



Complimentary triple filtered still or sparkling water

Sunday - Thursday 4pm – close

Friday & Saturday until 6pm

Starter & Main

€29.95

Starters

Garlic Pesto Bread (n)

Semi dried tomatoes, basil pesto, mozzarella

Millstone's Irish Seafood Chowder

With rustic bread

Baked Portobello Mushroom (v)

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

Stuffed Yorkshire pudding

Hereford beef pan fried in brandy butter with mushrooms & onions,

Served with a red wine jus and horseradish cream

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

Slow Roast Lamb Belly

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

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**