

THE OWENMORE RESTAURANT

– CHEF'S CANAPÉS –

beetroot tartare | wild mushroom tea

– STARTER –

pea velouté, charred pea, crème fraiche

pan-fried scallops, celeriac, gorse, kale

oysters, kohlrabi, horseradish, hollandaise

Galway goat farm cheese, heirloom tomatoes, three cornered leeks

pork belly, black garlic, dashi, cucumber

– MAIN COURSE –

wild turbot, Jerusalem artichoke, bacon, salsa verde

wild monkfish, Connemara seaweed barley, asparagus, radish, squid ink

braised short rib of beef, pommes Anna, brassicas, jus

Thornhill duck breast, chicory, apple, hazelnut, blue cheese

homemade gnocchi, artichoke, chestnut mushroom

selection of chef's potatoes

– SWEET TREAT –

hazelnut & pistachio cake

- DESSERT –

salted caramel, peanut, praline, tuile

pink gin, lemon, meringue, shortbread

elderflower panna cotta, rhubarb

black forest, cherry, red berries

Galway farm yogurt, Connemara whiskey, apple, barley

OR

Irish cheeses, onion chutney, assortment of buttermilk crackers

tea, coffee, herbal infusions

petit fours

€70.00

OUR PARTNERS IN FOOD

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 & SEAFOOD ~ GALWAY; CONNEMARA FISHERY, CONNEMARA

SHELLFISH & OYSTERS ~ DOON CASTLE OYSTERS, CONNEMARA, KILLARY FJORD SHELLFISH

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

PORK ~ BALLYNAHINCH ESTATE

WILD GAME ~ WILD IRISH GAME

ICE CREAM ~ JIMMY'S HOMEMADE ICE CREAM, CONNEMARA

BEEF ~ HEREFORD PRIME IRISH BEEF

PALLAS FOODS, LA ROUSSE FOODS, REDMONDS FINE FOODS

A detailed allergen menu is available on request.