



A La Cart Menu Starters



Garlic Pesto Bread (n) €6.95

Semi dried tomatoes, basil pesto, mozzarella

Millstone's Irish Seafood Chowder €10.95

With rustic bread

Crispy Calamari €11.95

Lemon breadcrumbs, pickled tartar sauce

Baked Portobello Mushroom (n) €9.95 (vegan option available)

Garlic crouton, forest mushrooms, melted mozzarella, dressed leaves

Duck Pâté € 9.95

Pink peppercorn & port cranberry crust, toasted baguette, mixed leaves

Stuffed Yorkshire pudding €10.95

Prime beef sautéed in brandy butter, mushrooms & onions,
red wine jus, horseradish cream garnish

Steak Menu

6oz Petit Striploin Steak €25.95

A little firmer than fillet, light even marbling

9oz Prime Fillet €34.50

Very tender steak, low in fat, mild in flavour

18oz Prime Rib eye on the bone €36.95

Highly marbled with large centre of fat, juicy rich flavour

Steaks served with

Buttered mash / Chunky chips / Skinny chips

Sauce of your choice

**Red wine jus
Mushroom sauce**

Brandy peppercorn sauce

**Roast garlic butter
Fresh herb pesto (n)**

Sides €4.50

**Chunky Chips
Skinny Chips**

**Buttered Mash
Roasted Root Vegetables**

**Vine Tomato & Pesto Salad
Mushroom & Onion**

A discretionary 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.



Festive Lunch Menu

Main Course €19.95 Starter & Main 29.95 Dessert 9.95

12 -3pm

Complimentary triple filtered still or sparkling water.

Starters

Roasted Garlic Pesto Bread (n)

Semi dried tomatoes, basil pesto, mozzarella

Millstone's Irish Seafood Chowder

With rustic bread

Crispy Calamari (2.95 supplement)

Lemon breadcrumbs, pickled tartar sauce

Baked Portobello Mushroom (v) (vegan option available)

Garlic crouton, forest mushrooms, melted mozzarella, dressed leaves

Duck Pâté

Pink peppercorn & port berry reduction, toasted baguette, mixed leaves

Stuffed Yorkshire pudding

Prime beef sautéed in brandy butter, mushrooms & onions, red wine jus, horseradish cream garnish

Main Courses

Roasted Turkey Breast

Free range turkey breast, fresh herb & sun-dried tomato breadcrumb stuffing, red wine gravy, roasted winter vegetables, port berries garnish

Wild Venison & Red Wine Stew

Traditional slow cooked stew with field mushrooms, winter vegetables, truffle mash, served with rustic baguette.

Oven Baked Irish Salmon

Honey & cranberry crumb crust, roasted winter vegetables, leaf garnish

8oz Chargrilled Prime Beef Burger & Frites

Lettuce, tomato, mayo, sauteed onion, mature cheddar

Slow Roasted Wicklow Lamb Shank (supplement €5.95)

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

Petit Steak & Frites (supplement €7)

6oz prime cut striploin steak, brandy peppercorn sauce

Vegan Tofu Steak (v)(n)

Winter vegetables, sautéed in virgin garlic oil, tomato & red wine sauce, rustic herb leaf salad

Homemade Desserts / Cocktail

Chocolate Mousse

Rich chocolate mousse on a biscuit base

Banoffee

Biscuit topped with toffee, fresh bananas & cream

Espresso Martini Cocktail (supplement €5)

Vodka, Kahlua, Espresso

Sides €4.50

Chunky Chips

Skinny Chips

Buttered Mash

Roasted Root Vegetables

Mushroom & Onion

Vine Tomato & Pesto Salad

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