

The Mill Restaurant

Figart, Dunfanaghy

Tel: 074 9136985

www.themillrestaurant.com



To Begin

Duck Liver

Pan Fried Duck Livers, Liver Parfait, black pudding, port oranges, parmesan puff croute and redcurrant.

Chicken Wings

Thyme glazed Chicken Wings, crisp pancetta, leek cannelloni, wild mushrooms Bar-B-Que sauce.

Organic Hen's Egg

Herb crusted soft Organic Egg with glazed mixed Mushroom, crispy Tarragon and Bearnaise sauce.

Seafood Ravioli

Ravioli of scallop with Horn Head Lobster and a Crab sweetcorn Veloute with basil.

Terrine

Pressed terrine of Pork cheeks, smoked ham hocks and leeks, pear puree and baby organic leaves.

Horn Head Kid Goat

Roast slow cooked Cleggan kid goat with sauté new potatoes, smoked bacon and red onion marmalade.

Something Refreshing

Armagh apple sorbet.

To Follow

Greencastle Monkfish

Spiced Greencastle Monkfish in brown butter, split pea and cumin, spring vegetables and cardamom yogurt.

Killybegs Turbot

Grilled Killybegs Turbot with peas and lettuce, crisp potatoes and tartare sauce.

Donegal Beef

Grilled Donegal Rib eye with oxtail croquette, roast garlic puree, Anna potatoes and leeks.

Horn Head Spring Lamb

Roast Horn Head Lamb with dauphinoise potatoes, spinach and basil, thyme and red wine sauce.

Goats Cheese Tart

Goats cheese and red pepper tart with mushroom duxelle baked shallots, sweet and sour vegetables.

Add an Extra €3

Crispy fat chips, Organic leaf salad with balsamic dressing, Stir fried greens

Kitchen Team

Derek Alcorn , Billie Mc Quaid, Marion Mc Grenra, Ben Alcorn, Tara Ferry

Our Suppliers

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

Dinner Menu €41