

PIER 56 LUNCH MENU

SOUP

CHEF'S SEASONAL SOUP OF THE DAY 2, 9, 12 6.95

FRESHLY BAKED BREADS AND IRISH BUTTER

GALWAY BAY ATLANTIC SEAFOOD CHOWDER 2, 3, 4, 5, 9, 12 8.95

FAMOUS HOMEMADE MULTI-SEED BROWN BREAD & IRISH BUTTER

SANDWICHES, WRAPS & SOURDOUGH

SOURDOUGH CAPRICE SALAD 2, 9, 11A  12.50

TOONS BRIDGE BURRATA WITH RIPE TOMATO, BASIL OIL, ROCKET, KALAMATA OLIVES, AGED BALSAMIC

SPICED GLIN VALLEY CHICKEN AND SUPER SALAD WRAP 2, 9, 11A, 13 13.00

CAJUN CHICKEN, QUINOA AND BABY SPINACH, HUMMUS, MIXED SALAD

VEGAN WRAP OPTION  

FISH TACOS 1, 2, 5, 11A 14.00

TEMPURA HADDOCK, SOFT SHELL TORTILLAS, CRUSHED AVOCADO, PICKED RED ONIONS, CORIANDER SALSA

CHICKPEA FRITTER WRAP 2, 11A, 13   12.00

FRIED FALAFELS WITH BEETROOT, ORGANIC GREENS, SPINACH, MEAUX MUSTARD DRESSING

ADD A CUP OF SOUP 3.50 | ADD MIXED SALAD 3.00

ALL SANDWICHES ARE SERVED WITH FRIES.

SIDES

HOUSE FRIES 11A 4.50

MILL HOUSE ORGANIC LEAF DRESSED SALAD 9, 13 3.90

MARKET FRESH VEGETABLES 2 4.00

SALAD PLATES

HOUSE SUMMER SALAD 6, 9   9.50

CUMIN ROAST SWEET POTATO, CHILLI, SPROUTING BROCCOLI, PEANUTS, CORIANDER, SPRING ONION, MILL HOUSE ORGANIC LEAVES, RED WINE VINEGAR & ORANGE

THAI RICE NOODLE SALAD 2, 7, 8, 9, 10D, 12   10.95

GLASS NOODLES, CRISP MARINATED VEGETABLES, SOY, SESAME SEEDS, AND NORI SEAWEED

SEARED PEPPERED YELLOW FIN TUNA 5, 6, 9, 12 12.50

SEARED TUNA IN MIDDLE EASTERN SPICES, PICKLED VEGETABLES, WASABI MAYO, PICKLED GINGER KIKKOMAN

CLASSIC CAESAR SALAD 1, 2, 5, 9, 11A, 13 16.00

ROMAINE LETTUCE, CRISPY SMOKED BACON, AGED PARMESAN CHEESE, CROUTONS, GRILLED IRISH CHICKEN

BIG DISHES

QUIGLEY'S 8oz STEAK BEEF BURGER 1, 2, 9, 11A, 13 15.95

CLASSIC BEEF BURGER, BRIOCHE BUN, BACON AND ONION RELISH, MATURE RED CHEDDAR, FRIES

TEMPURA LINE CAUGHT HADDOCK AND CHIPS 1, 2, 9, 11A, 13 15.95

MUSHY PEAS, TARTAR SAUCE, HOUSE FRIES

FRESHLY CARVED CLASSICAL ROAST OF THE DAY 2, 9, 11A, 12, 13 16.50

MARKET VEGETABLES & CREAMED POTATO

CATCH OF THE DAY 1, 2, 5, 9, 11A, 13 16.50

LOCALLY LANDED FRESH SEAFOOD SERVED WITH MARKET VEGETABLES & CREAMED POTATO

BUTTERMILK CHICKEN BURGER 1, 2, 9, 11A 15.00

PIRI PIRI CHICKEN, BRIOCHE BUN, BACON AND ONION RELISH, MATURE SMOKED CHEDDAR, HOUSE SLAW, FRANK'S HOT SAUCE AIOLI, FRIES

RIGATONI PASTA 1, 2, 9, 11A 15.95

CHICKEN AND ITALIAN SAUSAGE, SPROUTING BROCCOLI, ROAST RED PEPPER, PARMESAN VELOUTÉ

We cannot guarantee completely allergen free meals due to possible traces of allergens in the working environment and supplied ingredients. Please advise our staff if you have an intolerance or an allergy to a specific type of ingredient.

ALLERGENS :

1. Egg, 2. Milk, 3. Shellfish, 4. Molluscs, 5. Fish, 6. Peanut, 7. Sesame, 8. Soy, 9. Sulphur Dioxide, 10. Nuts: 10A. Almond, 10B. Hazelnut, 10C. Walnut, 10D. Cashew, 10E. Pecan, 10F. Brazil, 10G. Pistachio, 10H. Macadamia, 11. Cereals (Containing Gluten): 11A. Wheat, 11B. Rye, 11C. Barley, 11D. Oats, 11E. Spelt, 11F. Kamut, 12. Celery, 13. Mustard, 14. Lupin

 Vegan,  Vegetarian

PIER 56 DINNER MENU

STARTERS

CHEF'S SEASONAL SOUP OF THE DAY ^{2, 9, 12} **V** 6.95

FRESHLY BAKED BREADS AND IRISH BUTTER

GALWAY BAY ATLANTIC SEAFOOD CHOWDER ^{2, 3, 4, 5, 9, 12} 8.95

FAMOUS HOMEMADE MULTI-SEED BROWN BREAD & IRISH BUTTER

SUMMER SALAD ^{6, 9} **V** **V** 9.50

CUMIN ROAST SWEET POTATO, CHILLI, SPROUTING BROCCOLI, PEANUTS, CORIANDER, SPRING ONION, MILL HOUSE ORGANIC LEAVES, RED WINE VINEGAR & ORANGE

BBQ & CHILLI CHICKEN WINGS ^{1, 2, 9, 11A, 12, 13} 9.95

BLUE CHEESE AIOLI, CELERY STICKS

SEARED PEPPERED YELLOWFIN TUNA ^{5, 6, 9, 12} 11.50

SEARED TUNA IN MIDDLE EASTERN SPICES, PICKLED VEGETABLES, WASABI MAYO, PICKLED GINGER KIKKOMAN

TOONS BRIDGE CAPRICE SALAD ^{2, 9} **V** 9.50

TOONS BRIDGE BURRATA WITH RIPE TOMATO, BASIL OIL, ROCKET AND KALAMATA OLIVES, AGED 12-YEAR-OLD BALSAMIC

PRAWN FEUILLETTE ^{1, 3, 9, 11A, 12} 14.50

CRISP FRIED PRAWNS, AVOCADO, BABY ROMAINE, MANGO GEL

MAINS

20 DAY AGED IRISH 8OZ SIRLOIN STEAK ^{2, 9, 11A, 12, 13} 29.95

MIXED SALAD, FRIES OR MASH.
PEPPERCORN, MUSHROOM WHISKEY SAUCE
OR CHIMICHURRI SAUCE

GRILLED LEMON SOLE, BONNE FEMME ^{2, 5, 9, 12} 23.00

CREAMY DUCHESS POTATO, LEEK, MUSHROOM GRATIN

RAMEN BROTH ^{1, 7, 8, 9, 11A, 12} 17.50

CRISPY PORK, MISO BROTH, FRESH VEGETABLES, CHILLI, NOODLES, GALANGAL, CORIANDER

RIGATONI PASTA ^{1, 2, 9, 11A} 18.95

CHICKEN AND ITALIAN SAUSAGE, SPROUTING BROCCOLI, ROAST RED PEPPER, PARMESAN VELOUTÉ

BUTTERMILK CHICKEN BURGER ^{1, 2, 9, 11A} 17.95

PIRI PIRI CHICKEN, BRIOCHE BUN, BACON AND ONION RELISH, MATURE SMOKED CHEDDAR, HOUSE SLAW, FRANK'S HOT SAUCE AIOLI, FRIES

TEMPURA LINE CAUGHT HADDOCK AND CHIPS ^{1, 2, 9, 11A, 13} 17.95

MUSHY PEAS, TARTARE SAUCE, HOUSE FRIES

QUIGLEY'S 8oz STEAK BEEF BURGER ^{1, 2, 9, 11A, 13} 17.95

8oz CLASSIC BEEF BURGER, BRIOCHE BUN, ONION RELISH, MATURE RED CHEDDAR, HOUSE SLAW, FRIES

FRESHLY CARVED CLASSICAL ROAST OF THE DAY ^{2, 9, 11A, 12, 13} 16.95

CHIVE MASH, MARKET VEGETABLES, RICH RED WINE JUS

SIDES

HOUSE FRIES ^{11A} 4.50 **MARKET FRESH VEGETABLES** ² 4.00

MILL HOUSE ORGANIC LEAF DRESSED SALAD ^{9, 13} 3.90

DESSERTS 7.95

CLASSIC SHERRY TRIFLE ^{1, 2, 11A}

SERVED WITH HOMEMADE ENGLISH CUSTARD, CHOCOLATE SHAVINGS, CHANTILLY CREAM

APPLE & BERRY CRUMBLE ^{1, 2, 10A, 11A}

FRESHLY BAKED AND SERVED WITH VANILLA ICE CREAM

FLOURLESS

CHOCOLATE CAKE ^{2, 10A, 10B, 11A}

ALMOND PRALINE, RAISIN ICE CREAM

KEY LEMON & LIME PIE ^{1, 2, 9, 11A}

FINISHED WITH CREAM

BANANA SPLIT ²

TOFFEE, VANILLA ICE CREAM AND TUILE

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V Vegan, **V** Vegetarian