

# Sample Lunch Set Menu

**One Courses €19.95 Two Courses €26.95 Three Course €31.95**

*Subject to change and availability*

## Starters

### *Roasted Vine Tomato Soup*

Parmesan cream, rustic baguette, celery stick

### *Millstone's Irish Seafood Chowder*

Guinness stout bread, caper and caviar butter

### *Wild Atlantic prawn Bisque*

Rich prawn soup, caviar cream, stout bread

### *Baked Portobello Mushroom* (v)

Garlic crouton, forest mushrooms, melted camembert, tomato, toasted crumbs, hollandaise dressed herbs

### *Irish Crab Smoked Salmon Parcel* (€4 supplement)

Chilled poached salmon, baby prawns, brandy marie rose sauce, stout bread, white crab meat crust, lemon caviar

### *Sautéed Organic Wild Prawns* (€5 supplement)

Lemon, white wine, roast garlic butter, dipping baguette

### *Stuffed Yorkshire Pudding*

Tender prime irish beef pan fried in brandy butter, mushrooms, onions, finished with beef jus, horseradish cream

### *Duck Paté*

Pink peppercorn black seed crust, rustic baguette, red wine reduction, crispy Parma ham, rustic herbs

### *Trio of Pesto Bread* (v)(n)

Smoked tomato pesto, baby mozzarella, basil and herb pesto, semi dried tomatoes, parmesan

## Main Course

### *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 and Red Wine Stew*

Traditional slow cooked stew with field mushrooms, winter vegetables and truffle & black pepper mash

Served with rustic baguette

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

Lettuce, tomato, mayo, sauteed onion, crispy parma ham, grilled raclette/blue cheese/mature cheddar/baby mozzarella

### *Classic fish and Chips*

Beer battered fresh haddock, caper, dill, gherkin tartare sauce, thick cut chips, crushed green peas, lemon

### *Slow Roasted Wicklow Lamb Belly*

With crushed minted potato, parsnip & carrot puree, served with red wine & thyme sauce

### *Baked fillet of Salmon*

Prawn and crab crust, mashed potato, green beans, lemon hollandaise, rustic herbs

### *Roast Goats Cheese Wellington* (v)

Aubergine, peppers, courgettes, spinach, wrapped in puff pastry, fresh herb salad, hollandaise dressing

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

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

## Millstone Steaks €5.50 Supplement

*Served with house gratin & sauce of your choice*

### *10oz Prime Rump*

This cut has a firm texture, with a very rich beef flavor

### *8oz Rib Eye off the bone*

Highly marbled with a large center of fat, giving this cut a juicy texture & succulent rich flavor

### *9oz New York Striploin*

A little firmer than fillet, light even marbling, give this cut stronger flavor  
Cooked to your preference

### *7oz Prime Irish Fillet steak*

Cut from the tenderloin, very tender steak, low in fat, milder in flavor  
Cooked to your preference

## Sauces & butters

Brandy peppercorn,  
Blue Cheese Peppercorn,  
Red Wine jus,  
Mushroom Sauce,  
Hot Steak Sauce,  
Fresh Herb Pesto,

Roast Garlic Butter,  
Smoked Chilli Butter,  
Blue Cheese Butter,  
Béarnaise,  
Horseradish Cream,  
Smoked Tomato Pesto

## Petit Sides €2.75

### *Gratin*

House Gratin  
Raclette Cheese  
Pesto & Parmesan  
Crumbled Blue cheese

### *Frites*

House Onion Rings  
Skinny frites/ Aioli  
Hollandaise Frites  
Thick Cut Steak Chips  
Tru Parmesan Frites  
Sweet Potato/ Aioli  
Halloumi Pesto Fries €3.75

### *Sautéé*

Mushroom  
Onion  
Crushed Baby Potatoes  
Buttered Green Beans  
Wilted Spinach  
Creamed Spinach  
Root Vegetables

### *Mash*

Buttered  
Red Wine  
Chorizo & Paprika  
Truffle & Black Pepper  
Garlic & Fresh Herb  
Blue Cheese  
Carrot & Parsnip  
Crushed Green Peas

### *Salads*

Rustic Leaf & Herb  
Vine Tomato & Pesto  
Spinach & Blue Cheese