**The Coffee Mill**

**73 Glaisnock Street, Cumnock**

We are a small family run café in the middle of Cumnock. Our family has run a business in Cumnock since 1888.

We are delighted to open extended hours during the Cumnock Tryst and we are happy to support the Tryst by serving our dinner menu from 4pm during the Festival and 12pm on the Sunday of the Festival.

The Coffee Mill will be open from 7.30am – 7.30pm during the Festival and will stay open later for groups who book in advance.

Our food is freshly made using as many local suppliers as possible. Our meat comes from Nisbet’s butchers from Sorn, our organic milk supplier is Mossgeil farm in Mauchline and our ice cream comes from Woody’s in Galston.

Our menu can be easily adapted to your needs with prior knowledge when booking a table. We are not licensed but are happy to operate a ‘bring your own bottle’ policy. There is an off licence next door.

To book please telephone Jonathan on 07968 253195 or email [jonathansloane@btinternet.com](mailto:jonathansloane@btinternet.com)

**The Coffee Mill**

**73 Glaisnock Street, Cumnock**

**Cumnock Tryst Menu**

**£15 per head**

Starters

Soup of the day served with crusty bread

Chicken tempura with sweet chilli dip

Hot smoked salmon salad

Arancini balls served with a sour cream dip

Main courses

Steak pie, baby potatoes and vegetables

Macaroni Cheese with garlic bread

Haddock goujons, fries and tartar sauce

8oz Beef burger served with homemade fries

Desserts

After Eight Cheesecake

Apple crumble

Sticky Toffee pudding

Chocolate Fudge Cake

Tea or Coffee also included