



THE MILL

SNACKS

Iberico Pata Negra
Tomato, Garlic, Grilled
Sourdough
€25

**Dublin Bay Prawn
Cigars**
Basil, Filo Pastry, Caviar
€18

Oysters
Carlingford Rock
Galway Bay Natives
€19

Seafood Platter
Oysters, Half Lobster, Langoustine,
Dressed Crab, Mussels, Prawns,
Potted Shrimp, Mignonette, Curry
Mayo, Marie Rose Sauce
€75

APPETISER

**Lobster and Langoustine
Ravioli**
Lobster Bisque, Garden Herbs
€20

Beetroot Salad
Honey Cider Sauce,
Walnuts
€18

Tuna Ceviche
Red Onion, Chilli, Yuzu
€24

Roast Duck Breast
Crispy Leg, Watercress,
Orange
€18

Ham Hock and Chicken Terrine
Foie Gras, Piccalilli, Sourdough
Crust
€18

MAINS

Peter Hannan's Beef Fillet
Black Pepper, Cavolo Nero,
Onion Ring
€46

Curragh Lamb Rump
Spring Onions, Morels,
Velvet Cloud Yoghurt
€39

Lemon Sole
Capers, Lemon,
Parsley
€37

Stone Bass Fillet
Caponata, Basil, Violet
Artichoke
€38

Co. Donegal Cod
Asparagus, Spring Peas, Trout
Roe
€37

SIDES

Lyon's Garden Salad Purple Sprouting Broccoli Creamed Potatoes Chips € 5

DESSERTS

Passionfruit Cheesecake
Mango Sorbet
€12

68% Chocolate Mousse
Caramelised Chocolate, Tonka
Bean Ice Cream
€12

Gariguette Strawberry
Cider Sabayon, Cliff Granola
€12

Lemon Parfait
Raspberry, Florentine
€12

Cheese Trolley
Quince, Grapes, Dates,
Selection of Crackers
3 piece €18
5 piece €25

Petits Fours
Handmade Selection of
Sweet Treats
€10

FOOD ALLERGENS & INTOLERANCES

Please note all 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, Hussey's Farm, Wrights of Marino, Shellfish de la Mer, TJ Crowe Farm, Sheridan's Cheesemongers. Peter Hannan's Meat, JJ Youngs.

BEEF SOURCED FROM UK AND IRELAND