

Cúrsa Tosaigh – Starters

Soup of the Day – served with The Mills Inn
Homemade Brown Bread (1w,1o,7,9)

€6.00

Homemade Seafood Chowder – Fresh Irish
Seafood & Vegetables served with The Mills Inn
Homemade Brown Bread (1w,1o,2,4,7,9,12,14)

€11.50

Spanish Style Prawns Pil Pil – with Gubeen
Chorizo & Toasted Sourdough (1w,2,12)

€13.00

Chicken Wings – Hot or Not Choose from a
Classic Southern Hot Sauce or a Bourbon
Barbeque Sauce served with Cashel Blue Cheese
Dip and Celery Sticks (6,7,9,10,12)

€10.50

Homemade Crumbed Button Mushrooms-
stuffed with a Fresh Herb Cream Cheese, served
with House Salad & a Garlic Aioli (1w,3,6,7,10)

€10.50

**Macroom Buffalo Mozzarella & Heirloom
Tomato Bruschetta** – on Sourdough Bread
finished with Rocket Lettuce, Balsamic Reduction
& Basil Pesto (1w,7,12)

€10.50

Golden Fried French Brie – served with Fresh
Mixed Leaves and a Wild Berry & Rhubarb
Compote (1w, 3,7,10, 12)

€10.50

Calamari – Panko Crumbed Calamari sprinkled
with Sea Salt and served with a Citrus Aioli
(1w,2,3,4,7,12)

€13.00

Main Courses – Príomhchúrsa

10oz Grilled Rib Eye Steak – served with Sautéed Mushrooms & Onions, Crispy Onion Strings, House Fries and a choice of Garlic Butter or Peppercorn Sauce (6,7,9,10,12, GF) €32.00

10oz Sirloin Steak – served with Sautéed Mushrooms & Onions, Crispy Onion Strings, House Fries and a choice of Garlic Butter or Peppercorn Sauce (6,7,9,10,12, GF) €32.00

Bantry Bay Mussels – served in a White Wine Cream Sauce served with Mills Inn Homemade Brown Bread (1w,1o, 7, 14)
€17.95

Pan Fried Hake – served on a Bed of Creamy Mashed Potato, finished with a Prawn & Lemon Beurre Blanc (2,4,7,9,12)
€23.95

Our Famous Fish & Chips – in a Stag Bán Beer Batter served with Mashed Garlic & Dill Petit Pois, Homemade Tartar Sauce (3,4,6,7,9,10, GF)
€20.50

Hand Crumbed Scampi Prawns – seasoned with Lemon Pepper, served with Sweet Chilli Mayonnaise, House Salad & Fries (1w,2,3,6,7,10,12)
€23.50

The Mills Inn Chicken Curry - served with Basmati Rice and Naan Bread (1w,8c,9,) €19.50

Half Rice Half Fries (6) €20.50

Mills Farm 8oz Beef Burger – topped with Coolea Cheese, Streaky Bacon, Sautéed Onions, Beef Tomato & Cos Lettuce on a Seeded Brioche Bun served with Follain Tomato Relish, Slaw & Fries (1w,3,6,7,10,12, GF on Request)

€19.50

Main Courses – Príomhchúrsa

Buttermilk Chicken Burger – topped with Cheddar Cheese, Pickled Red Onion, Beef Tomato, Cos Lettuce & Garlic Aioli on a Seeded Brioche Bun served with Slaw & Fries (1w,6,7,11,12 GF on Request)

€19.50

Panko Crumbed Chicken Goujons – served with Garlic Aioli, Folláin Tomato Salsa, House Salad & Fries (1w,3,6,9,10,12)

€18.00

Mills Farm Beef Lasagne – with a Three Cheese & Parsley Sauce served with a Tossed Salad, House Fries & Garlic Focaccia Bread (1w,3,6,7,9,10)

€19.00

Vegetarian Dishes

The Mills Inn Vegetable Curry - served with Basmati Rice and Naan Bread (1w,8c,9) €17.50

Half Rice Half Fries (6) €18.50

Garden Burger– Spicy Chickpea Burger served on a Vegan Burger Bun topped with Tomato, Cos Lettuce and a Light Vegan Mayonnaise served with Homecut Fries (6,8, 9,10,11,12,13,V)

Gf on Request €18.50

Salads – Saleidí

Classic Caesar Salad - with Homemade Herb Croutons, Parmesan Cheese & Caesar Dressing (1w,3,7,10)
€11.50

Add Chicken & Bacon - (6) €16.50

Add Grilled Prawns - (2,4) €18.95

Goats Cheese Salad – Crumbled Goats Cheese, Roasted Beetroot, Mixed Leaves, Pickled Red Onion and Candied Walnuts finished with a Honey Mustard Dressing (7,8w,9,10,12) € 14

Add Black Pudding- (1w,10,6) €16

Summer Salad – Feta Cheese, Radish, Blueberries, Raspberries and Pickled Red Onions in Mixed Green Leaves, finished with a Balsamic and Raspberry Dressing & Toasted Sourdough

(1w,7,12, GF on request) €14.50

Add Chicken - €17.50

Beagán sa Bhreis – Sides

Home Cut Fries (6)

Skinny Fries (6)

Sweet Potato Fries (6)

Small Tossed Salad (7,10)

Mashed Potatoes (7)

Sautéed Baby Potatoes (6)

Sea Salted Fries (6)

All €4.50

Allergen list is located on the last page of the menu.