

A La Carte Menu

Complimentary triple filtered still or sparkling water

Starters

Garlic Pesto Bread (n) € 6.95

Semi dried tomatoes, basil pesto, mozzarella

Millstone's Irish Seafood Chowder € 9.95

With rustic bread

Baked Portobello Mushroom (n) € 8.95

Garlic crouton, fresh herb pesto, mozzarella, rustic leaves

Irish Smoked Salmon parcel € 13.95

Chilled Atlantic prawns in marie rose & brandy sauce,
Wrapped in Irish smoked salmon, finished with crab meat & a twist of lemon

Crispy Calamari € 12.95

Lemon breadcrumbs, pickled tartar sauce

Stuffed Yorkshire pudding € 10.95

Hereford beef pan fried in brandy butter with mushrooms & onions,
Served with a red wine jus and horseradish cream

Mains

Roasted Turkey Breast € 21.95

Free range turkey breast, fresh herb and chorizo stuffing, red wine gravy, roast winter vegetables,
Carrot and parsnip mash, port cranberry garnish

Wild Venison & Red Wine Stew € 20.95

Traditional slow cooked stew with field mushrooms, winter vegetables
Served with rustic baguette

Oven Baked Irish Salmon € 22.95

Honey & cranberry crumb crust, roasted winter vegetables, leaf garnish

Vegan Tofu Steak € 19.95

Green beans, courgettes, baby spinach sautéed in virgin garlic oil,
Tomato & red wine sauce, leaf salad

Slow Roast Lamb Belly € 23.95

Crushed minted potatoes, parsnip and carrot mash, red wine & thyme jus

7oz Prime Fillet € 28.95

10oz Prime Fillet € 33.95

18oz Prime Rib eye on the bone € 34.95

Steaks served with buttered mash or chips and a sauce of your choice

Brandy peppercorn sauce

roast garlic butter

Mushroom sauce

fresh herb pesto (n)

Sides €4.50

Chunky chips
Root vegetables

Buttered Mash
Skinny chips
Vine tomato & pesto salad

Mushroom & onion
Mixed leaf salad