



THE MILL

FESTIVE LUNCH

Iberica Paleta
Tomato, Garlic Salsa, Grilled
Sourdough
€30
2,13

Oysters
Galway Bay Giga
€28
6,11,12,13

Bread Board
Abernathy Butter
€4

Seafood Platter
Oysters, Lobster, Langoustine,
Crab, Mussels, Prawns
€80
3,4,5,6,13,14

STARTER

Lobster Bisque
Shellfish Cream, Brandy, Croutons
€16
2,3,5,4,6,8,13

Langoustine Cocktail
Cucumber, Lettuce, Marie Rose
Sauce
€22
3,4,5,6,13,14

Ham Hock Terrine
Walnut Ketchup, Barley &
Leek Sauce
€16
1,2,8,10,12,13

**Beetroot & Goats
Cheese Salad**
Blackberry Truffle
Dressing
€17
2,8,10,13,14

MAIN

Confit Duck Leg
Bitterballen, Celeriac Remoulade,
Red Wine Sauce
€23
1,2,3,8,13,14

Lyons Estate Venison Haunch
Cream Potato, Trompette, Mulled Wine
Sauce
€21
1,2,8,12,13,14

Haddock Fish & Chips
Mushy Peas, Tartar Sauce
€23
2,3,4,13,18,12,14

Wild Mushroom Risotto
Truffle, Watercress, Parmesan
€24
1,8,10,12,13

West Coast Cod
Irish Seafood Chowder,
Dill
€26
1,4,6,8,13

SIDES - €5

Garden Salad
13,14

Chips
2,12

Creamed Potato
8

DESSERT

Chocolate Mousse
Honeycomb, Hazelnut, Crème
Fraiche Ice Cream
€12
2,3,7,8,9,13

Caramelized Vanilla Custard
Shortbread Biscuit
€10
2,3,7,8

3 Artisan Irish Cheeses
Quince, Grapes, Crackers, Oat Biscuits
€18
12,3,7,8,9,10,13,14

Sticky Toffee Pudding
Butter Scotch, Tonka Ice Cream
€11
2,3,7,8,9,12