

lunch menu

Starters

Ciabatta Garlic Bread With Cheese (1/7/10)	€5.50 €6.50
Classic Patatas Bravas Homemade Bread & Garlic Mayo (3/10)	€9.50
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
Aromatic Spiced Fried Tofu (3/6/10) Garlic & Harissa Sauce	€7.50
Chicken & Bacon Caesar Salad Baby Gem Lettuce & Garlic Croutons (1/3/7)	Starter €12.50 *Main €18.50
Hot & Spicy Chicken Wings Satay Dip & Salad (5/8/10)	€12.00
Seafood Chowder Served with House Wheaten Bread (1/2/4/7/9/12)	€9.50
Homemade Soup of the Day Served with House Wheaten Bread (Please see server for allergen details)	€8.50

Hot Sandwiches

Seared Steak Ciabatta Sautéed Onions, Red Onion Marmalade with Creamy Peppercorn Sauce & Skinny Fries (1/7/10/12)	€16.50
Southern Fried Chicken Focaccia Crisp Bacon, Smoked Applewood Cheese, Baby Gem, Taco Sauce & Sweet Chilli & Sour Cream Wedges (1/3/7/10)	€16.50
Chicken Goujon Ciabatta Sautéed Onions, Smoked Bacon, Irish Cheddar & Tomato Relish and served with Skinny Fries (1/7/10)	€16.50
Chapter Twenty Wrap Shredded Chicken, Bacon, Lettuce, Parmesan & Garlic Dressing served with Skinny Fries (1/3/7/10)	€14.50
Cajun Chicken & Bacon Focaccia With Taco Sauce and served with House Salad & Skinny Fries (1/3/10)	€14.50
Ham, Cheese & Tomato Ciabatta With House Salad & Chips (1/7/10)	€14.50

Side Orders **All €5.00**

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

Main Courses

All main courses except those marked with * include a side order of your choice

10oz Sirloin Steak Served 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.	€33.00
Chapter Twenty Burger 8oz Steak Burger topped with Bacon, Cheese, Onions, Lettuce & Relish (1/6/7/9/10)	€19.50
Butter Chicken Curry* Basmati Rice & Mini Naan Bread (1/7/8/9)	€18.50
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
Chilli Chicken or Beef Pitta Pocket Sautéed Onions, Peppers & Mushrooms with Sweet Chilli Sauce & Garlic Mayo (1/3/10)	€17.50
Mill Park Fish & Chips* Beer battered Cod & Mushy Peas (1/4/7/12)	€21.50
Sautéed Chicken, Smoked Bacon & Pea Linguini* Flat Parsley, Chive, Garlic finished with Cream & Parmesan (1/7/12)	€20.00
Chapter Twenty Spaghetti Bolognese* Finished with Pesto & Parmesan (1/7/8/12)	€17.50
Roast Vegetable Penne Pasta* Sundried Tomato, Basil, Pesto & Parmesan (1/3/6/7/8)	€17.00
Add Chicken	€4.00
Plant Based Burger Viola Cheese, Tomato Relish, Cos Lettuce, Fried Onion & Brioche Bun (1/6)	€19.50
Plant Based Vegan Salt & Chilli Strips* Served with Basmati Rice (1/6)	€17.50
Special of the Day Served with a side order of your choice (Please see server for allergen details)	From €19.90
Fish of the Day Served with a side order of your choice (Please see server for allergen details)	€POA

Quality Guaranteed

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

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

W I N E S E L E C T I O N

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. Cascina Ghercina, Gavi di Gavi, Piemonte (Italy) One of the trendiest white wines in Italy, this is a deep golden colour with a luscious full body and lemon flavour.			€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 Nicole 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

Sparkling

	200ml	Bottle
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.	€10.50	€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. Môt 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. Môt 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

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. Patriarcho 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 Pindefleurs 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.	€8.00	€10.50	€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