

THE OWENMORE RESTAURANT

- CHEF'S CANAPÉS -

crayfish salad, crouton | pressed chicken, orange

- STARTER -

chicken liver parfait, raspberries, pistachio crumb

charred Rossaveal mackerel, fennel salad, apple

beef tartare, parmesan emulsion, croutons

seared scallops, dashi broth, samphire

goat cheese, hazelnut, pesto, tomatoes

- MAIN COURSE -

roast duck breast, beetroot, courgettes, hen of the wood mushroom

rump of Connemara lamb, truffled polenta, navet, asparagus

monkfish tail, baby gem, carrots, leeks, radish

fillet of ling, chickpeas, bacon lardons, broccoli

giant couscous, kale, saffron, young vegetables

- SIDE DISHES -

€4.00 EACH

mixed vegetables

buttered carrots

green beans

- SWEET TREAT -

lemon ice tea granita

- DESSERT -

elderberry panna cotta, rosehip, strawberries

chocolate mousse, caramel, liquorice, hazelnuts

poached rhubarb, white chocolate, sesame

carrot cake, mascarpone, walnuts

or

Irish cheeses, apple & raisin chutney, grapes

multi seed and brown bread crackers

tea, coffee, herbal infusions

petit fours

€65.00

OUR PARTNERS IN FOOD

Keep it local, keep it fresh. If you know where it comes from you will know if it's the best.

We do our best to support our friends in food and here are some of them. We also like to throw in a

little foraging, wild game and garden herbs when we can.

WILD FISH, OYSTERS & SCALLOPS ~ GANNET FISHMONGERS, GALWAY & DOON CASTLE OYSTERS, CONNEMARA

IRISH BEEF, LAMB & CHARCUTERIE ~ MCGEOUGH'S OF OUGHTERARD & MORAN'S OF CLIFDEN

LEAVES & VEGETABLES ~ BALLYNAHINCH ESTATE, IONA FARM & UNCLE MATT'S FARM

PORK ~ BALLYNAHINCH ESTATE & MCGEOUGH'S OF OUGHTERARD

PASTURE REARED CHICKEN ~ RONAN BYRNE, THE FRIENDLY FARMER, ATHENRY

PASTURE REARED DUCK ~ SKEAGHANORE DUCKS, WEST CORK

WILD GAME ~ EAMON GIBLIN GOURMET GAME

although every effort is made to remove shot from wild game, some elements may remain

A detailed allergen menu is available on request.