



THE MILL

SHARING PLATES

Selection of Oysters

Harty's	€17.00
Galway Bay	€17.00

Seafood Platter

4 Oysters, Half Lobster, 4 Langoustine, Dressed Crab, 6 Mussels, 4 Prawns, Potted Shrimp, Mignonette, Curry Mayo, Marie Rose Sauce, Guinness Bread	€65.00
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Pate da Negra

Focaccia, Olive Oil	€22.00
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Galway Bay Mussels

White Wine Garlic, Parsley	€16.50
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House Croquettes

Lemon Mayonnaise	€9.00
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Salt Aged Rib Eye

Chips, Garden Salads, Bearnaise	€32.00
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LUNCH MENU

Appetizer

Chicken Terrine

Foie Gras, Garlic Scapes, Date Puree.

Cured Salmon

Garden Beetroot, Horseradish, Dill

Heirloom Tomato Salad

St Tola Goats Cheese, Black olive, Basil

Mains

Warrenpoint Cod

Braised Fennel, Saffron

Sugar Pit Pork Rib

Braised Gem, Peas, Pork Juices

Pappardelle

Courgette, Asparagus, Parmesan

Desserts

Eton Mess

Wexford Strawberries, Cream, Meringue

68% Chocolate Mousse

Honeycomb, Raspberries, Crème Fraiche

Mount Leinster Cheese

Oatcakes, Quince, Grapes

3 courses €38

2 courses €32

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 com

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.