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 Bunclody, Co. Wexford, Ireland



2 COURSE SPECIAL

(Available 3pm-7pm Mon - Sun)
 Enjoy a Starter & Main Course
 or Main Course & Dessert
 for 22.50

Choose from our
 sumptuous dishes marked *

DINNER

Daily: Sun-Thur 5pm- 9.00pm
 Fri-Sat 5pm-10.00pm

STARTERS

*MILLRACE KICKASS WINGS, HOT & SPICY WINGS with crudité's and blue cheese sauce	7.95 AC 2, 4, 8
*CHEFS HOMEMADE SOUP OF THE DAY served with our Homemade Guinness and Bread	5.50 AC 2, 4,8,10
*STUFFED PORTOBELLO MUSHROOM with roasted pepper wild mushrooms crumbed Cashel blue and brioche crumbs	7.50 AC 1,2,3,4
CRISPY GOATS CHEESE with Parma ham toasted brioche and pineapple salsa	7.50 AC 1,2,3,4
CLASSIC SMOKED SALMON PLATE with pea shoots caper berries pink picked shallots and Guinness brown bread fingers	7.95 AC 1,2,4,5
TOMATOES AND BASIL BRUSCHETTA with tossed roquette and balsamic reduction	7.50 AC 1, 9,
KILMORE QUAY SEAFOOD CHOWDER served with our Homemade Guinness and Soda Bread	8.50 AC 1 2, 3,5,7,8
<i>Upgrade to any starter for 3.00</i>	

FISH DISHES

*FISH OF THE DAY	15.95 AC 1-10
FISH & CHIPS Beer Battered Fillet of catch of the day with a Homemade Tartar Sauce, Mint Pea Puree and served with Double Dipped Chips	15.95 AC 1,2,3,4, 5
PAN FRIED FILLET OF HAKE with chickpea and baby spinach tagine	18.95 AC, 1-,5,10
CAJUN SALMON with mint yoghurt stir fried vegetables and egg noodles	17.95 Ac 1,9,5,11

SIDES

MIXED GREEN SALAD	3.50
CHUNKY CHIPS OR SHOE STRING FRIES	3.50
ONION RINGS	3.50
VEG OF THE DAY	3.50

OUR GRILL CHOICES

*Steaks are cooked to your liking and accompanied by a Grilled Portobello Mushroom,
 Charred Tomato, Red Onion Marmalade and a Side of Hand Cut Chunky Chips
 Choice of Sauces, Whiskey Peppercorn Sauce, Garlic Butter, Café De Paris, Wild
 Mushroom and Tarragon Cream Sauce*

10OZ SIRLOIN (€8 supplement)	25.00
4 BONE RACK OF LAMB (€8 supplement)	19.95
8OZ ANGUS FILLET STEAK (€10 supplement)	28.00
10OZ RIBEYE STEAK	25.00

MAIN COURSES

*ROAST OF THE DAY	14.95 AC 1-9
*PRIME 8OZ STEAK BURGER with Grilled Bacon, Smoked Cheese, Onion Ring, Baby Gem Leaves, Plum Tomato, Flour Bap, Smoked BBQ Mayonnaise Dressing and a side of Chunky Chips	16.50
POLENTA CRUSTED CHICKEN BURGER with Grilled Bacon, Smoked Cheese, Onion Ring, Baby Gem Leaves, Plum Tomato, Flour Bap, and Smoked BBQ Mayonnaise Dressing and a side of Chunky Chip	16.95 AC 1,2,4,8
CRISPY HALOUMI BURGER with chickpea fritter , Onion Ring, Baby Gem Leaves, Plum Tomato, Flour Bap, Smoked BBQ Mayonnaise Dressing and a side of Chunky Chips.*	16.50
*CHEFS THAI RED CHICKEN CURRY * Served with Steamed green tea scented sticky Rice & Naan Bread. *	15.95 AC 2, 4, 8,9,10
SWEET POTATO CHICKEN PEA AND SPINACH CURRY Served with Steamed green tea scented sticky Rice & Naan Bread	13.95 AC 2, 4, 8,9,10
LEMON AND THYME ROASTED CHICKEN BREAST with spiced chicken wings potato tortilla and sweetcorn relish	18.95
VEGETARIAN BASIL CREAM TAGLIATELLE Served With Sundried Tomatoes, Spring Onion, Garden Peas, and Parmesan Cheese	13.95 AC 1, 2, 4, 8,9,10
PENNE PASTA BACON ARRIBIATA served in a spiced tomato sauce with parmesan	13.95 AC 1,2,8
PASTA CARBONARA with sautéed bacon wild mushrooms and parmesan cheese	13.95 AC 1,2,4,8 (add Chicken 2.50)
BRAISED SHANK OF LAMB (€8 supplement) with root vegetables basil mash and red wine juices	23.95 AC 2,8
½ SLOW ROASTED DUCK with 5 spice oriental dusting and stir-fried soy vegetables	19.50 AC 2,4,8,10,11

DESSERTS

TRIO OF ICE CREAM SELECTION Chocolate Wafer Rolls, Chocolate Sauce	5.95
ROAST APPLE CRUMBLE TART Served with Vanilla Ice-Cream & Butterscotch Sauce	5.95
CLASSIC VANILLA CRÈME BRULEE with berries	5.95
CHOCOLATE GANACHE CAKE Served Warm, Toffee Ice cream	5.95
HOMEMADE CHEESECAKE Chocolate Sauce & Chantilly Ice cream	5.95
ASSIETTE OF MINI DESSERTS with Raspberry Sorbet & hot chocolate sauce	6.95
CHEESE BOARD SELECTION OF IRISH CHEESE Biscuits, Grapes	9.95

Upgrade to any dessert for €2.00 & cheese board for €5.00

GINS AND COCKTAILS

House Gins

Hendricks, Gordons, Cork Dry Gin

1. Shortcross - Orange wedge & Mint €7.00
2. Gunpowder - Grapefruit & Rosemary €7.00
3. Silver Spear - Lemon & Thyme €7.00
4. Bombay - Lemon & Juniper €7.00
5. Hendricks - Cucumber & pink peppercorn €7.00
6. Tanqueray - Grapefruit & Basil €7.00
7. Gin Raw - Lemon peel & thyme €8.00
8. Gin Sul - Lemon Wedge & mint €8.00

Thomas Henry - Tonic, Elderflower, Blossom, Slimline - €2.80

Cocktails@ €8.00

1. Sex on the beach-Vodka, Peach schnapps , Orange, Cranberry & Lime
2. Mojito-Rum, Mint, Lime, Sugar & Soda
3. Martini expresso - Vodka, Tia Maria, Vanilla & espresso
4. Raspberry Collins - Gin, Lemon Juice, Raspberry & Soda
5. Pims Cup- Pimms No.1, Cucumber , Mint, Strawberry & Orange
6. The Millrace -Shortcross Gin, Cointreau, Lemon juice, Strawberry puree,
Mint & Elderflower Thomas Henry
7. The Great Escape- Havana 3yr, Melon Liquor, lime, Strawberry & Soda
8. Red Lemon- Gin, Aperol, Passionfruit puree, Lemon juice & Apple Juice

CR = Chef's Recommendation (Pink)

AC = Allergen Content: 1. Wheat 2. Dairy 3. Sulphites 4. Eggs 5. Fish 6. Gelatin 7. Shellfish 8. Celery 9. Soya 10. Nuts 11. Sesame 12. Sulphites 13. Lupin 14. Molluscs

*At The Millrace Hotel, we believe in using the very best locally sourced & best quality produce.
 All our beef and lamb is 100% Irish. We offer our food at value for money prices with friendly, efficient service*