

Start

Something Soup served with Homemade Wheaten Bread & Abernethy Butter	4.50
Gilmore's Baked Flat Bread served with Garlic & Buffalo Mozzarella Add Chorizo	4.5 0.50
Ardglass Prawn & Orange Salad with Classic Pink Sauce	7.50
Confit of Duck Leg with Red Wine & Puy Lentil Casserole	8.00
Spiced Chicken Wings with Indian Onion Salad & Mango Yoghurt dip	6.00
Mr. Maguire's Seafood Chowder	6.70
Whipped Ardsallagh Goats Cheese with Rocket, Slow Roast Tomatoes, Cumberland Sauce and Toasted Gingerbread	5.50

Middle

Meats

Gilmore's Pan Fried Chicken Bourguignon with Dauphinoise Potatoes & French Beans	12.50
Turkey, Ham & Leek Choux Pastry Pie with Champ & Vegetables	11.00
Gilmore's Southern Fried Chicken Goujons with Skinny Chips & Sweet Chilli Sauce	9.20
Pork Honey & Mustard Sausage with Onion Gravy & Champ	8.00
French Trimmed Sugar-Cured Bacon Chop with French Beans & Mash	12.50



Fish

Baked Smoked Haddock with Parsley Sauce, Bubble & Squeak Cake and Poached Egg	12.00
Breaded Ardglass Scampi with Sauce Gribiche, pickled cucumber salad & Skinny Chips	13.00
Panko Crumbed Hake Fillet with Mushy Peas, Tartare Sauce, Homemade Ketchup & Chips	13.50
Panfried Salmon, Dill Butter Sauce, Asparagus & Dauphinoise Potatoes	13.00

Classics

Irish Roast Beef	11.80
Roast Stuffed Chicken & Ham	11.80
Roast Stuffed Turkey & Ham	11.80
Chargrilled Gammon Steak Topped with Fried Eggs	14.00
All Served with: Mashed Potato, Roast Potatoes, Vegetables & Gravy	

Middle

Beef 35 Day Himalayan Salt Aged

Sirloin Steak 300g 20.00

Rump Steak 350g 16.50

Surf 'n' Turf Rump Steak with Garlic
Langoustines 17.50

Glenarm Shorthorn Steak Burger 8oz
with Smoked Cheese & Bacon 9.50

*All Served with:
Peppered Sauce or Gravy,
Skinny Chips or Onion Rings
& Salad or Vegetables*

Pastas

Bacon & Chorizo Carbonara
Tagliatelle 11.00

Trio of Fish (Hake, Salmon, Pale
Smoked Haddock) with Mustard
Cream, Peas & Parmesan Penne
Pasta 11.00

Vegetarian

Mixed Mushrooms, Asparagus &
Spinach Risotto 9.50

Asparagus, Baby Spinach &
Mozzarella Penne Pasta with Pesto
Cream 9.20

Sides 4.00

Skinny Chips
Sumo Triple Cooked Chips
Creamy Mash
Champ
Dauphinoise Potatoes
Garlic Fried French Beans
Onion Rings
Fried Mushrooms & Spinach



*The Gilmore at Millbrook Lodge Hotel
Food Served From Monday to Sunday
Monday - Thursday: 12 Noon - 9:00pm
Friday & Saturday 12 Noon - 9:15pm
Sunday: 12 Noon - 8:15pm*

 facebook.com/millbrooklodgehotel

www.millbrooklodge.co.uk

 twitter.com/millbrooklodge

Tel: (028) 9756 2828

 [MillbrookLodge](https://www.instagram.com/MillbrookLodge)

Email: enquiries@millbrooklodge.co.uk

Please Inform Your Server of any Dietary Requirements

End

Warm Chocolate Fudge Cake with Malted Milk Ice Cream	6.00
Homemade Pavlova with Fruit Compote & Fresh Cream	6.00
Homemade Apple Crumble with Cinnamon Ice Cream	6.00
Tropical Fruit Salad with Lemon Sorbet	6.00
Buttermilk Panna Cotta with Sugar Roasted Plums & Irish Coffee Ice Cream	6.00



Dessert Cocktails

Espresso Martini Vodka, Tia Maria & a Shot of Espresso makes this a Cocktail that you will never forget	4.50
Mint Julep Crème de Cacao, Crème de Menthe & Pouring Cream. This is the definitive Dessert Cocktail	4.50