

Set Menu

2 course meal €19.95 3 course meal €24.95

All Day Sunday-Thursday

Friday/Saturday 12pm-7pm

Starters

Millstone's Irish Seafood Chowder

With stout bread

Roasted Vine Tomato Soup (v)

Cream cheese crouton, celery stick

Stuffed Yorkshire pudding

Hereford beef pan fried in brandy butter, mushroom and onions, served with a horseradish cream

Baked Portobello Mushroom (v)(n)

Served on a garlic crouton with mushroom pate, finished with a white wine and parsley sauce

Smoked Irish Salmon Parcel (supplement €2)

Chilled Atlantic prawns & crayfish in Marie Rose & Brandy sauce,

Wrapped in Irish smoked salmon, finished with a duo of caviar & a twist of lemon

Steamed Connemara Mussels with Chorizo

Tomato, black pepper & tarragon sauce with Irish mussels & chorizo sausage, & warm rustic bread (supplement €3)

Farmhouse Roast Garlic Bread (v)

Main Course

Prime Irish Fillet Steak 70z (28 days hip hung)

Sautéed mushroom and onion with a choice of sauce (supplement €5.95)

Hennessey peppercorn - garlic butter – béarnaise - red wine and thyme

Oven Baked Irish Salmon & Lemon Sole

A duo of fillets with a roast artichoke puree crust, pan fried courgette & crushed potatoes with herb & caper butter

Slow Roast Lamb Belly

With crushed minted potato, parsnip & carrot mash, red wine & thyme sauce

Homemade Fish & Chips

Beer battered fresh haddock, caper, dill & gherkin tartar sauce with thick cut chips

Saddleback of Irish Pork Loin

Pork Medallion seared on the grill, poached in white wine, served on tournafulla pudding, colcannon mash and a classic parsley sauce

Oven Roast Irish Chicken

Free range chicken breast wrapped in Parma ham, savory sage stuffing, served with root vegetables, red wine jus

Millstone's Traditional Beef and Guinness Stew

A rich beef stew, with field mushrooms, carrots, potatoes & fresh thyme

Spinach and Ricotta Pappardelle (v)

Pan fried baby spinach, courgettes, peppers and shallots tossed with ricotta, mushroom pate and pappardelle pasta, garnished with basil pesto

Roast Goats Cheese Wellington (v)

Roast melody of goats cheese, peppers, courgette & leaf spinach, wrapped in puff pastry & finished with a garden herb béarnaise sauce

Side Orders

Shoestring Chips €3.50 Home Fries €3.95 Mash Potato €4.50 Roast Vegetables €4.50
Baby boiled Potatoes €4.50 Tossed Salad €4.50 Mushroom/Onion Sauté €4.50

Dessert Selection

Apple Crumble With traditional warm vanilla custard

Homemade Chocolate Brownie with warm chocolate sauce and a berry compote

Homemade Baileys and Chocolate chip cheesecake with a berry compote

Homemade Crème Brule A rich orange Cointreau custard with a caramelized crisp top

Millstones Cheese Board mixed platter of cheese and crackers (*supplement €3*)