

STARTERS

IRISH OAK SMOKED SALMON

Slithers of Irish oak smoked salmon on freshly baked wheaten bread garnished with fresh leaves & horseradish cream

€ 6.95

MILFORD INN PATE

Chefs Chicken liver pate wrapped in pastry served with Melba toast & Cumberland sauce

€ 5.45

ATLANTIC SEAFOOD CHOWDER

Accompanied with freshly baked wheaten bread

€ 7.95

SMOKED CHICKEN CAESAR SALAD

Croutons, Crispy Cos leaves coated in a light Caesar dressing with bacon & warm smoked chicken

€ 7.45

TANDORI PRAWN & CRAB CLAWS

Tiger prawns & crabs claws tossed in garlic, ginger, cumin & coriander pan-fried served with toasted garlic crouton

€ 8.50

GOATS CHEESE CROSTINI

Goat's cheese baked on a crostini on a bed of fresh Rocket leaves drizzled with Balsamic dressing

€ 5.95

TRIO OF MELON

Gala, honeydew & watermelon served with a lemon sorbet with Winterberry compote

€ 6.45

CHEF'S SOUP OF THE DAY

Served with freshly baked wheaten bread

€ 4.50

MILFORD INN FISH CAKE

Salmon & Hake cooked with leek, potato & horseradish, coated in crumbs pan fried with a lemon & chive butter

€ 8.50

MAINS

CHEFS AWARD WINNING CHICKEN

Supreme of chicken stuffed with smoked salmon coated with a mushroom & chardonnay cream sauce with julienne of mixed peppers served with a thimble of pilau rice

€ 16.95

CHICKEN TAGLIATELLE

Pan-fried escalope of chicken on a bed of spinach tagliatelle with smoked bacon, sun dried tomato in a rich cream sauce dressed with shavings of fresh Parmesan garnished with garlic ciabatta

€ 15.45

BLACKENED CHICKEN

Supreme of chicken tossed in Cajun spices coated with a chilli cream sauce set on a bed of egg noodles

€ 15.95

ROAST STUFFED HALF DUCKLING

Half spring duckling stuffed with a cranberry farcis roasted & served with a rich cranberry & cointreau reduction

€ 17.45

MEDALLIONS OF IRISH LAMB

*Irish lamb set on a bed of champ potatoes with a
rosemary & red wine jus*

€ 17.90

TOURNEDOS ROISSIN

*Prime fillet of Irish beef cooked to order
wrapped in Parma ham set on crouton topped with
pate & served with Madeira sauce*

€ 32.95

PRIME FILLET OF IRISH BEEF

(10oz uncooked)

€ 32.50

PRIME SIRLOIN OF IRISH BEEF

(12oz uncooked)

€ 23.95

KING OF STEAKS T~BONE

(16oz uncooked)

€ 24.95

*Please allow 20 minutes for well done
steaks*

**WHY NOT CHOOSE ONE OF CHEFS
SPECIALITY SAUCES TO ACCOMPAIN
YOUR STEAK**

**RICH PEPPERCORN SAUCE
MUSHROOM & CHARDONNAY SAUCE
RICH RED WINE GRAVY**

ROAST HAKE

*Roast hake on a bed of chive & pesto mash topped
with tapenade*

€ 19.95

CAJUN SALMON STEAK

*Fresh salmon coated in Cajun species served on a
bed of honey roast root vegetables with warm
chilli butter*

€ 21.95

MILFORD INN FISH CAKES

*Flaked salmon & hake cooked with leek, potato &
horseradish coated in fresh crumbs pan-fried with
lemon & chive butter dressing*

€ 18.95

SEA TROUT

*Coated in porridge oats Pan fried with toasted
almond butter*

€ 18.95

SCALLOPS & KING PRAWN

*Cooked in a champagne & cream infusion served in
a shell with piped potato*

€ 22.50

CARIBBEAN VEGETABLE & FRUIT CURRY

*Selection fresh vegetables & fruit coated in Thai
curry paste and cooked in coconut milk served
with thimble of pilau & naan bread*

€ 15.95

**VEGETABLE STIRFRY IN TORTILIA
BASKET**

*Fresh crisp vegetables stir fried in a spicy
salsa served in a tortilla basket*

€ 15.45

SIDE ORDERS

Baby boiled potatoes tossed in minted butter

Lyonnaise potatoes

French fried potatoes

Garlic potatoes

Creamed potatoes

Chunky honey roast root vegetables

Selection of fresh vegetables

Sautee onions

Sautee mushrooms

French fried onions

€ 3.50 Each

SAUCES

Rich peppercorn

Mushroom & chardonnay

Rich wine gravy

€ 3.50