



Starters

Breaded Thai Fish Cake Mango Salsa, Chilli Jam & Citrus Crème Fraiche (1/2/4/7/10)	€11.50
Atlantic Prawn & Smoked Salmon Platter With Bloody Mary Dressing (2/3/4/10) Served with Homemade Wheaten Bread (1/7)	Starter €13.00 *Main €19.00
Sauteed King Prawns In Chilli & Garlic Butter, Baby Leaves & Lemon Creme Fraiche (2/7/10)	€14.50
Mussels Cooked With Garlic & White Wine Finished With Cream & Parsley (1/7/12/14) Served with a wedge of Garlic Ciabatta (1/7/10)	Starter €12.00 *Main €19.50
Potato Skins With Pancetta, Irish Cheddar & Sour Cream (7/10)	€9.50
Spring Rolls Asian Slaw & Chilli Glaze (1/5)	Chicken €10.50 Vegetable €9.50
Chicken & Bacon Caesar Salad Baby Gem Lettuce & Garlic Croutons (1/3/7)	Starter €12.50 *Main €18.50
Goat's Cheese, Confit Fennel, Pear & Hazelnut Baby Watercress with Honey & Mustard Dressing (7/8/10)	€12.00
Baby Barbeque Ribs With a Honey Glaze (9/10/12)	€12.50
Seafood Chowder Served with House Wheaten (1/2/4/7/9/12)	€9.50
Homemade Soup Of The Day Served with House Wheaten (Please ask server for allergen details)	€8.50

Main Courses

All Main Courses & Fish Dishes except those marked with a * are served with a side of your choice.

6oz Roast Loin of Lamb Sage & Garlic Polenta Confit Breast, Roast Beets & a Red Wine Jus (1/7/12)	€33.00
10oz Sirloin Steak	€33.00
8oz Fillet Steak	€35.00

All Steaks are Garnished with Buttered Mushrooms & Onions, Grilled Tomato & Red Onion Marmalade & A Choice of Creamy Peppercorn Sauce (7), Garlic Butter (7), Pan Gravy or Red Wine Jus.

Local Pork & Apple Sausages* On Champ Potato with Rich Onion Gravy (1/7)	€19.50
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Tandoori Chicken On The Bone* Salad, Mint Yogurt, Mini Naan & Basmati Rice (1/5/6/7/8/9/10/11)	€22.50
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Fried Chicken Supreme Filled with Smoked Cheddar, Bacon & Cranberry Stuffing with Panko Breadcrumbs (1/7/9)	€21.50
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Mexican Chicken Taco Basket Spiced Chicken, Peppers, Onions, Rice, Salsa Topped with Cheese & Nachos (1/6/7/9/11)	€21.50
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Breaded Chicken Fillet Served with A Choice Of Creamy Peppercorn Sauce (7), Garlic Butter (7), Pan Gravy or Red Wine Jus (1/3/7)	€21.50
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Chicken Fillet Burger Breaded Chicken Fillet with Coleslaw, Bacon, Cheese & Lettuce (1/3/7/10)	€20.50
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Roast Half Chinese Duck* With Chilli & Coriander Noodles Finished with Coconut Milk (1/5/6/11/12)	€25.00
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Beef Stir-fry* (1/5/6/9/10/11)	€21.50
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Chicken Stir-fry* (1/5/6/9/10/11)	€20.50
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Vegetable Stir-fry* (1/5/6/9/10/11)	€19.50
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All Our Stir-frys are Infused with Sweet Chilli, Garlic & Mixed Vegetables on a Bed of Noodles

Chapter Twenty Burger 8oz Steak Burger Topped with Bacon, Cheese, Onions, Lettuce & Relish (1/6/7/9/10)	€19.50
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Louisiana Burger 8oz Steak Burger Topped with Cajun Onion, Chipotle Mayo, Smoked Cheese & Streaky Bacon (1/6/7/9/13)	€19.50
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Swiss Burger 8oz Steak Burger with Baked Flat Mushroom, Bacon, Onion & Emmental Cheese (1/6/7/9/13)	€19.50
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Plant Based Burger Viola Cheddar, Tomato Relish, Cos Lettuce, Fried Onion & Brioche Bun (6/1)	€19.50
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Chickpea & Vegetable Koftas* Rice & Green Curry Sauce (1/5/6/8/9/10/11)	€18.50
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Fish

Prime Fish Of The Day Caramelised Banana Shallots, Smoked Bacon, Garden Pea & Parsnip Puree (4/7)	€33.50
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Lemon Sole Fillet Filled with Prawn & Chervil Mousse, Heritage Carrots and Spinach with a Dill & Parsley Sauce (2/4/7)	€27.50
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Sautéed Fillet Of Hake Chorizo, Samphire & Herb Vegetable Rosti (2/4/7)	€27.50
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Pan Fried Sea Bream Herb Pommes Anna, Pancetta, Roast Artichoke & Thyme Creamed Leeks (4/7)	€27.50
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Grilled Salmon Squash & Parmesan Risotto Cake, Baby Spinach, Buttered Asparagus & White Wine Glaze (1/4/7)	€25.50
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Baked Sea Trout Braised York Cabbage, Green Beans & Celeriac Puree (4/7)	€25.50
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Mill Park Fish & Chips* Beer Battered Cod with Mushy Peas (1/4/7/12)	€21.50
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QUALITY GUARANTEED

All our Beef and Lamb is 100% Irish or Northern Irish and all our menu items are locally sourced where possible.



Pasta

Add Garlic Bread to any of the Pastas for €3.00

Chapter Twenty Spaghetti Carbonara Chicken, Bacon, Scallion & Mushrooms finished with Parmesan (1/7/9)	€21.00
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Sweet Chilli Chicken Pasta Cooked with Red Onions, Mushrooms & Pepper Finished with Sweet Chilli & Cream (1/6/7/9/11)	€21.00
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Spaghetti & Meatballs Garlic & Tomato Sauce Finished with Pesto (1/3/7/8/10/12)	€21.00
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King Prawn & Chorizo Linguini Spring Onion, Garlic, Parsley, Lemon & White Wine Sauce (1/2/3/6/7/12)	€24.50
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Seafood Tagliatelle Atlantic Seafood with A Dill & Basil Sauce finished with Parmesan (1/2/3/4/6/7/8)	€24.50
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Roast Vegetable Penne Pasta Add Chicken	€17.00 €4.00
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Sundried Tomato, Basil, Pesto & Parmesan (1/3/6/7/8)

Side Orders

All €5.00

Seasonal Vegetables	Onion Rings (1/7)
Potato Wedges (1)	Tossed Salad (10)
Cube Potatoes topped with Garlic Mayo (1/3)	Cheesy Garlic Chip (1/3/7)
Medley of Veg & Mash (7/12)	Sauté Mushrooms
Garlic & Cheese Potatoes (1/3/7)	Champ (7)
Chips (1)	Sauté Onions
Skinny Fries (1)	Mashed Potatoes

Please see server for information on Allergens

Service charge is not included in your bill. Gratuity is discretionary and is distributed to the team that has served you.

We do not split bills.

Please Note: All dishes that are served with House Salad will contain allergen number 10. Any dish that has mash or champ potato contains Sodium Metabisulphite.

Allergy Information

Refer to this list to see which dishes contain allergens:
(1) Cereals containing gluten (2) Crustaceans (3) Eggs (4) Fish (5) Peanuts (6) Soybeans (7) Milk (8) Nuts (9) Celery (10) Mustard (11) Sesame (12) Sulphur Dioxide (13) Lupin (14) Molluscs

White Wine

	175ml	250ml	Bottle
1. Terranoble Sauvignon Blanc (Chile) Spring-time scents of hawthorn and elderflower with bright juicy flavours of nectarine and pink grapefruit.	€7.50	€9.50	€28.00
2. Rocca Pinot Grigio (Italy) A crisp and fresh Pinot Grigio with fruity flavours of apple and pear and a refreshing citrusy finish.	€8.00	€10.50	€31.00
3. Foundstone Chardonnay (Australia) A fruit-driven wine with a smooth, velvety mouthfeel and exotic flavours of peach, mango and mandarin, leading to a long, zesty finish.	€8.00	€10.50	€31.00
4. Baron de Ley Blanco Rioja (Spain) This is a clean-tasting, fresh and appealing white wine with flavours of lemon, red apples and even a touch of melon.			€32.00
5. Pa Road Sauvignon Blanc, Marlborough (New Zealand) Tropical fruit flavours of pineapple, mango and kiwi on the palate, with ripe mandarin and citrus flavours adding a zesty freshness.	€9.50	€12.00	€36.00
6. Etra Albarino, Rias Baixas (Spain) Apples, pears, grapefruit and lemon and lime all come to mind with this delicious 100% Albarino from Spain's top white wine region.			€36.00
7. Tenuta del Meriggio, Falanghina (Italy) This Fiano has weight and texture but also finesse. The aromas of peach and balsamic herbs are subtle and delicate.			€38.00
8. Hexamer Dry Riesling (Germany) A crisp, fresh and fruity Riesling with good body, tangy flavours of apricot, yellow peach, lemon and lime zest and an unmistakable herbal, mineral note.			€40.00
9. Dezzani Gavi, Piemonte (Italy) Scents of white peach and fruit blossom and on the palate it is full and powerful with a peachy, mineral, sapid quality.			€41.00
10. Chatelain Pouilly-Fumé (France) from 25-30-year-old Sauvignon vines in a 12th-century monastic vineyard, this has a 'flinty' note allied to the mouth-watering flavours of grapefruit, gooseberry and kiwi.			€44.00
11. Daniel Crochet, Sancerre, Loire Valley (France) A delightfully soft and fragrant Sauvignon Blanc with subtle floral aromas and persistent pink grapefruit and kiwi flavours.			€45.00
12. Domaine Charly Nicolle Chablis, Burgundy (France) A pale yellow with a perfume of summer flowers and a crisp minerality. True, classic, authentic Chablis at its best.			€47.00
13. Daniel Barraud Pouilly-Fuissé (France) A beautiful nutty, peachy, savoury wine with a creamy texture and notes of baked apples and gentle spice.			€56.00
14. Bedin Prosecco Frizzante, (Italy) Frizzante is a lightly sparkling wine, with more delicate bubbles than a spumante. This is a particularly fresh and aromatic example with a fine mousse and a long-lasting flavour.	200ml		€37.00
15. Bedin Prosecco Rosé Millesimato (Italy) A subtle pale pink hue with perfumed scents of rose and eglantine. On the palate the flavours drift seamlessly from white peach and nectarine to crunchy red berries.			€48.00
16. Furlan Prosecco Spumante Treviso DOC (Italy) Spumante is a fully sparkling wine. Made from the Glera grape, it is fresh, crisp and aromatic on the palate. It has flavours of apples and peach and leaves a pleasant prickle on the tongue.			€48.00
17. Etienne Oudart Brut Champagne (France) Beautiful champagne based on pinot meunier, which develops a certain character, with light and intense foam, rich in aromas of peach, lily, nut and pineapple.			€69.00
18. Möet et Chandon Champagne (France) Hawthorn and honeysuckle aromas give way to the rich biscuity flavours of good quality Champagne. Quite full-bodied and dry.			€100.00
19. Möet et Chandon Impérial Rosé Champagne (France) The juicy and persistent intensity of red fruits strawberry, raspberry and redcurrant & the fleshiness and firmness of peach with the freshness of a subtle menthol note.			€110.00

Sparkling

Red Wine

	175ml	250ml	Bottle
20. Terranoble Cabernet Sauvignon (Chile) Super ripe fruit flavours of red berries, dark cherries and blackcurrants with soft tannins and a seriously long finish.	€7.50	€9.50	€28.00
21. Patriarce Merlot (France) Juicy autumnal fruit flavours of blackberry and damson with a smooth and mellow mouth-feel.	€8.00	€10.50	€31.00
22. Foundstone Shiraz (Australia) Concentrated fruity flavours of blackberry, black cherry and plum are supported by more complex flavours of coffee, vanilla and caramel from the oak-ageing.	€8.00	€10.50	€31.00
23. Tenuta Giglio, Montepulciano d'Abruzzo (Italy) An intense ruby colour with hints of violet and a nose of ripe summer berries with a touch of spice. On the palate it is full-bodied and soft with a lingering flavour.			€31.00
24. Baron de Ley Club Privado Rioja (Spain) Garnet red in colour with aromas of strawberry and vanilla, it has bucket-loads of juicy fruit on the palate. A great introduction to Rioja.	€9.00	€11.50	€34.00
25. Finca Florencia Malbec, Mendoza (Argentina) 90-year-old vineyards give this wine a finer and more elegant quality. It has rich, chocolatey dark fruit intensity with hints of pepper and spice.	€9.00	€11.50	€34.00
26. Bourg Lachamps Pinot Noir, Ardeche (France) An extraordinary gem found in Southern France. A velvety, silky texture adorned with vibrant red fruits, cherry bursts, enticing cinnamon spice, and hints of Mediterranean herbs.			€34.00
27. Quinta Seara d'Ordens Reserva, Douro Valley (Portugal) Northern Portugal makes strong, powerful full-bodied wines with real character – like this! Scents of violets give way to deep, intense bramble-fruit flavours.			€37.00
28. Chateau de Parenchère Bordeaux Supérieur, (France) Attractive mature Bordeaux nose and lovely dark berry fruits. Smooth, supple and velvety on the palate with elegant flavours of blackcurrant, blackberries and damson.			€37.00
29. Cave de Gigondas Vacqueyras, Rhone Valley (France) A super fruity, savoury and spicy wine with an authentic southern Rhone character.			€40.00
30. Chateau Cambon La Pelouse, Haut Medoc, Bordeaux (France) One of the safest bets in the whole of the Haut Medoc, this wine is concentrated and full-bodied year after year. Smooth, opulent and rich in the mouth, it is drinking a classic Claret.			€61.00
31. Chateau Queyron Pindéfleurs Grand Cru St Emilion (France) Made from mostly Merlot and Cabernet Franc grapes grown on the hillsides around St Emilion, this is elegant and rich with flavours of black cherry, damsons and raspberries.			€66.00
32. Rodolphe Demougeot Pinot Noir, Burgundy (France) Elegant, bright fruit, a nice balance between cherry and black soft berry fruit and the traditional earthiness you'd expect from a Burgundy Pinot.			€69.00
33. Les Fiefs de Lagrange, St Julien, Bordeaux (France) A beautifully-balanced Bordeaux with much of the cassis and cedar wood character of Chateau Lagrange but in a more approachable style and ready for drinking younger. With more than 50% of Cabernet Sauvignon, it has a ripe berry fruitiness.			€77.00
34. La Gerla Brunello di Montalcino, Tuscany (Italy) A deep garnet in colour, this wine has a whole array of fleeting aromas and flavours. The crunchy summer berry character is overlaid with black pepper and more savoury elements. Sheer quality.			€98.00
35. Chateau La Pointe, Pomerol, Bordeaux (France) Dense and rich on the palate with a myriad of flavour nuances: violets, wild berries, spices and floral notes. Aged for 12 months in new oak barrels, this is a beautifully-balanced wine with that supple, smooth and polished texture that Pomerol is famed for.			€112.00
36. Chateau Fontareche Rosé, Corbières, Languedoc (France) This pale salmon rosé is in the style of the great Provence rosés which have always been much-prized in France. Elegant and fragrant.	175ml	250ml	€31.00
37. Kennel Cotes de Provence Rose (France) Organic Provence, in the sun-drenched south-eastern corner of France, makes the best rosé wines in the country. Kennel Rosé is typical: pale in colour and full of a spicy fruitiness on the palate.			€39.00

Rosé Wine