

Intro

The Millbrook House Hotel is a family owned business, and has been run by the Maguire Family since 1981.

The Gilmore Restaurant was named in honour of 'Granny Gilmore' whose photograph along with members of the Maguire Family is displayed both in this menu cover and on the restaurant walls.

Index of Photographs

1. Father Agnew, Father McKavanagh, Anne, Jim, Joe & Seamus Maguire and Aunt May posing for a photograph in St MacNissi's College Carnlough.
2. Jim, Anne, Joe Maguire and Jeff the Dog on a park bench.
3. Sean, Anne and Michael Maguire.
4. Betty Maguire's Home in Annacloy.
5. The Millbrook as the Shaw Family Home.
6. Michael, Sean, Gerty and Paula Maguire making faces for the camera.
7. Gerty, Mary and Paula Maguire (on horse), Denise Marner (Cousin) and Jack the Horse during Paula's horse-riding lesson.
8. Michael, Betty, Celia Fulton (Betty's Cousin), Gerty, Paula, Mary Maguire & Joe Maguire and Michael & Denise Marner (Cousins).
9. Betty and Seamus Maguire in Trafalgar Square.
10. Monsignor Maguire and Hugh Maguire (Uncle).
11. Seamus and Betty Maguire on their Wedding Day, 1949.



At Millbrook House Hotel our team of chefs are passionate and take great pride about using the best produce from the local area and across Northern Ireland in our cooking. We are proud and delighted to have achieved The Taste of Ulster 2017 standard in recognition of our policy for sourcing high quality food and drink using these products.

*"Making Special Memories
with
Feel Good Food"*



Every great meal deserves an equally great glass of wine.

We have chosen some of our most popular dishes and recommended a wine to compliment them. The Management & Staff have endured hours of tasting wines to bring you a range which we believe perfectly enhances each dish on the menu. Please ask your server for our professional suggestion on any of our dishes; we are more than happy to help!

"If food is the body of good living, wine is its soul."
Clifton Fadiman



TO START

Givan's Ham Hock Terrine

With Piccalilli, Spiced Pineapple Purée & Our Very Own Toasted Cheese & Spring Onion Soda Bread £6.30

Grilled Goats Cheese
Roast Honeyed Figs, Beetroot, Balsamic & Pesto £6.30

Seasonal Soup of the Day,
Home-made Wheaten Bread & Abernethy Butter £4.70

Spice Fried Indian Chicken

With a Bombay Potato Salad, Almond & Mango Dressing £6.30

Waka Taua Sauvignon Blanc

Crab Crème Brûlée with Pickled Cucumber and Toasted Brioche £7.50

Spiced Portavogie Squid
Soy & Chilli Dressing and Slaw £6.30

Kilkeel Prawn & Orange Salad
Classic Pink Sauce £7.60

Gilmores Baked Flatbread (made freshly in-house) Garlic & Mozzarella £4.50

Parlare Italiano Pinot Grigio

Add Chorizo £1.00

MAIN PLATE

MEAT

Hannan's Sugar Pit Cured Bacon Chop, Cider Cream,
Pan-Fried French Beans & Baby Potatoes £14.00

Orario Merlot

Gerard's Home-made Meatloaf

Broccoli, Colcannon & Cep Cream £11.00

Pan-Fried Irish Chicken Breast, Mediterranean Roast Vegetables,
Red Wine Jus, Parmesan & Leek Croquettes £13.00

FISH

Pan-Fried Irish Salmon, with Chive Lemon Cream,
Asparagus & Champ Potatoes £14.00

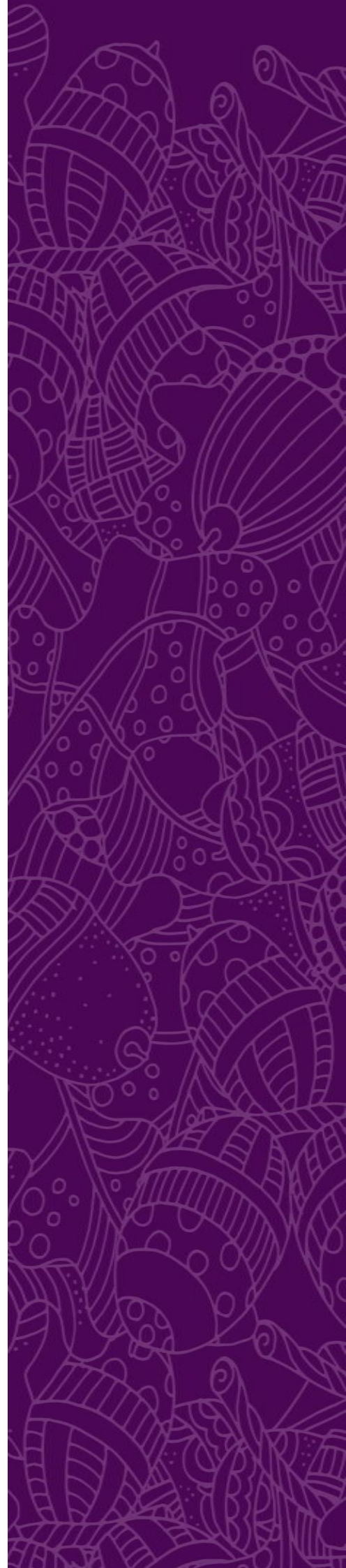
Art Indomita Sauvignon Blanc

Kennan's Pale Smoked Haddock Sauté Potatoes,
Green Beans, Prawns & Red Curry Sauce £14.50

Battered Portavogie Scampi, Sauce Gribiche,
Pickled Cucumber Salad & Fat Chips £13.50

Trio of Fish - Cod, Salmon, Pale Smoked Haddock,
Mustard Cream, Peas, Parmesan, Penne Pasta £12.00

Battered Portavogie Cod, Mushy Peas,
Tartare Sauce, Home-made Ketchup & Fat Chips £13.00



BURGERS

6oz Finnebrogue Venison & Wild Boar Burger

Apricot & Chilli Relish, Fat Chips & Salad Garnish £10.50

Glenarm Shorthorn Steak Burger

Smoked Cheese and Bacon, Fat Chips & Salad Garnish £10.50

Rawnsley Estate Shiraz

HANNAN AWARD WINNING MEATS

The quality of Hannan Meats products has been recognised by an array of prestigious awards such as the Guild of Fine Goods Great Taste Awards.

Hannan's Sirloin Steak, 300g £23.00

Cigar Box Malbec

Hannan's Rump Steak, 350g £19.50

Surf 'n' Turf Rump Steak

Garlic Langoustines £21.50

All Hannan's Steaks served with Peppered Sauce, Fat Chips & Garlic Fried French Beans

CLASSICS

Roast of the Day

All served with Seasonal Vegetables, Mash & Roast Potato £12.50

Beer Battered Chicken Goujons

Fat Chips & Sweet Chilli Sauce £9.70

Co. Down Turkey, Ham and Leek Pie

With Champ and Vegetables £12.20

Hannan's Pork and Leek Sausages

With Champ & Onion Gravy £9.00

PASTA

Givan's Bacon & Chorizo Carbonara Tagliatelle £11.30

Parlare Italiano Pinot Grigio

VEGETARIAN

Mushroom Risotto, Asparagus & Spinach £9.50

Montepulciano D'abruzzo

Moroccan Couscous

With Mediterranean Vegetables (Vegan) £9.70

Roasted Mediterranean Vegetables,

Penne Pasta & Pesto £9.30

Courgette, Mixed Nut Wellington

With Tomato Sauce £9.50

SIDES

£4.00

Skinny Chips

Champ

Chunky Chips

French Fried Beans

Onion Rings

Side Salad

Creamy Mash

Market Vegetables

DESSERTS

All desserts are made in-house with locally sourced ingredients where possible.

Warm Sticky Toffee Pudding
Butterscotch Sauce & Vanilla Ice-cream £5.70

Lemon & Lime Posset

Crunchy Praline Topping & Granola Biscuit £5.50

Raspberry & Double Chocolate Baked Cheesecake
Raspberry Compote & Mascarpone Cream £5.70

Vanilla Crème Brûlée
Seasonal Fruit Compote & Shortbread £5.50

Chocolate Brownie

Riada Vanilla Ice-cream & Chocolate Sauce £5.70

Fonseca Bin 27 Port

Fresh Fruit Pavlova £5.50

Ice-cream -
Irish cream, Salted Caramel,
Raspberry Ruffle or Vanilla £3.50

Cheeseboard to Share
A Selection of Irish Cheeses, including Kearney Blue
Crackers, Grapes & Chutney £12.00
Taylor's Port

Why don't you try a glass of Nederburg Late Harvest with any dessert



Please inform us of any dietary requirements you may have, and we will be delighted to assist you.

Please ask your server to see our full descriptive allergen menu.

