

Milly's at The IRISHMAN

Ireland had its own indigenous system of law dating from Celtic times, this native system of law, known as the Brehon law, developed from customs which had been passed on orally from one generation to the next.

Under Brehon Law, each local king was required to have his own bruigu or brewer who was obliged to have "a never-dry cauldron, a dwelling on a public road and a welcome to every face".

He had to provide hospitality to all comers, stock three uncooked red meats, butchered and ready to cook; three stewed meats, cooked and kept heated; and three types of live animals, ready to slaughter at short notice.

Three different cheering sounds had to be heard in the bruidean simultaneously: the cheers of the ale-makers going happily about their work, the cheers of the server's bringing alcohol from the cauldron, and the cheers of young men playing chess.

We at The Irishman welcome you all to our modern interpretation of these laws with homely Irish fare, the cheer of our service and the cheers of our customers at the end of the night.

Slaintel



SNACKS, SHARERS & STARTERS

Leek & Potato Soup	4.5
Creamy Leek & Potato Soup with Truffle. Double Cream. Soda Bread <i>Allergens – 1.2.4.7.9</i>	
Mozzarella Arancini	4.0
Mozzarella Cheese Arancini. Basil & Tomato Sauce. Parmesan Chips & Parmigiano Reggiano <i>Allergens – 1.2.4.7.14</i>	
Irish Spice Bag	5.0
Homemade Chicken Pops. Spring Rolls. Chunky Chips. BBQ Vegetables. Curry Sauce & Sweet Chili Sauce <i>Allergens – 2.4.7.14</i>	
Mussel & Cider Pot	5.5
Whole Mussels with Chardonnay. Apple. Chili. Toasted Garlic Baguette <i>Allergens – 1.2.7.8.9.14</i>	
Prawn Cocktail	6.0
Tiger Prawns. Marie Rose Sauce. Gem. Avocado. Steamed Bun <i>Allergens – 1.2.3.4.9</i>	
Seafood Chowder	5.0
Sustainable Line Fish. Salmon. Mussels. Lemon Crema. Potato. Traditional Guinness Wheaten Bread <i>Allergens – 1.2.5.7.8.14</i>	
Dublin Lawyer	5.5
Fresh Omani Tiger Prawns. Irish Whisky Cream. Spring Onion. Artisanal Sourdough <i>Allergens – 1.2.3.7.14</i>	
Chicken Wings	3.8
Jameson & Buffalo Hot Sauce. Pickled Vegetables. Sesame Oak Smoked BBQ Sauce. Pickled Vegetables. Chives. Sesame Lemon & Honey Dressing. Pickled Vegetable. Cilantro. Sesame <i>Allergens – 9.12.14</i>	
Smoked Beef Brisket Mac & Cheese	5.2
Hot Smoked Beef Brisket. Macaroni. Irish Cheddar & Parmigiano Reggiano Sauce. Pangrattato. Chives <i>Allergens – 1.2.7.9.14</i>	
Bone Marrow Croquettes	5.2
Parsley & Lemon Risotto. Walnuts & Parmesan <i>Allergens – 2.4.7.9.10.14</i>	
Beef Scotch Egg	5.5
Black Angus Mince. 62C Hen's Egg. Wholegrain Mustard Aioli. Homemade Brown Sauce <i>Allergens – 1.2.4.7.14</i>	

Please advise our servers of any dietary requirements, every dish can be altered to accommodate all allergies
1. celery, 2. gluten, 3. crustaceans, 4. egg, 5. fish, 6 lupin, 7 milk, 8. molluscs, 9 mustard,
10. nuts, 11. peanuts, 12 sesame seeds, 13 soya, 14 Sulphur dioxide

OUR ORGANIC SALADS

Irish House Salad

4.5

Baby Gem Lettuce. Goat's Cheese. Olives. Pickled Onion.
Cucumber. Tomato. Toasted Seeds

Allergens - 7.12

Roasted Squash Salad

4.5

Butternut Squash. Beetroot. Candied Pecans. Feta Cheese.
Wild Rocket. Sunflower Seed Crumble. Balsamic Vinaigrette

Allergens - 7.10

Chicken Caesar Salad

5.0

Grilled Chicken. Cos. Free Range Egg. Grana Padano.
Herb Croutons. Anchovy. Caesar Dressing

Allergens - 2.4.5.7.9

SIGNATURE BURGERS & SANDWICHES

Black Angus Cheeseburger

7.5

Ground Brisket Patty. Irish Cheddar. BBQ Onion Emulsion. Tomato Confiture.
Cos Lettuce Coleslaw. Triple Cooked Chips

Allergens - 2.4.7.9.12

Blue Cheeseburger

7.9

Ground Brisket Patty. Stilton. Turkey Bacon. Relish. Cos Lettuce. Coleslaw.
Triple Cooked Chips

Allergens - 2.7.9.12.14

Chicken Burger

7.0

Panko Crumbed Chicken. Pickled Jalapeno. Mozzarella. Aioli.
Cos Lettuce. Crispy Fries

Allergens - 2.4.7.12

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TRADITIONAL IRISH PIES

Steak & Guinness Pies **8.5**

12 Hour Braised British Beef. Root Vegetables. Buttery Puff Pastry. Pressed Potato Terrine. Veal Gravy

Allergens - 1.2.4.7.14

Shepherd's Pie **6.5**

Free Range Lamb. Carrots. Onion. Cheddar Cheese Mash. Mint & Rosemary Sauce

Allergens - 1.7.14

Steak & Ale Pie **7.0**

Slow Cooked Beef Brisket. Irish Ale. Whipped Mash Potato. Roasted Onions. Red Wine Gravy

Allergens - 1.2.4.7.14

Roast Chicken Pie **6.8**

Butter Roasted Chicken. Leeks. Whipped Mash Potato. Caramelised Poultry Gravy

Allergens - 1.2.4.7.9.14

SIDES

Whipped Mash Potato. Irish Butter **2.5**

Allergen - 7

French Fries **2.0**

Truffle & Parmesan Fries **3.5**

Allergen - 7

Triple Cooked Chunky Chips **2.5**

Side Irishman House Salad **2.5**

Allergens - 9.12.14

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MAIN COURSES

- Vegan & Gluten Free Pasta** **7.0**
Gluten Free Penne. Vine Tomatoes. Garden Peas.
Zucchini. Napolitana. Crispy Leeks
- Wild Mushroom Risotto** **7.5**
Carnaroli Rice. Confit Onion. Foraged Mushrooms. Parmigiano Reggiano
Allergens - 1.7.14
- Prawn Linguine** **7.8**
Omani Tiger Prawns. Peas. White Wine Cream Sauce. Grana Padano
Allergens - 1.2.3.7.14
- Fish & Chips** **Regular 8 | Large 9.5**
Beer Battered Omani Line Fish. Triple Cooked Chips.
Tartare Sauce. Mushy Peas Charred Lemon & Caper Salsa
Allergens - 2.3.5.7
- Slow Roasted Lamb Penne** **8.0**
Spiced Squash Puree. Tomato Ragu. Goat's Cheese. Olives.
Basil. Parmesan Cheese
Allergens - 1.2.7.9.14
- Irish Salmon** **9.0**
Creamed Leeks. Buttered New Potatoes. Asparagus. Single Malt Sauce
Allergens - 1.5.7.9
- Slow Roasted Short Rib of Beef** **9.5**
On the Bone. Whipped Colcannon Mash. Toasted Hazelnuts.
Crispy Onion. Bourguignon Sauce
Allergens - 1.2.10.14
- Irish Chicken "Schnitzel"** **8.0**
Panko Crumbed Chicken Breast. Cheddar & Mustard Sauce.
Cranberry Jam. Wild Rocket & Parmesan Salad. Skinny Fries
Allergens - 2.4.7.9.14
- Irish Stew** **8.0**
Slow Braised Lamb. Rich Lamb Sauce. Potato & Root Vegetables.
Dumplings
Allergens - 1.2.14
- 300g Grass Fed Beef Rib Eye** **12.5**
30 Day Matured. Smoked Paprika. Chunky Chips. Wild Mushrooms.
Rocket Salad. Red Wine Sauce
Allergens - 1.2.7.9.14

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COFFEE

Cappuccino	_____	1.5
Latte	_____	1.5
Mocca	_____	1.5
Americano	_____	1.5
Espresso	_____	(S) 1.2 (D) 1.6
Affogato	_____	2.2
Irish Coffee	_____	4.9

Refill for 2.4

DESSERTS

Baileys & White Chocolate Cheesecake		5.0
Irish Cream Liqueur Cheesecake. Biscoff Crumb. Spiced Banana Puree <i>Allergens - 2.7</i>		
Irish Coffee Crème Brûlée		4.5
Jamesons. Poached Pears. Cinnamon. Shortbread <i>Allergens - 2.4.7.14</i>		
Apple Pie		5.0
Slow Cooked Bramley Apples. Cinnamon. Spiced Custard & Caramel Ice Cream <i>Allergens - 2.4.7</i>		
Chocolate & Guinness Cake		5.0
Frosting. Butterscotch Sauce. Malty Crunch. Bourbon Vanilla Ice Cream <i>Allergens - 2.4.7.14</i>		
Sticky Toffee Pudding		5.0
Medjool Dates. Toffee Velouté. Brown Butter Snap. Pecan Praline. Gelato <i>Allergens - 2.4.7.10</i>		

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KIDDIES MENU

All Kiddies Meals are **OMR 3.8** and includes a Scoop of Vanilla Ice Cream with Chocolate Sauce for Dessert. That is if you finish your food!

Mini Fish & Chips

Crispy Fish Goujons. French Fries. Mushy Peas. Tartare Sauce & Lemon
Allergens - 2.4.5

Chicken Dippers & Chips

Panko Crumbed Chicken. French Fries. BBQ Sauce
Allergens - 2.4

Macaroni & Cheese

Stinky Parmesan. Cheddar. Mozzarella & Garlic Bread
Allergens - 1.2.7

Shepherd's Pie

Yummy Lamb Mince with Cheesy Mash on Top
Allergens - 1.7.14

Cheeseburger

Little Cheeseburgers with Mayo & French Fries
Allergens - 2.7

WEEKEND ROASTS

Sharing Boards for Two | Served All Day Friday & Saturday
Single Portions Available | Vegetarian Alternative Available on Request

28 Day Dry Aged Irish Beef Striploin

Allergens - 1.2.14

Mountain Lamb with Woody Herbs and Roasted Roscoff Onions

Allergens - 1.2.14

Our Primal Cut Roasts are Served with Roasting Pan Juice Gravy and any 3 of the below accompaniments

Beef Dripping Roast Potatoes

Whipped Mash Potato

Allergens - 7

Cauliflower & Broccoli Mornay

Allergens - 7.9

Confit Heritage Carrot, Crispy Onions & Chives

Allergens - 7

Proper Yorkshire Puddings

Allergens - 2.4.7

and extra portion of any of the sides are available
at **OMR 2.0** per accompaniments

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IRISH



Irish Lady 4.9
Gin infused with lavender, Irish Whiskey, Lime juice, fresh mandarin juice, bitters, egg white, rosemary garnish

Gaelic Grasshopper 5.0
Irish cream liqueur, Irish whiskey, creme de cacao, touch of creme de menthe

Irish Mule 4.9
Bushmills Irish Whisky, fresh lime, Ginger beer, Slices of lime, a mint sprig with lots of ice.

Irish Coffee Hot or iced 4.9
A robust concoction of rich coffee, demura sugar, Jamesons Irish whisky topped with fresh cream.

WHISKEY



Peaky Blinder 4.9
Bourbon infused with Cinnamon, egg white and a little sweat and sour. The perfect all-day drink

The Daisy 4.9
The Irish Margarita, Pineapple juice, Lime juice, Black Bush Irish Whiskey.

Whiskey Sour 4.5
Irish Whiskey, Lime juice, egg whites, bitters, with an orange twist to garnish

Old Fashioned 4.3
Bourbon, Bitters, sugar cane, a drop of water and twist of orange

Gentleman Ginger 4.3
Jack Daniels, Ginger beer and lime

MOCKTAILS

Nojito 3.0
Fresh Lime, Muddled Mint leaves, soda water & ice

Mango Mule 3.0
Mango, Honey, Ginger beer topped with cucumbers.

Arnold Palmer 3.0
Iced Tea, lemonade, fresh lemon. Ice

Chapmans 3.0
Oranges, Lemons, Limes, bitters soda shaken over ice. Add Gin for some extra spice

SIGNATURE



Mandarin 5.5
Our most popular cocktail bursting with flavour of mandarins, passionfruit with undertones of gin.

The Pimlet 5.0
A muddle of cucumber, mint, Lime Juice and Gordons Dry Gin, strained and served chilled.

Passionfruit Colins 5.5
Muddled Passion fruit, Dry Gin., Fresh lemon topped with soda and fresh Passionfruit slices

Rosemary 4.9
Green Olives, Cherry tomato, Rosemary and elderflowers mixed with Gin

MARTINI



Black Bush Espresso 4.5
Bushmills Black Bush Whiskey, kahlua, espresso shot

Baileys Irish 4.9
Baileys Irish cream, Vodka, cream, topped with chocolate

Dirty 4.5
Your choice of Vodka or Gin, dry vermouth, olive brine, garnished with fresh olives

Tomatini 4.3
Muddled Cherry Tomatoes, Vodka, White balsamic, Lemon Juice, Black Pepper

Shamrock 4.3
Cointreau, Orange Juice, Blue Curacao, Malibu

IRISH JIGGERS



Baby Guinness 3.5
Khalua, Bailey's Irish Cream in a baby pint glass

Irish Flag 3.5
Layered, Creme de menthe, Baileys Irish Cream & Grand Marnier

Green Tea 3.5
Peach Schnapps, Irish Whiskey, Sour mix and shoot.



Duck Fart 3.5
Layered, Bailey's Irish Cream, Kahlua and Irish whiskey.

Please ask for your favourite cocktail if not mentioned, we make them all!

CHAMPAGNE & SPARKLING

Moët & Chandon

Distinguished by its bright fruitiness, seductive palate and elegant maturity, the House of Moët & Chandon's unique style encapsulates the true spirit of elegance and fun

89.00



Chandon Brut

24.9

Crisp, refreshing and effortlessly cool, go-to choice bubbly for entertaining, sipping and sharing from the house of Moët & Chandon.

Andrea Brut

3.5 15.9

A refreshing Champagne with fruity notes of green apple, pear and sweet lemon, great for toasting and celebrating special occasions.

Amore Di Amanti

19.9

An impressive Prosecco with vibrant character, abundant bouquet and refreshing flavour, great as an aperitivo or paired with a wide variety of food.

ROSÉ

Wilderness Bay Rosé

3.8 16.2

The aromas are complex red fruits, spice, rose water, currants and the palate is generous and textured with a long finish

Santa Carolina Rosé

17.9

A lively, fresh and silky pink of medium intensity, with strawberry and raspberry flavours

Mateus

19.0

Fresh and lightly pétillant, A wine to enjoy with your favourite people day after day.



Sabourin Grand Reserve

21.0

Fresh and lightly pétillant, A wine to enjoy with your favourite people day after day.

WINE - WHITE

Beringer Chardonnay

3.0 12.9

An adventurous little Syrah, punching above its weight with blackberries and blueberries and soft ripe tannins.

Masia F Chardonnay

3.0 12.9

A well-balanced Spanish wine with tropical fruit flavours and well integrated, refreshing acidity.



Wilderness Bay Sauvignon Blanc

3.8 15.9

A crisp and zesty delight, bursting with vibrant citrus and green apple notes, accompanied by a refreshing herbaceous undertone

Masia J Sauvignon Blanc

3.0 13.0

Delicate in colour with an appealing soft, fruity nose. Clean to taste with a limey freshness.

Chinon Blanc, Fish Hoek

19.9

A crisp, medium-dry white wine from the Western Cape, with intense tropical fruit on the nose and palate, with ripe melons, white pears and peaches.

Wilderness Bay Chenin Blanc

3.8 15.9

An expressive Chenin Blanc, showing vibrant aromas of ripe passion fruit, guava and pineapple, underpinned by refreshing citrus notes. Well balanced with a full, fruity palate and a refreshing minerality on the finish

WINE - RED

	Masia Merlot F	3.5	14.9
	Soft juicy plummy aromas with a juicy palate. The tannins are well balanced and integrated. A really lush and rounded glass of wine.		
	Santa Carolina Cabernet Sauvignon	4.5	19.3
	Cherry-ruby red with intense aromas of raspberries & cherries, combined with delicate notes of cinnamon and cocoa.		
	Santa Carolina Syrah	3.5	14.9
	An adventurous little Syrah, punching above its weight with blackberries and blueberries and soft ripe tannins.		
	Crane Lake Pinot Noir		19.3
	This graceful wine is multifaceted and is excellent paired with all courses or simply enjoyed by itself, with aromas of raspberry and violets lead to a soft velvety finish.		
	Wilderness Bay Merlot	3.8	15.9
	Regarded as the most prestigious appellation in the French Southern Rhone. It's delicious.		
	Wilderness Bay Shiraz	3.8	15.9
	Regarded as the most prestigious appellation in the French Southern Rhone. It's delicious.		
	Beringer Cabernet Sauvignon	3.0	12..9
	Regarded as the most prestigious appellation in the French Southern Rhone. It's delicious.		
	Chateau Neuf de Pape		43
	Regarded as the most prestigious appellation in the French Southern Rhone. It's delicious.		

PORT

	Cockburns Ruby Port	3.5	
	Comfortable in any setting, our ultra-adaptable Fine Ruby has a bright and fruity style that mixes as easily as it stands alone.		
	Cockburns Special Reserve	4.0	
	Youthful tannins lend it a slight peppery spice but it's the extra time spent in oak barrels that gives it its balance and signature velvety smoothness.		
	Cockburns Late bottle Vintage	4.5	
	a wine so elegant, sophisticated and complex that it really is a bit magical. A real crowd pleaser meant to be shared and enjoyed.		

WHISKEY

IRISH

BUSHMILLS

Drawn from the River Bush on the coast of Northern Ireland and home to the world's oldest licensed whiskey distillery in the world, dating back to 1608, Bushmills Malted single source whiskeys are considered amongst the best in Ireland.

Bushmills Original	3.0
Bushmills Black Bush	3.5
Bushmills Sherry Cask Steamship Collection	4.0

JAMESON

Established in 1780, Dublin, by John Jameson, capturing the 'Live a bit more and fear a bit less!' spirit of Ireland, the house of Jameson has risen to become Ireland's most enjoyed tippie.

Jameson Irish Whiskey	3.5
Jameson Caskmates	15
Jameson Black Barrel Select Reserve	18
Jameson Triple Triple	18

SELECT

Drambuie 50 ml	4.5
Glenfiddich 12 year old	4.5
Johny Walker Blue	13.0
Chivas Regal 18 year old, Gold signature	6.5

SCOTISH

Famous Grouse	3.5
Chivas	4.3
Royal Salute	12.0
Johny Walker Red Label	3.5
Johny Walker Black Label	4.5

REST OF THE WORLD

Jim Beam	3.2
Jack Daniels	3.2
Jack Daniels Gentleman Jack	4.0

BEER

DRAFT

Guinness	5.0
Heineken	5.5
Peroni	5.2
Stella	5.2
Tiger	4.9
Amstel	4.0
Magners Irish Cider	5.5

BOTTLES

Heineken	3.5
Heineken Silver	3.5
Budweiser	3.5
Amstel Light	3.5
Murphys	
Corona	
Sol	

CHASERS

Sambucca	2.0
Jagermeister	2.5
Peach Schnapps	2.5
Butterscotch Schnapps	2.5
Port	3.5

SHOTS

BREEZERS

orange	4.5
Watermelon	4.5
Watermelon	4.5

SPIRITS

VODKA

House	3.0
Grey Goose	4.5
Belveder	4.5
Titos	3.3
Stoli	3.2

TEQUILA

House	3.0
Patron Silver	5.5
Camino Bianco	3.3
Camino Gold	3.5
El Charro Silver	3.3
El Charro Gold	3.5

RUM

House	3.0
Bacardi	3.3
Bacardi Negra	3.3
Captain Morgan Dark	3.3
Cachaca	3.3
Malibu	3.3

GIN

House	3.0
Gordons	3.3
Bombay	4.0
Hendricks	4.0
Beefeater	3.3