



THE MILL

SHARING PLATES

Oysters

Cromane

€17.00

Galway Bay

€17.00

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

COCKTAILS

Aperitif Cocktails

Kir Royal

Crème de Cassis, Billecart Salmon Brut Reserve

€18.00

Bellini

Raspberry Puree, Chambord, Prosecco

or

Peach Puree, Archers Peach Schnapps, Prosecco

€12.00

Whiskey Sour

Teelings Small Batch, Sour Mix, Bitters

€12.00

Ungava Spritz

Ungava Gin, Aperol, Lillet Blanc, Soda Water

€12.00

Negroni

Campari, House Gin, Antica Formula

€12.00

Cosmopolitan

Citrus Vodka, Cointreau, Cranberry Juice, Lime Juice

€12.00

Caipirissima

Bacardi, Fresh Lime, Caster Sugar

€11.00

SUNDAY LUNCH MENU

Appetiser

Chef Sean's Seafood Cocktail, Shredded Lettuce, Marie Rose Sauce

Lobster Bisque, Brandy, Lobster, Dill Cream

Cliff Smoked Spiced Beef, Garden Rocket, Hazelnut

Chicken & Foie Gras Terrine, Celeriac Remoulade, Grape Must, Lemon Syrup

In-house Smoked Salmon, Shaved Fennel, Honey, Black Pepper

Mains

Roast Rib of Beef, Yorkshire Pudding, Creamed Potato, Seasonal Vegetable, Onion Sauce

Cherry Valley Duck Breast, Fondant Potato, Creamed Pear, Cabbage, Carrot, Thyme Sauce

Oven Baked Baby Turbot, Vegetable à la Grecque, Shellfish Bisque

Sole à la Bercy, Truffle, Spinach, Mashed Potato

Sides

Broccoli

Mashed Potato

Desserts

Apple Crumble, Walnut & Sage Ice Cream

Chocolate Fondant, Salted Caramel Ice Cream

Crème Caramel, Rum & Raisin, Caramelised Pastry Stick

Christmas Pudding, Brandy Sauce, Whiskey & Orange Ice Cream

Three Courses €55

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.