



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 € 17

Aperol Spritz

Aperol, House Prosecco,
Soda Water € 14

Bellini

Peach Puree, Arches
Or
Raspberry
Prosecco € 13.50

Negroni

Campari, Antica Vermouth
Bombay Gin € 12

Cucumber Elderflower Collins

House Gin, St Ge4main
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,
Fever Tree € 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, Redmond Fine Foods, Wrights of Marino, Shellfish de la Mer, TJ Crowe Farm, Sheridan's Cheesemongers. McGraths Butchers.

SNACKS

Iberico Pata Negra

Tomato, Garlic, Grilled Sourdough € 25

Spanish Anchovies

Abbae De Queiles Olive Oil, Lardo € 9

Oysters

Dungarvan Bay Harty's € 19

Kelly's Galway Gigas € 19

Seafood Platter

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

APPETISER

Irish Fish Soup

Braised Fennel, Saffron € 17

Scallop Ceviche

Blueberries, Coriander, Chili € 19

Squab Pigeon

Garden Beetroot, Black Pudding, Prune € 14

TJ Crowe Pork Cheeks

Apple, Fenland Celery, Walnut € 12

Steamed Asparagus

Fried Ducks eggs, Wild Mushroom, Hegarty Cheddar € 16

MAINS

Salt Aged Beef Fillet

Potato Terrine, Foie Gras, Summer Truffle €40

Duvillaun Beg Island Lamb Cannon

Barigoule Artichoke, Broad Beans, Samphire € 32

Turbot Fillet

Steamed Tenderstem Broccoli, Smoked almonds, Hollandaise € 35

Grilled Black Sole

Lambay Crab, Grilled Courgette, Lemon € 45

Open Ravioli,

Peas, beans, Parmesan € 18

SIDES

Lyon's Garden Salads Seasonal Greens Chips all sides € 5

DESSERTS

Marinated Strawberries

Basil, Mint, Coconut € 9

Poached Peach

Almond Parfait, Raspberries € 10

Apricot Mille-Feuille

Pistachio, Apricot & Thyme sorbet € 9

Chocolate & Lemon Mousse

Yoghurt Sorbet € 12