

Ar Lá do

Choincartaithe

Starters

Chef's Creamed Soup of the Day

served with Mills inn Brown Bread 1w,7,9,10,12

Black Pudding and Crispy Pancetta Salad

garnished with roasted Red Peppers and Red Onion with a Honey Mustard Dressing 1w,5,6,7,9,10

Goats Cheese, Apple, Honey and Hazelnut Tart

served with Mixed Leaf Garnish 1w,3,7,8H,10

Roasted Mushrooms with Chive and Cream Cheese

served on a Sourdough Bread 1w,7

Mains

Mills Inn Roast Beef

with Carmelised Onion and Merlot Jus and Yorkshire Pudding 1w,6,7,9,12

Pan roasted Chicken

stuffed with Macroom Buffalo Mozzarella and Basil wrapped in Parma Ham and finished with a Sundried Tomato and Butter Sauce 6,7,9,12

Pan Fried Hake

with Seasonal Mixed Greens and a Buerr Blanc 4,7,9,12

Wild Mushroom and Spinach Pappardelle

served with Garlic Bread and Parmesan Shavings 1w,3,7,9,12

The Mills Inn Chicken or Vegetable Curry

with Coconut Rice & a Crisp Poppadom 9, GF, & VG

Mills Farm Beef Lasagne

with a Three Cheese & Parsley Sauce, Tossed Salad & Toasted Garlic Ciabatta & Fries (1w,3,7,6,9,10,12)

Desserts

Assiette of The Day

Allergens

1W Wheat - 1B Barley - 1O Oats - 1R Rye - 2 Crustaceans - 3 Eggs - 4 Fish
5 Peanuts - 6 Soyabean - 7 Milk - 8A Almonds - 8B Brazils - 8C Cashews-
8H Hazelnuts 8M Macadamia - 8PE Pecans - 8PI Pistachios - 8W Walnuts - 9 Celery
10 Mustard - 11 Sesame Seeds - 12 Sulphites - 13 Lupin - 14 Molluscs

