

Owenmore Restaurant

Today's Bread, Salted Butter
Amuse Bouche

- Starters -

Grilled Purple Sprouting Broccoli
egg yolk, toasted seeds, winter truffle dressing

Connemara Scallop
smoked ham and celeriac dashi, mint

Cured & Torched Mackerel
fennel, buttermilk, dill

Woodland Mushroom Tart
bacon jam, brown butter hollandaise

- Mains -

Irish Hereford Beef
braised rib, smoked bone marrow, whiskey-glazed onion

Wild Atlantic Turbot
baked salsify, roast bone sauce, sea vegetables

John Dory
chargrilled leek, Killary Fjord mussels, cider butter sauce

Thornhill Duck
honey & thyme glazed, caramelised chicory, quince

all mains are accompanied with a seasonal potato dish

- Desserts -

Champagne Rhubarb
mascarpone, pink peppercorn, meringue

Milk Chocolate Delice
banana ice cream, Achill sea salt caramel

Pressed Apple Terrine
sauternes, cinnamon arlette

Irish & French Cheese Selection
rye & walnut bread, crackers, Ballynahinch grape & onion chutney

- Coffee & Tea -

herbal infusions & organic arabica coffee, petit fours

Euro 80

Our allergens menu is available
As part of our salmon conservation programme, we
All tips and gratuities are divided and paid

upon request from our service team
only serve wild salmon when available & caught sustainably
directly to the Team (excluding management)