



*Complimentary triple filtered still or sparkling water*

**Monday – Thursday 12pm – 4pm**

## **Starter & Main**

**€19.95**

### **Starters**

#### ***Garlic Pesto Bread (n)***

Semi dried tomatoes, basil pesto, mozzarella

#### ***Millstone's Irish Seafood Chowder***

With rustic bread

#### ***Buffalo wings***

Classic hot sauce, blue cheese dip, lemon garnish

#### ***Baked Portobello Mushroom (v)***

Garlic crouton, forest mushrooms, melted mozzarella, rustic leaves dressed herbs

### **Main Courses**

#### ***Roasted Turkey Breast***

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***

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

#### ***8oz Chargrilled Prime Beef Burger & Frites***

Lettuce, tomato, mayo, sautéed onion, crispy parma ham /blue cheese/mature cheddar/ mozzarella

#### ***Classic fish and Chips***

Beer battered fresh haddock, pickled tartare sauce, thick cut chips, salted lemon

#### ***Vegan Tofu Steak (v)(n)***

Green beans, courgettes, baby spinach, sautéed in virgin garlic oil, tomato and red wine sauce, rustic herbs,  
Leaf salad

### **Sides €4.50**

**Chunky chips**

**Skinny chips**

**Buttered Mash**

**Root vegetables**

**Mushroom & onion**

**Mixed leaf salad**

**Vine tomato & pesto salad**

## 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 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**