterie £6.95
a selection of Local Meats and Charcuterie
Tomato Chutney, Walnut Bread

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

mains

Liver £12.95
Pan Seared Calves Liver
Chive Mash
Bacon Jus

Fish of the Day £13.25

Fish 'n' Chips £10.95
reduced portion £8.95

Beer Battered Fish, Crispy Fries,
Minted Pea Puree, Homemade Tartare Sauce

Chicken £12.95

Roasted Supreme of Chicken,
Sauteed Potatoes, Baby Gem, Pancetta,
Pea Veloute

Lamb £13.95

Chump of Lamb and Braised Shin
Pommes Dauphinoise
Roasting Jus

Sirloin (Aberdeen Angus) £17.25

Crispy Fries, Sauce Bearnaise,
Caramelised Onion Compote, Mushrooms



Pithivier of Badentoy Blue and Walnuts £10.45

Warm Summer Tomatoes
Butternut Squash Puree

sides

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

Garlic Bread £2.25

House Salad £2.25

Crispy Fries £2.25

Sauteed Mushrooms in Garlic Butter £2.25

Dauphinoise Potatoes £2.25

puddings

Chocolate Nut Brownie £5.65

Horlicks Ice Cream
Chocolate Fudge Sauce

Vanilla Crème Brulee £5.65

Strawberry Sorbet
Almond Sablee

Lemon Posset £5.65

Honey & Rosemary Sorbet
Lemon Sabayon Glazed Berries

Ices and Sorbets £4.65

Cheeseboard £7.25

Coffee or Tea Selection from £2.65

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 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



the milton

restaurant



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)