

Chapter Twenty

CELEBRATING 20 YEARS @ THE MILL PARK

MENU

Wine Selection

White Wine

	Glass	Bottle
House	€6.00	€22.00
Rocca Pinot Grigio (Italy) Light & refreshing with delicate fruity aromas of red apple & a suggestion of roasted hazelnuts.	€7.00	€26.00
Foundstone Chardonnay (Australia) A fruit driven wine with a smooth, velvety mouthfeel and exotic flavours of peach, mango and mandarin, leading to a long, zesty finish.	€6.50	€27.00
Pa Road Sauvignon Blanc (Marlborough, New Zealand) Tropical fruit flavours of pineapple, mango and kiwi on the palate, with ripe mandarin and citrus flavours adding a zesty freshness.	€8.50	€32.00
Etra Albarino (Rias Baixas, Spain) Apples, pears, grapefruit and lemon and lime all come to mind with this delicious 100% Albarino from Spain's top white wine region.	€9.50	€34.00
Domaine Charly Nicolle (Chablis, France) A pale yellow with a perfume of summer flowers and a crisp minerality. True, classic, authentic Chablis at its best.	€11.00	€45.00

Red Wine

House	€6.00	€22.00
Patriarche Merlot (France) Juicy autumnal fruit flavours of blackberry and damson with a smooth and mellow mouth-feel.	€6.50	€26.00
Foundstone Shiraz (Australia) Concentrated fruity flavours of blackberry, black cherry and plum are supported by more complex flavours of coffee, vanilla and caramel from the oak-ageing. Oaked.	€6.50	€27.00
Finca Florencia Malbec (Argentina) 90-year-old vineyards give this wine a finer and more elegant quality. It has soft summer fruit flavours with hints of pepper and spice.	€8.00	€32.00
Baron de Ley Club Privado (Rioja, Spain) Intense ruby red in colour with aromas of strawberry and vanilla, it has bucket-loads of juicy fruit on the palate. Universal appeal.	€8.00	€32.00
Cave de Gigondas (Vacqueyras, Rhone Valley, France) A super fruity, savoury and spicy wine with an authentic southern Rhone character.	€10.00	€36.00

Rose & Sparkling

Mateus Rose (Portugal) An attractive red pink colour, intense and fresh red fruit on the nose with hints of cherries and plums.	€6.00	
Bedin Prosecco Frizzante Snipes (Italy) Frizzante is a lightly sparkling wine, with more delicate bubbles than a spumante. This is a particularly fresh and aromatic example with a fine mousse and a long-lasting flavour.	€9.00	€32.00

EXTENSIVE WINE LIST AVAILABLE ON REQUEST

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10" Stone Baked Pizza

Margarita €12.45
Tomato Sauce & Mozzarella Cheese (2,9,11)

Cajun Chicken €15.60
Smoked Bacon, Sweet Potato, Red Onion & Barbeque Drizzle (2,9,11,12,13)

Pepperoni €13.45
Tomato Sauce & Mozzarella Cheese (2,9,11,13)

Chilli Beef €15.60
With Jalapeno (2,9,11,12)

Meatball Marinara €15.60
Meat Balls, Chorizo, Pepperoni, Roast Pepper (2,9,11,12,13)

Add Additional Toppings for €1.00 per topping

Pasta

Add Garlic Bread to any of the Pastas for €2.50

Breaded Chicken, Garden Pea & Bacon Linguini €17.65
In a Light Cream Sauce (1,2,9,11)

Chicken, Pancetta, Roast Pepper & Sundried Tomato Tagliatelle €17.20
Finished with Parsley, Parmesan & Cream (1,2,9,11)

Spaghetti & Meatballs €16.60
Garlic & Tomato Sauce Finished with Pesto (1,2,9,11,12)

King Prawn & Chorizo Linguini €20.80
Spring Onion, Garlic, Parsley, Lemon & White Wine Cream (1,2,3,9,11)

Seafood Tagliatelle €19.30
Chunks of Atlantic Seafood with a Dill & Basil Sauce finished with Parmesan (1,2,3,4,5,9,11)

Spinach & Ricotta Tortellini €14.55
Spiced Tomato Ragout & Parmesan Cheese (1,2,9,10,11)

Roast Vegetable Penne Pasta €14.55
Sundried Tomato, Basil, Pesto & Parmesan (1,2,9,10,11)

Main Courses

All main Courses except those marked * are served with a side order of your choice.

10oz Sirloin of Irish Steak €25.50
8oz Fillet of Irish Steak €28.10
Garnished with Buttered Mushrooms & Onions served with a choice of either Creamy Peppercorn Sauce(2), Garlic Butter (2), Pan Gravy, Red Wine Jus & Diane Sauce (9,13)

Tandoori Chicken on the Bone* €18.70
Salad, Mint Yoghurt, Mini Naan & Basmati Rice (2,6,7,8,10,11,12,13)

Local Pork & Apple Sausages* €14.55
On Champ Potato with Rich Onion Gravy (2,11)

Fried Chicken Supreme €17.20
Filled with Smoked Cheddar, Bacon & Cranberry Stuffing with Panko Breadcrumbs (1,2,11)

Breaded Chicken Fillet €16.60
With Either Peppercorn Sauce(2), Garlic Butter (2) or a Pan Gravy (1,2,11)

Mexican Chicken Taco Basket €18.70
Spiced Chicken, Rice & Salsa Topped with Cheese & Nachos (2,7,8,11,12,13)

Half Roast Chinese Duck* €20.30
With Chilli & Coriander Noodles Finished with Coconut Milk (6,7,8,11,12,13)

Beef Stir-fry* (6,7,8,11,12,13) €18.70
Chicken Stir-fry* (6,7,8,11,12,13) €17.65
Vegetable Stir-fry* (6,7,8,11,12,13) €14.65
Infused with Chilli & Garlic with Mixed Vegetables on a Bed of Noodles

Mill Park Fish & Chips* €16.60
Beer Battered Cod with Mushy Peas (5,9,11)

Grilled Fillets of Seabass €20.80
With Butter, Roast Fennel & Asparagus, White Wine Sauce (2,5,9,11)

Pan Fried Salmon Fillet €21.35
Sweet Potato Fondant, York Cabbage & White Wine Sauce (2,5,9,11)

Herb Crusted Cod Fillet €18.50
Pomme Anna Potato, Baby Spinach, Lemon & Chive Beurre Blanc (2,5,9,11)

Chick Pea & Vegetable Koftas* €15.10
Rice & Green Curry Sauce (1,2,6,7,8,10,11,12,13)

Mill Park Burger Bar

All Burgers are served with a side order of your choice

Mill Park Chicken Fillet Burger €16.60
Breaded Chicken Fillet with Coleslaw, Bacon, Cheese & Lettuce (1,2,7,8,11,13)

New Orleans €15.60
8oz Steak Burger topped with Smoked Cheddar, Bacon, Onion, Tomato & Barbeque Sauce (8,11,12,13)

Chapter Twenty Burger €15.60
8oz Steak Burger topped with Ham, Cheese, Onions, Lettuce & Relish (8,11,12,13)

Monterey €15.60
8oz Steak Burger topped with Pepper Jack Cheese, Jalapenos, Onions, Smoked Bacon & Taco Sauce (2,8,11,12,13)

Mill Park Monster €17.20
8oz Steak Burger with Relish, Sliced Tomato, Lettuce, Onion, Coleslaw, Bacon & Cheese (1,2,8,11,12,13)

Side Orders All €3.65

Seasonal Vegetables	Onion Rings
Potato Wedges	Tossed Salad
Garlic Cube Potatoes	Cheesy Garlic Chip
Medley of Veg & Mash	Sauté Mushrooms
Garlic & Cheese Potatoes	Champ
Chips	Sauté Onions
Skinny Fries	Mashed Potatoes

Please see server for information on Allergens

Desserts

Please see your server for a selection of our desserts.

All our Beef & Chicken is 100% Irish or Northern Irish and all our menu items are locally sourced where possible. Please note that all dishes that are served with house salad will contain allergen number 13.

Allergy Information Refer to this list to see which dishes contain allergens.: 1. Eggs, 2. Milk, 3. Shellfish, 4. Molluscs, 5. Fish, 6. Peanuts, 7. Sesame, 8. Soya, 9. Sulphur Dioxide, 10. Nuts, 11. Cereals containing gluten, 12. Celery, 13. Mustard, 14. Lupin