



THE MILL

COCKTAILS

Aperitif Cocktails

Kir Royal

Crème de Cassis,
House Champagne €18.00

Champagne Cocktail

House Champagne,
Sugar Cube, Angostura Bitters €17.00

Frtench 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 & Basil Smash

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.

SHARING PLATES

Oysters

Harty's €17.00
Galway Bay Rock €17.00
Galway Bay Native €19.00

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

Plate of Spanish Iberico Ham

Grilled Sourdough €22.00

Anchovies

Focaccia €9.00

House Croquettes

Lemon Mayonnaise €6.00

APPETISER

Irish Scallop

Cauliflower, Chicken Wing, Chicken Sauce €18.00

Seafood Cocktail

Butterhead Lettuce, Marie Rose Sauce, Crisp Bread €18.00

House Smoked Salmon

Baby Beets, Horseradish Cream €15.00

Lobster Bisque

Brandy Cream €16.00

Foie Gras Terrine

Sauternes Jelly, Brioche Bun €18.00

MAINS

John Stone Striploin

Braised Oxtail, Creamed Potato, Red Wine Sauce €38.00

Lamb Shoulder (To Share)

Smoked Garlic Potato, Buttered Carrots €55.00

Glazed Venison Loin

Black Pudding, Cabbage, Blackberry Sauce €32.00

Sole à la Meunière

Caper, Parsley, Brown Butter €MP

John Dory

Cauliflower, Carrot & Lobster Sauce €36.00

Tagliatelle

Winter Truffle, Olive Oil, Chive €23.00

SIDES

Chips / Creamed Potato / Cauliflower Bake / Wilted Spinach €5.00

DESSERTS

Apple Crumble

Sage & Walnut Ice-cream €10.00

Chocolate Ganache

Hazelnut Mousse, Milk Ice-cream €10.00

Lemon Tart

Crème Fraiche, Cranberry Sorbet €10.00

Selection of Cheeses from The Trolley

Oat Biscuit, Crackers, Quince

3 €12.00 / 5 €20.00 / 8 €28.00