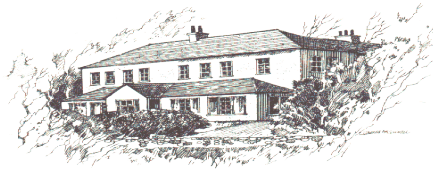


The Mill Restaurant

Figart, Dunfanaghy

Tel: 074 9136985

www.themillrestaurant.com



To Begin

Horn Head Kid Goat

Roast slow cooked Cleggan Goat with saute new potatoes, smoked bacon and red onion marmalade.

Quails eggs

Feuilleté of poached Quail eggs, crisp Boille goats cheese and Hollandaise sauce.

Pea and Ham soup

Pea and honey Ham salad with pea soup and crispy egg.

Leitermacaward Oysters & Home cured Salmon.

Crispy oysters with cured Organic salmon, celeriac remoulade and a ginger & garlic dressing.

Arch Lobster raviolo

Raviolo with Lobster, crab, Scallop and sweetcorn in a brandy cream sauce.

Irish Rabbit

Loin of Irish rabbit with rabbit spring roll, cous cous, mushrooms & pistachio

Something Refreshing

Passionfruit Sorbet

To Follow

Killybegs Seabass

Grilled fillets of Seabass , saute smoked bacon, red chicory, celeriac and a red wine sauce.

Greencastle Halibut

Grilled Halibut with a sweet pepper risotto, clam butter sauce & purple sprouting broccoli.

Butternut squash Raviolo

Raviolo with cous cous, roast spring vegetables and a sage butter sauce.

Monaghan Duck

Pan-roast duck with sweet potato fondant, green beans and cherry brandy sauce.

Horn Head Dexter Beef

Dexter Beef steak, pomme anna and mushroom puree with slow cooked shin.

Arch Lamb

Loin, shoulder and liver of lamb with kale compote, dauphinoise potatoes, roscoff onions & lamb jus.

Ballyare Pork & Seared scallops

Crisp pork belly & scallops with Black pudding and cauliflower puree .

Add an Extra €3

Crispy fat chips, Organic leaf salad with coriander & coconut dressing, Roast Vegetables.

Kitchen Team

Derek Alcorn , Billie Mc Quaid, Sharon Doohan, Ben Alcorn, Damien McCallion.

Our Suppliers

Stephen Kerr (butchers), Albatros (seafood), An Lan Teo, Killult (Organic Vegetables), Richard Alcorn (Horn Head Goat), Thomas Alcorn (Lamb/Dexter Beef), Ivan McElhinney (shellfish).

All main courses are served with vegetables and a side potato dish.
Please inform us of any allergies as not all components of the dish are mentioned

Dinner Menu €42.50 per person