



THE MILL

COCKTAILS

Aperitif Cocktails

Sloe Gin Royale

Monkey 47 Sloe Gin,
Blackberries
House Champagne € 20

Champagne Cocktail

House Champagne,
Sugar Cube, Angostura Bitters € 17

French 75

House Gin, Lemon Juice,
Simple Syrup, Champagne € 17

Kir Royale

Creme De Cassis,
Champagne € 13

Bellini

Peach Purée, Arches
Or
Raspberry, Chambord,
Prosecco € 13.50

Negroni

Campari, Antica Vermouth
Bombay Gin € 12

Cucumber Elderflower Collins

House Gin, St Germain
Cucumber, Lemon Juice,
Sugar Syrup, Soda Water € 12

Mocktails

Berry Good

Seasonal Berries, Basil, Syrup,
Lime Juice, Soda Water € 7.50

Cucumber Collins

Fresh Cucumber, Lemon
Juice, Elderflower Cordial,
Poachers € 7.50

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, Odaios Foods, Wrights of Marino, Shellfish de la Mer, TJ Crowe Farm, Sheridan's Cheesemongers, Hannan's Meat.

APPETISER

Prawn & Crab

Salas, Marie Rose Sauce

Game Terrine

Chicken Liver, Onion Brioche

Pork & Blue Cheese

Beetroot, Walnut, Sherry Dressing

MAINS

Salted Braised Beef

Mushroom, Bacon, Horseradish Potato, Red Wine Sauce

Sea Bream

Fennel, New Potato, Brown Shrimp Vinaigrette

Roasted Butternut

Puy Lentil Dressing, St Tola Goats Cheese

DESSERTS

White Chocolate & Coconut

Mango, Orange Ice Cream

Black Forest Gâteau

Black Cherries, Irish Ice Cream

Mince Meat Parfait Amaretto

Crushed Meringue, Chestnut

All menus are samples and subject to change