



Starters

 Ciabatta Garlic Bread With Cheese (1A/7/10)	€6.50 €7.50
 Breaded Thai Fish Cake Mango Salsa, Chilli Jam & Citrus Crème Fraiche (1A/2/4/7/10)	€12.50
 Atlantic Prawn & Smoked Salmon Platter With Bloody Mary Dressing (2/3/4/10) Served with Homemade Wheaten Bread (1A/7)	Starter €14.00 *Main €20.00
 Sauteed King Prawns In Chilli & Garlic Butter, Baby Leaves & Lemon Creme Fraiche (2/7/10)	€15.50
 Mussels Cooked With Garlic & White Wine Finished With Cream & Parsley (1A/7/12/14) Served with a wedge of Garlic Ciabatta (1A/7/10)	Starter €13.50 *Main €22.50
 Potato Skins With Pancetta, Irish Cheddar & Sour Cream (7/10)	€9.50
 Spring Rolls Asian Slaw & Chilli Glaze (1A/5)	Chicken €10.50 Vegetable €9.50
 Chicken & Bacon Caesar Salad Baby Gem Lettuce & Garlic Croutons (1A/3/7)	Starter €13.50 *Main €19.50
 Goat's Cheese, Confit Fennel, Pear & Hazelnut Baby Watercress with Honey & Mustard Dressing (7/8A/10)	€13.00
 Baby Barbeque Ribs With a Honey Glaze (9/10/12)	€13.50
 Seafood Chowder Served with House Wheaten (1A,B,C,D/2/4/7/9/12)	€10.50
 Homemade Soup Of The Day Served with House Wheaten (Please ask server for allergen details)	€9.50

Main Courses

All Main Courses & Fish Dishes except those marked with a * are served with a side of your choice.

 6oz Roast Loin of Lamb Sage & Garlic Polenta Confit Breast, Roast Beets & a Red Wine Jus (1A/7/12)	€36.00
 10oz Sirloin Steak	€35.00
 8oz Fillet Steak	€37.50

All Steaks are Garnished with Buttered Mushrooms & Onions, Grilled Tomato & Red Onion Marmalade & A Choice of Creamy Peppercorn Sauce (7), Garlic Butter (7), Pan Gravy or Red Wine Jus.

 Local Pork & Apple Sausages* On Champ Potato with Rich Onion Gravy (1A/7)	€20.50
--	---------------

 Tandoori Chicken On The Bone* Salad, Mint Yogurt, Mini Naan & Basmati Rice (1/6/7/9/10/11)	€24.50
---	---------------

 Fried Chicken Supreme Filled with Smoked Cheddar, Bacon & Cranberry Stuffing with Panko Breadcrumbs (1A/7/9)	€23.50
---	---------------

 Mexican Chicken Taco Basket Spiced Chicken, Peppers, Onions, Rice, Salsa Topped with Cheese & Nachos (1A/6/7/9/11)	€22.50
---	---------------

 Breaded Chicken Fillet Served with A Choice Of Creamy Peppercorn Sauce (7), Garlic Butter (7), Pan Gravy or Red Wine Jus (1A/3/7)	€22.50
--	---------------

 Chicken Fillet Burger Breaded Chicken Fillet with Coleslaw, Bacon, Cheese & Lettuce (1A/3/7/10)	€22.50
--	---------------

 Roast Half Chinese Duck* With Chilli & Coriander Noodles Finished with Coconut Milk (1A/5/6/8A/11/12)	€27.00
--	---------------

 Beef Stir-fry* (1A/5/6/9/10/11/14)	€23.50
--	---------------

 Chicken Stir-fry* (1A/5/6/9/10/11/14)	€22.50
---	---------------

 Vegetable Stir-fry* (1A/5/6/9/10/11/14)	€21.50
---	---------------

All Our Stir-frys are Infused with Sweet Chilli, Garlic & Mixed Vegetables on a Bed of Noodles

 Chapter Twenty Burger 8oz Steak Burger Topped with Bacon, Cheese, Onions, Lettuce & Relish (1A/6/7/9/10)	€21.50
---	---------------

 Louisiana Burger 8oz Steak Burger Topped with Cajun Onion, Chipotle Mayo, Smoked Cheese & Streaky Bacon (1A/6/7/9/13)	€21.50
--	---------------

 Swiss Burger 8oz Steak Burger with Baked Flat Mushroom, Bacon, Onion & Emmental Cheese (1A/6/7/9/13)	€21.50
---	---------------

 Plant Based Burger Viola Cheddar, Tomato Relish, Cos Lettuce, Fried Onion & Brioche Bun (1A/6)	€21.50
---	---------------

 Chickpea & Vegetable Koftas* Rice & Green Curry Sauce (1A,B,C/5/6/8A/9/10/11)	€18.50
--	---------------

Fish

 Prime Fish Of The Day Caramelised Banana Shallots, Smoked Bacon, Garden Pea & Parsnip Puree (4/7)	€34.50
--	---------------

 Lemon Sole Fillet Filled with Prawn & Chervil Mousse, Heritage Carrots and Spinach with a Dill & Parsley Sauce (2/4/7)	€29.50
---	---------------

 Sautéed Fillet Of Hake Chorizo, Samphire & Herb Vegetable Rosti (2/4/7)	€29.50
--	---------------

 Pan Fried Sea Bream Herb Pommies Anna, Pancetta, Roast Artichoke & Thyme Creamed Leeks (4/7)	€29.50
---	---------------

 Grilled Salmon Squash & Parmesan Risotto Cake, Baby Spinach, Buttered Asparagus & White Wine Glaze (1A/4/7)	€27.50
--	---------------

 Baked Sea Trout Braised York Cabbage, Green Beans & Celeriac Puree (4/7)	€27.50
---	---------------

 Mill Park Fish & Chips* Beer Battered Cod with Mushy Peas (1A/4/7/12)	€22.50
--	---------------

QUALITY GUARANTEED

All our Beef and Lamb is 100% Irish or Northern Irish and all our menu items are locally sourced where possible.



Pasta

Add Garlic Bread to any of the Pastas for €3.00

 Chapter Twenty Spaghetti Carbonara Chicken, Bacon, Scallion & Mushrooms finished with Parmesan (1A/7/9/12)	€23.00
---	---------------

 Sweet Chilli Chicken Pasta Cooked with Red Onions, Mushrooms & Pepper Finished with Sweet Chilli & Cream (1A/6/7/9/11/12)	€23.00
--	---------------

 Spaghetti & Meatballs Garlic & Tomato Sauce Finished with Pesto (1A/3/7/8/10/12)	€23.00
---	---------------

 King Prawn & Chorizo Linguini Spring Onion, Garlic, Parsley, Lemon & White Wine Sauce (1A/2/3/6/7/12)	€26.50
--	---------------

 Seafood Tagliatelle Atlantic Seafood with A Dill & Basil Sauce finished with Parmesan (1A/2/3/4/6/7/8A/12)	€26.50
---	---------------

 Roast Vegetable Penne Pasta Add Chicken Sundried Tomato, Basil, Pesto & Parmesan (1A/3/6/7/8B)	€18.00 €4.00
--	-------------------------------

Side Orders All €5.50

Seasonal Vegetables	Onion Rings (1/7)
Potato Wedges (1)	Tossed Salad (10)
Cube Potatoes topped with Garlic Mayo (1/3)	Cheesy Garlic Chip (1/3/7)
Medley of Veg & Mash (7/12)	Sauté Mushrooms
Garlic & Cheese Potatoes (1/3/7)	Champ (7)
Chips (1)	Sauté Onions
Skinny Fries (1)	Mashed Potatoes

Please see server for information on Allergens

Service charge is not included in your bill. Gratuity is discretionary and is distributed to the team that has served you.

We do not split bills.

Please Note: All dishes that are served with House Salad will contain allergen number 10. Any dish that has mash or champ potato contains Sodium Metabisulphite.

Allergy Information

Refer to this list to see which dishes contain allergens:
(1) Gluten: A: Wheat, B: Barley, C: Rye, D: Oats (2) Crustaceans (3) Eggs (4) Fish (5) Peanuts (6) Soybeans (7) Milk (8) Nuts: A: Hazelnuts, B: Pine Nuts, C: Coconut (9) Celery (10) Mustard (11) Sesame (12) Sulphur Dioxide (13) Lupin (14) Molluscs