

Starters/Cúrsa Tosaigh

Soup of the Day- Chef's Soup of the Day with Mills Inn Brown Bread (1w, 1o, 7, 9) €5.75

Creamy Mushrooms with Tarragon & Leek served on Puff Pastry (1w, 3, 7, 9, 12) €9.95

Chicken Liver Pâté served with Melba Toast & Wild Berry Compote (1w, 9, 12) €9.50

Homemade Seafood Chowder Fresh Irish Coast Seafood & Vegetables poached in a Cream & Dill Sauce with Mills Inn Brown Bread (1w, 1o, 2, 4, 7, 9, 12, 14) €10.95

Spanish Style Prawn & Gubeen Chorizo Pil Pil served with Crusty Ciabatta (1w, 2, 12) €12.95

Homemade Crumbed Button Mushrooms with a Fresh Herb Cream Cheese, House Salad, Garlic and Chive Dip (1w, 3, 6, 7, 10) €9.25

Marinated Chicken Wings finished in Classic Southern Hot Sauce, Cashel Blue Cheese Dip & Celery Stick (6, 7, 9, 10) €9.95

De Róiste Black Pudding Croquettes in a Crisp Crumb with Folláins Tomato Relish and House Salad (1w, 6, 7, 10) €9.50

Curried Spice Garden Pea and Red Lentil Fritters Garlic & Chilli Romesco, Mango & Coriander Yoghurt (10, GF, VG) €9.50

Crisp Fried Brie Chunks in Panko Crumbs with a Tossed Salad & Wild Berry & Rhubarb Compote (1w, 3, 6, 7, 10) €9.50

Salads and Veg Dishes/Saleidí

Classic Caesar Salad with Herb Croutons, Parmesan Cheese & Caesar Dressing (1w, 3, 7, 10) €10.95

Add Chicken €5 Add Prawns €7

The Mills Inn Vegetable Curry served with Coconut Rice and Crisp Poppadom (8C, 9, GF) €15.50

Chicken and Orange Salad with Crisp Potato Skins, Cashew Nuts & a French Dressing (8C, 10, 12) €16.95

Vegetarian Lasagne with Courgettes, Aubergine, Peppers, Onions topped with Mozzarella and Red Cheddar served with Sweet Potato Wedges & Salad (1w, 3, 7, 9, 11, 12) €16.95

Main Course/Príomhchúrsa

The Mills Inn Chicken Curry with Coconut Rice and a Crisp Poppadom (8c, 9, GF) €17.95

Mills Farm Beef Lasagne with a Three Cheese & Parsley Sauce, Tossed Salad and Toasted Garlic Ciabatta (1w, 3, 6, 7, 9, 10, 12) €16.95

Mills Farm Grilled 10oz Rib-Eye Steak with Grilled Portobello Mushrooms, Sauteed Onion, Beer Battered Onion Rings, Garlic Butter or Black Peppercorn Sauce (6, 7, 9, 10, 12) €29.95

Mills Farm Grilled 10oz Sirloin Steak with Grilled Portobello Mushrooms, Sauteed Onion, Beer Battered Onion Rings, Garlic Butter or Black Peppercorn Sauce (6,7,9,10,12) €29.95

Mills Farm 8oz Steak Burger with Melted Coolea Cheese, Streaky Bacon, Baby Gem Lettuce, Beef Tomato, Sauteed Onion and a Whiskey and Bacon Relish, Brioche Bun served with a Coleslaw Salad and Fries n (1w, 3, 6, 7, 10, 12 GF on Request) €18.50

Panko Crumbed Chicken Goujons with Garlic Mayo, Folláins Tomato Salsa & House Salad and Fries (1w, 3, 6, 9, 10, 12) €17.25

The Mills Inn Beef and Guinness Casserole served with Creamy Champ Potato (1w, 7, 9, 10, 12) €17.95

Cajun Spiced Chicken Fillet Burger with Melted Mozzarella Cheese in a Toasted Brioche Bun, Guacamole & Tomato Salsa with Salad and Fries (1w, 3, 6, 7, 9, 10, 11, 12) €18.50

Fillet of Plaice stuffed with Smoked Salmon Mousse wrapped in Potato Spaghetti on a Bed of Samphire with a Prawn and Romaine Sauce served with Potato Mash and Market Vegetables (2, 4, 6, 7, 9, 12, 14) €23.95

Our Famous Fish & Chips White Fish Fillets in a Stag Bán Beer Batter served with Mashed Garlic & Dill Petits Pois, Tartar Sauce and Fries (3, 4, 6, 7, 9, 10 GF) €19.50

Scampi Prawns Homemade Crumbed Prawns seasoned in Lemon Pepper and served with Roast Red Pepper Aioli with a Rocket Salad and Sweet Potato Wedges (1w, 2, 3, 6, 7, 10, 12) €22.95

Sides/ Beagán sa Bhreis

Home Cut Fries (6) €3.90 Onion Rings (GF, 6) €3.90 Mashed Potatoes (7) €3.90 Sautéed Mushrooms (7) €3.90 Tossed Salad (7, 10) €3.90 Sweet Potato Fries (6) €3.90 Skinny Fries (6) €3.90 Sautéed Baby Potatoes (6) €4.50 Sea Salted Fries (6) €4.50

Allergens Listing

```
1 = Wheat, Rye, Barley, Oats2 = Crustaceans3 = Eggs4 = Fish5 = Peanuts6 = Soybeans7 = Milk8 = Nuts9 = Celery10 = Mustard11 = Sesame Seeds12 = Sulphur Dioxide & Sulphites13 = Lupin14 = Molluscs
```