

Set Menu A - No supplements

Main Course €19.95

2 Courses €28.95

3 Courses €37.95

Add Tea / Coffee €3.50

Complimentary triple filtered still or sparkling water

Starters

Garlic Pesto Bread (n)

Semi dried tomatoes, basil pesto, mozzarella

Millstone's Irish Seafood Chowder

With rustic bread

Spicy Buffalo Wings

Hot sauce, blue cheese dip, salted lemon garnish

Baked Portobello Mushroom (v) (vegan option available)

Garlic & pesto crouton, forest mushrooms sauce, melted mozzarella, dressed leaves

Stuffed Yorkshire pudding

Hereford beef pan fried in brandy butter with mushrooms & onions,

Served with a red wine jus & horseradish cream

Main Courses

Roasted Irish Chicken Breast

Free range chicken breast wrapped in Parma ham, fresh herb & sun dried tomato stuffing, red wine gravy,

Roasted winter vegetables, mashed potato

Fresh Mussels & Frites

Served in a white wine & tarragon cream sauce, rustic baguette

Beef & Guinness Stew

Traditional slow cooked stew with field mushrooms, winter vegetables

Topped with mashed potato, rustic baguette

8oz Chargrilled Prime Beef Burger & Frites (vegan option available)

Lettuce, tomato, mayo, spring onion, blue cheese / mature cheddar / mozzarella

Classic Fish & Chips

Beer battered fresh haddock, pickled tartar sauce, thick cut chips, lemon wedge

Oven Baked Irish Salmon

Pesto & herb crust, mashed potato, buttered green beans

Vegan Tofu Steak (v)(n)

Green beans, roast carrot & parsnip, baby spinach, sautéed in virgin garlic oil, tomato & red wine sauce,

Rustic herb leaf salad

Homemade Desserts

Crème Brûlée - Banoffee - Chocolate Mousse

A Voluntary 10% gratuity is added to all bills, this tip is shared between the staff working on the shift.

If you would like this removed, please ask your server.

Full Allergen Menu Available on Request

SET MENU B

Main Course €19.95

2 Courses €28.95

3 Courses €37.95

Starters

Garlic Pesto Bread (n)

Semi dried tomatoes, basil pesto, mozzarella

Millstone's Irish Seafood Chowder

With rustic bread

Crispy Calamari (supplement 2.50)

Lemon breadcrumbs, mixed leaf salad, pickled tartar sauce

Spicy Buffalo Wings

Hot sauce, blue cheese dip, salted lemon garnish

Baked Portobello Mushroom (v) (vegan option available)

Garlic & pesto crouton, forest mushrooms sauce, melted mozzarella, dressed leaves

Stuffed Yorkshire pudding

Hereford beef pan fried in brandy butter with mushrooms & onions,
Served with a red wine jus & horseradish cream

Main Courses

Roasted Irish Chicken Breast

Free range chicken breast wrapped in Parma ham, fresh herb & sun dried tomato stuffing, red wine gravy,
Roasted winter vegetables, mashed potato

Fresh Mussels & Frites

Served in a white wine & tarragon cream sauce, rustic baguette

Beef & Guinness Stew

Traditional slow cooked stew with field mushrooms, winter vegetables
Topped with mashed potato, rustic baguette

8oz Chargrilled Prime Beef Burger & Frites (vegan option available)

Lettuce, tomato, mayo, spring onion, blue cheese / mature cheddar / mozzarella

Classic Fish & Chips

Beer battered fresh haddock, pickled tartar sauce, thick cut chips, lemon wedge

Oven Baked Irish Salmon

Pesto & herb crust, mashed potato, buttered green beans

Slow Roasted Wicklow Lamb Shank (supplement €3.95)

Mashed potato, winter vegetables, mint sauce, red wine & thyme jus

6oz Petit Striploin & Frites (supplement €4.95)

Prime cut striploin steak, brandy peppercorn sauce

Vegan Tofu Steak (v)(n)

Green beans, roast carrot & parsnip, baby spinach, sautéed in virgin garlic oil, tomato & red wine sauce,
Rustic herb leaf salad

Homemade Dessert / Drink

Crème Brulee - Banoffie - Chocolate Mousse - Espresso Martini (supplement €4.00)

Full Allergen Menu Available on Request

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SET MENU C

Starter & Main €45.95

Dessert €8.95

Starters

Garlic Pesto Bread (n)

Semi dried tomatoes, basil pesto, mozzarella

Millstone's Irish Seafood Chowder

With rustic bread

Crispy Calamari

Lemon breadcrumbs, mixed leaf salad, pickled tartar sauce

Spicy Buffalo Wings

Hot sauce, blue cheese dip, salted lemon garnish

Baked Portobello Mushroom (v) (vegan option available)

Garlic & pesto crouton, forest mushrooms sauce, melted mozzarella, dressed leaves

Stuffed Yorkshire pudding

Hereford beef pan fried in brandy butter with mushrooms & onions,

Served with a red wine jus & horseradish cream

Main Courses

7oz Prime Fillet Steak

Buttered mash / Chunky chips / Skinny chips, Sauce of your choice

Roasted Irish Chicken Breast

Free range chicken breast wrapped in Parma ham, fresh herb & sun dried tomato stuffing, red wine gravy,

Roasted winter vegetables, mashed potato

Beef & Guinness Stew

Traditional slow cooked stew with field mushrooms, winter vegetables

Topped with mashed potato, rustic baguette

8oz Chargrilled Prime Beef Burger & Frites (vegan option available)

Lettuce, tomato, mayo, spring onion, blue cheese / mature cheddar / mozzarella

Classic Fish & Chips

Beer battered fresh haddock, pickled tartar sauce, thick cut chips, lemon wedge

Oven Baked Irish Salmon

Pesto & herb crust, mashed potato, buttered green beans

Slow Roasted Wicklow Lamb Shank

Mashed potato, winter vegetables, mint sauce, red wine & thyme jus

18oz Prime Rib eye on the bone (supplement €7.00)

Buttered mash / Chunky chips / Skinny chips, Sauce of your choice

Vegan Tofu Steak (v)(n)

Green beans, roast carrot & parsnip, baby spinach, sautéed in virgin garlic oil, tomato & red wine sauce,

Rustic herb leaf salad

Homemade Dessert / Drink

Crème Brulée- Banoffie - Chocolate Mousse - Espresso Martini (supplement €4.00)

Full Allergen Menu Available on Request

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