

the mill

STARTERS

Parsnip Soup, Candied Peanuts, Curry Oil

Chicken & Smoked Ham Hock Terrine, Caesar Gem, Crispy Shallots

Treacle Cured Salmon, Apple, Irish Whiskey, Radish

Irish Beetroot Salad, Torched Goats Cheese Curd, Goats Cheese Snow,
Hazelnut & Beet Dressing

MAINS

Sirloin of Beef, Cheek, Smoked Cheddar & Duck Fat Croquette, Bacon Crumb,
Roasted Shallot, Jus
(€5 Supplement)

Pan Seared Turbot, Confit Potatoes, Peas, Cromane Mussels, Warm Tartare Sauce

Trio of Irish Lamb: Rack, Confit Belly, Braised Shoulder, Carrot, Salsa Verde, Jus
(€5 Supplement)

Roast Chicken Supreme, Confit Thigh, Charred Corn & Purée, Leeks & Bacon

Hand Rolled Gnudi, Wild Irish Mushrooms, Asparagus, Peas, Parmesan, Pine Nuts

DESSERTS

Black Forrest Pavlova, Cherries, Local Blackberries

Cornflake Ice Cream, Milk Chocolate Custard, Cereal Crunch

Warm Banana Cake, Peanut Butter Ice Cream, Walnut

Board of Local Cheeses, Crackers and Chutney

Please inform your server of any dietary requirements

3 Course Menu €30