
STARTERS

Bruschetta

Goats Cheese, Eve's Smoky Tomato
Relish, Killarney Honey, Balsamic Treacle, €10.50
Rocket Leaf (6 wheat,7,9,13) GF

Smoked Salmon

Baby Gem, Brown Bread Croutons, €12.00
Cucumber & Dillisk Salsa, Baby Pickled
Onions (3,6 wheat oat, 7,9,11,13) GF

Melon

Cantaloupe & Watermelon, Parma Ham, €9.50
Apple Gel, Pumpkin Seeds,
Raspberry & Sherry Coulis (9) GF, V, VGN

The Heights Caesar €10.50

Baby Gem, Herb Croutons, Parmesan
(1,2,3,6 wheat, 7,8,9,10,11,13) V, GF

Add Roast Chicken €13.50

BBQ Wingers

Deep Fried Chicken Wings, BBQ Sauce, €10.50
Corn Slaw, Tortilla Chips
(5,6 wheat, 7,8,9,10,12,13)

Seafood Chowder

Dill, Soda Bread €7.50
(1,2,3,6 wheat, oat, 7,9,11,12)

Soup of the Day

Brown Bread (6,wheat, oat, 7,9,11,12) V, GF €6.00

Crunchy Broccoli & Beetroot Salad €11.50

Edamame, Cucumber, Sunflower Seeds,
Cranberries, Pomegranate Vinaigrette
(5,7,9,13) V, VGN, GF

MAINS

Wild Atlantic Way Fish & Chips

Tartare Sauce, Pea, Lemon, Salad €19.50
(1,2,3,6 wheat, barley,7,8,9,11,13)

Ruby Murray Chicken Curry

Rice, naan, Poppadom, Chutney €19.50
(6 wheat, 7, 9, 12, 13) GF

Half Duck

Roasted with Five Spice & Honey, €24.50
Tempura Broccoli, Teriyaki Sauce,
Fragrant Rice (6 wheat, barley, 7,8,9,10)

The Mills Beef Burger

Brioche, Streaky Bacon, Pickle, Tomato, Eve's €19.00
Leaves Red Pepper Relish, Chips
(5,6 Wheat, 7,9,12,13) GF

Chicken Burger

Grilled Chimichurri Chicken Fillet Burger, €19.00
Brioche, Smokey Bacon, Pickles, Tomato,
Leaf, Eve's Leaves Red Pepper Relish,
Chips (5, 6 Wheat, 7,9,12,13)

Panko Crumbed Fish Cakes

Smoked Salmon, Tartare Sauce, Chips, Slaw, €21.00
Pickled Salad, (1,2,3,6 Wheat, 7,9,12,13)

10oz Irish Hereford Striploin Steak

Chips, Onion Rings, Grilled Tomato, €29.00
Mushroom, Salad, Peppercorn Jus
or Garlic Butter (5,6 Wheat, 7,8,9,13) GF

6oz Hereford Steak Sandwich

Ciabatta, Garlic Butter, Sautéed Mushrooms €20.50
& Onions, Fries, Peppercorn Sauce and
Coleslaw on the side
(5,6 Wheat, 7,8,9,11,12,13) GF

MAINS

Pad Thai Noodles

Rice Noodles, Chicken, Tofu, Egg, €18.50
Peanuts (3,4,5,6 Wheat, 7,8,9,13) GF

Vegan Burger

Plant Based Burger with Eve's Leaves
Roasted Red Pepper Relish, Pickle, Tomato, €19.00
Leaf, Tofu & Beetroot Salad & Chips
(6 Wheat, Barley 8,11,12) V, VGN

Temple Plate

Fragrant Rice, Curried Chickpea, Tofu,
Pumpkin Seed, Avocado, Beetroot, Tomato, €18.50
Baby Gem, Cucumber, Piccalilli
(5,8,9,12,13) V, VGN

**FOODS THAT CAN BE ADAPTED TO SUIT
(V-VEGETARIANS),
(GF-GLUTEN FREE), (VGN-VEGAN)
PLEASE ASK YOUR SERVER**

SIDES

CHIPS (9) GF, VGN €4.50

ONION RINGS (5,6,9,11)V, VGN €4.50

SLAW (7,8,9,11,12,13) V, GF €4.50

MIXED SALAD (12,13) V, GF, VGN €4.50

VEGETABLES OF THE DAY (7,9,12) V, GF, VGN €4.50

CREAMED POTATO MASH (7,9) V, GF €4.50

MUSHROOMS & ONIONS (7) V, GF, VGN €4.50

DESSERTS

Seize the moment!

*Remember all those women on the Titanic who
waived off the dessert cart*

The Mills Sundae

Vanilla & Salted Caramel, Chocolate, Coulis, €8.00
Cookie, Brownie, Kisses (5 Hazelnut, Walnut,
Almond, 6 Wheat, 7,8,11) V

Cheesecake of the Moment

Vanilla Ice Cream €8.00
(5,6 Wheat,7,11) V

Brown Sugar, Apple & Cinnamon Crumble

Vanilla Bean Ice Cream & Crème Anglaise €8.00
(5,6 wheat,7,11) V

Chocolate & Banana Cake

Coconut & Vanilla Ice Cream, Dried €8.00
Cranberries, Berry Compote (5, 6 Wheat, 8)
V, VGN

Meringue Nest

Fruits, berries, Cream (5,7,11) V, GF €8.00

Sherry Trifle

Vanilla Custard, Whipped Cream, €8.00
Chocolate Shard (5,6 Wheat,7,11) V

TEA / COFFEE

Tea / Coffee €2.80

Herbal Tea €3.00

Chocolate Latte €3.50

Cappuccino €3.50

Double Espresso €3.50

WINE

White

Real Compania de Vinos, Verdejo, Spain €7.50 glass
Refreshing and easy drinking, mineral with bold fruit €28.00 bottle

Les Jamelles Chardonnay, Languedoc France €7.00 glass
Rich and fruity, slight touch of oak €28.00 bottle

Reserve Saint Jacques Sauvignon Blanc, France €7.50 glass
Citrus and Lime, bone dry, crisp acidity €28.00 bottle

Gabriella, Pinot Grigio, Italy €7.00 glass
Dry and balanced, fruity, almonds and toast €28.00 bottle

Red

Real Compania de Vinos, Tempranillo, Spain €7.50 glass
Robust, dark strawberry, oaky €28.00 bottle

Les Jamelles Cabernet Sauvignon, Languedoc France €7.00 glass
Blackcurrant and strawberry notes, coffee and spices €28.00 bottle

Les Jamelles Merlot, Languedoc France €7.00 glass
Soft, long and round, ripe fruit and caramel €28.00 bottle

Finca San Carlos, Organic Malbec, Mendoza Argentina €7.50 glass
Medium body, dark fruits and cocoa, smooth tannins €28.00 bottle

Rose

Jean Rose, Gamay, France €8.00 glass
Raspberry and redcurrant, refreshing and fruity, easy drinking €31.00 bottle

Sparkling Wine

Los Aljibes Brut Nature, Cava, Spain €49.00 bottle
A dry, crisp sparkling wine, a refreshing alternative to Champagne

Masottina Spumante, Prosecco, Italy €44.00 bottle
Fresh and harmonious, fruity and floral

Pannier Brut, Champagne, France €89.00 bottle
A refreshing and mineral Champagne with aromas of baked Brioche, citrus and a lively mousse

COCKTAILS

Classic Cosmopolitan €11.00
Vodka, cranberry, orange liqueur and citrus

Mojito €11.00
White rum, sugar, lime juice, soda water, fresh mint

Long Island Iced Tea €13.50
Vodka, gin, tequila, rum, triple sec, lime juice, cola

Passionfruit Martini €12.50
Vodka, Vanilla Syrup, Lime Juice, Passionfruit Martini, Exotic Juice

Espresso Martini €12.50
Vodka, Coffee Liqueur, shot of espresso

Heights Bellini - to share for 2 servings €17.50
Peach, prosecco, fresh orange, lemon

Old Fashioned €12.50
Bourbon, angostura bitters, sugar

Jameson Black Barrell Whiskey Sour €13.00
Bourbon, egg white, fresh lemon juice, syrup

Tequila Sour €13.00

Disaronno Sour €13.00

Tom Collins €12.50
Gin, lemon juice, syrup & club soda

Mixed Berry Tom Collins €12.50

Muckross Gimlet €11.00
Lime, Gin, syrup

White Russian €11.00
Vodka, coffee liqueur, fresh cream

Black Russian €11.00
Vodka, tia maria, coke