

Starters

Classic Irish Caesar Salad

Vegetarian Caesar

Chicken Caesar

Chef's Homemade Soup of The Day Freshly prepared soup of the day	£5.00	1, 3, 7
Salt & Chilli Squid Served with a Warm Noodle Salad, Lemon Crè	£8.00 eme Fraise	1, 2, 4, 5, 6, 11, 14
Tempura Free Range Chicken Goujons Served with Curried Mayonnaise, Cashew & C	£7.50 Foriander Salad	1, 3, 5, 6, 7 8 10 12
County Cavan Boilie Goats Cheese Bon Bon's Served with Black Pudding Crumble, Candied	£8.00 Walnuts, Red Onio	1, 3, 4, 7, 8, on Confit L Wild Rocket.
Garlic Mushrooms. Golden Fried in Panko Breadcrumbs, Garlic &	£6.90 Chive Mayonnaise	1, 3, 7, 8, 9, 10 e L. Dressed Salad

Traditional Old Mill Prawn Cocktail £8.90 2, 3, 4, 7, 10 Carlingford Bay Prawns, Crisp Iceberg Lettuce, Rich Marie-Rose Sauce & Stone Ground Wheaten Bread

Traditional Caesar with Crispy Gem Lettuce, Local Cured Bacon, Garlic Croutons

£6.90

£7.90

1, 3, 7, 10

1, 3, 7, 10

Trio of Melon (Vegan) £7.00 Served with a Berry Compote served with a Refreshing Champagne Sorbet



Main Course

From the Grill

Steak Options

Locally Sourced Prime Irish Beef cooked to your liking with a Crisp Onion Ring & Vine Tomatoes, served with a Choice of Peppered Sauce or Red Wine Jus and a Side Order of your Choice. 9, 10, 12

12oz Sirloin Steak£24.0010oz Fillet Steak£28.00

Surf & Turf £27.00 2, 4, 7 60z Fillet Steak served with Fresh Atlantic Prawns

Served with a Choice of Sides

Chuck Wagon £25.00 1, 2, 7, 9, 12 60z Fillet Steak with a Crispy Breaded Herb Stuffed Chicken, With a Black Pepper Corn Sauce,

Served with a Choice of Side

Loin of Pork

Fillet of Beef Diane £24.00 9, 10, 12

Cooked in the Pan with Shallots, Mushrooms & Garlic, Flambéed with Brandy, French Mustard Cream, Light Jus, Julienne Vine Tomato. With a Choice of Side

Rump of Lamb £19.00 1, 6, 7, 8 Pan Roasted Rump of Spring Lamb, Colcannon Mash, Roasted Vine Tomatoes & Pan Jus

£18.00

Sugar Pit Loin of Pork, Butternut Squash Puree, Buttered Kale & Calvados Jus. Served with a Choice of Side

6, 7, 12



Chicken

Chicken Maryland £15.80 1, 3, 7, 13 with Grilled Pineapple, Tomato, Maple Cured Bacon and Battered Banana. Served with a Choice of Side

Supreme of Chicken £16.00 1, 3, 6, 7, 12, 13
Pan Fried Supreme of Chicken, Fondant Potato, Charred Asparagus & Tarragon Veloute.

Lemon & Thyme Chicken £16.50 7, 12 Grilled Marinated Chicken, crusted New Potatoes, Pearl Shallots, Maple Cured Bacon with a White Wine Veloute

Seafood

Grilled Hake £19.00 4, 12 Grilled Loin of Hake, Petit Ratatouille & Chervil Beurre Blanc

Pan Roasted Atlantic Salmon £19.50 1, 4, 6, 7, 12 New Potato, Chorizo & Pea Fricassee, Caper Dressing.

Seafood Grill £24.50 1, 3, 4,7,10 Grilled Freshly Caught Seafood, Carlingford Lough Mussels & Dublin Bay Prawns in a Garden Herb Butter

Pan Roasted Loin of Cod £19.00 4, 6, 7 Crushed Caesar Potatoes, Smoked Bacon & Leek Salsa Verde

Scampi £18.00 1, 2, 3, 7

Golden Breaded Select Prawns



Here at The Old Mill Restaurant; recent winner of 'Best Place to Eat - Newry Business Awards 2017' we take huge pride in our food and we have an ethos of preparing all our food and produce fresh every day.

"We source only local produce and suppliers where possible. We are proud to work with the following, primary, suppliers for our food and produce; Tavanmore Meats for our meats, Morgan's Seafood for our fish and The Yellow Door Bakery for our bread. Our vegetables are sourced fresh everyday"

Food Allergies - Before you order your food & drinks please speak to our staff if you want to know about our ingredients

Food Intolerance Information

1) Gluten 2) Crustacean 3) Eggs 4) Fish 5) Peanuts 6) Soybean

7) Milk 8) Nuts 9) Celery 10) Mustard 11) Sesame 12) Sulphites

13) Lupin 14) Molluscs

Opening Times: Breakfast 7.00 am - 11.00 am (Mon-Sat)

7.00 am – 10.30 am (Sunday)

Sunday Lunch 12.30 pm - 2.30 pm

Dinner 5.30 pm - 9.30 pm



Vegetarian Menu

Goats Cheese & Spinach Tartlet

£13.00

1, 3, 7

Sauté Spinach & Shallots served in a Savoury Tartlet Case topped with Co Cavan Bollies Goats Cheese

Wild Mushroom & Spinach Risotto

£12.00

7, 12

Sage Butter Rocket & Parmesan Salad

Oven Baked Penne

£13.00

1, 3, 7

Penne Pasta, Courgettes, Peppers, Onions, Mushrooms, Spinach, Roasted Garlic Basil Cream with Toasted Ciabatta

Vegan Menu

Mains

Forest Mushroom or Vegetable Risotto £14.00

Fresh Vegetable Platter £11.00

Braised Pearl Barley £12.00 8

Roasted Red Pepper & Grilled Courgette, Rocket & Walnut Salad (Vegan)

Side Options £4.50

Shoe String Fries
Garlic Chips 7
Sautéed Onions. 7

Chunky Chips. Champ Potatoes. 7 Sautéed Mushrooms. 7

Buttered Seasonal Vegetables	7	House Salad with Dressing. 9, 10