



# THE MILL

## COCKTAILS

### Aperitif Cocktails

#### Kir Royal

Crème de Cassis,  
House Champagne € 18.00

#### Champagne Cocktail

House Champagne, Sugar  
Cube, Angostura Bitters € 17.00

#### French 75

House Gin, Lemon Juice,  
Simple Syrup € 17.00

#### Aperol Spritz

Aperol, House Prosecco,  
Soda Water € 14.00

#### Pimms Royal

Pimms, Seasonal Berries,  
Prosecco € 17.00

#### Black Velvet

House Champagne,  
Guinness € 16.00

#### Ernest Hemingway

**Death in the afternoon**  
Absinthe, Lemon Juice,  
Champagne € 17.00

### Mocktails

#### Berry Good

Seasonal Berries, Basil, Syrup,  
Lime Juice, Soda Water € 9.00

#### Cucumber Collins

Fresh Cucumber, Lemon  
Juice, Elderflower Cordial,  
Fever Tree € 9.00

### FOOD ALLERGENS & INTOLERANCES

Please note all of our dishes are prepared to order and may contain allergens. Our kitchen operation involves shared cooking and preparation areas, therefore: We cannot guarantee that any menu item can be completely free of allergens.

### OUR SUPPLIERS

La Rousse Foods, Kelly's Oysters, Harty Oysters, Redmond Fine Foods, Wrights of Marino, Shellfish de la Mer, TJ Crowe Farm, Sheridan's Cheesemongers. McGraths Butchers.

## SNACKS

#### Octopus

New potato, paprika, olive oil €23.00

#### Anchovies

Crushed tomato, grilled bread €9.00

#### House Croquettes

Caesar dip €12.00

#### Oysters

Harty's €17.00

Galway Bay €17.00

Carlingford Lough €17.00

#### Seafood Platter Small Or Large

Oysters, half lobster, langoustine, dressed crab, mussels, prawns,  
potted shrimp, mignonette, curry mayo, Marie Rose sauce, Guinness bread

**Small €65.00/ Large €75.00**

## APPETISER

#### Lambay Crab

Pressed lemon, vanilla mayonnaise, spelt bread €17.00

#### Tomato Terrine

Burrata, olive, herb salad €12.50

#### Scallop Ceviche

Chili, red onion, blueberries €18.00

#### TJ Crow's Ham Hock Beignet

Gooseberry, barbeque sourdough €14.50

#### Asparagus

Quail egg, grilled Coolatin cheddar

## MAINS

#### Beef Fillet

Spring onion, potato galette, red wine jus €38.00

#### Cannon of Lamb

Herb crust, confit garlic, potato galette, lamb sauce €29.00

#### Halibut Steak *'on the bone'*

Broad bean, grilled baby gem, chorizo €32.00

#### Grilled Sole

Wild sorrel, cucumber & shrimp sauce €MP

#### Open Ravioli,

Peas, beans, truffle €23.00

## SIDES

Lyon's Garden Salads    Seasonal Green    Chips    all sides € 5.00

## DESSERTS

#### Marinated Strawberries

Basil, mint, coconut €10.00

#### Poached Peach

Almond parfait, raspberries €10.00

#### Apricot Mille-Feuille

Pistachio, apricot & thyme sorbet €10.00

#### Chocolate & Lemon Mousse

Yoghurt sorbet €10.00