

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

Duck Spring Roll

Malaysian Peanut Noodle Salad, Soy Chilli Dipping Sauce £7.40

Crispy Goats Cheese Bonbons
Pesto, Balsamic and Beetroot and Spring Onion Salsa £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

Smoked Haddock, Pea and Leek Fish Cake
Baby Leaves, Poached Egg and home-made Mustard Mayonnaise £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

Overnight Roasted Beef Cheek,
Root Vegetables, Creamy Mash, Beef Jus £14.50

Pan-Fried Irish Chicken Breast,
Duo of Parsnip, Fondant Potato, Red Wine Jus £13.50

FISH

Pan-Fried Irish Salmon,
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

Glenarm Shorthorn Steak Burger
Smoked Cheese and Bacon, Fat Chips & Salad Garnish £10.50

Rawnsley Estate Shiraz

The Gilmore Chicken Burger

Sesame Seed Chicken Fillet, topped with Barbeque Pulled Pork,
Onion Rings, Maple and Chilli Dressing, served in a Brioche Bun £12.00

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

Aprpricot & Almond Tart, Crème Analgise, Seasonal Fruit	£5.70
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Malteser Baked Cheesecake,
Salted Carmel Ice-cream £5.70

Meadowsweet Panna Cotta,
Winter Plum Compote, Spiced Pumpkin and Peanut Cookie £5.70

<i>Chocolate Brownie</i> Riada Vanilla Ice-cream & Chocolate Sauce Fonseca Bin 27 Port	£5.70
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Fresh Fruit Pavlova £5.50

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

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.

