

# THE OWENMORE RESTAURANT

## ARTISAN BREAD & CONDIMENTS

### Artisan Bread

soda bread, mini baguettes, mini rolls

### Condiments

extra virgin olive oil, smoked achill salt, cuinneog butter



## STARTERS

### Heirloom Tomato Tart Tatin

grand reserve balsamic vinegar, cais na tire cheese mousse

### Pork Scrumpet

smoked black pudding, caramelized celeriac, apple

### Ranji Coronation Chicken Pâté en Croûte

golden raisin chutney, spicy mayonnaise

### Cleggan Crab Rilette

sheep's yoghurt, garden herb oil, seed bread

### Pan-Roasted Scallops

drummond asparagus, steamed truffle & pork dumpling.

### BALLYNAHINCH CLASSIC TO SHARE

Dozen Dooncastle Oysters

*smoked dressing, lemon*

AS PART OF OUR SALMON CONSERVATION PROGRAMME, WE ONLY SERVE WILD  
SALMON WHEN AVAILABLE AND CAUGHT SUSTAINABLY

## MAINS

Wild Monkfish on the Bone  
garden carrots, killary mussels, squid ink aioli, lobster bisque

Fillet of Hereford Prime Beef  
bourguignon sauce

Wild Turbot Paupiette  
goatsbridge's trout roe, sea vegetables beurre blanc

Roasted Duck Breast  
scotch egg, garden rainbow chard

Glazed Aubergine  
brassicas, tempura, krispy kale garden herb emulsion

### BALLYNAHINCH CLASSIC TO SHARE

Côte de Boeuf  
pepper sauce, tenderstem brocolli



## DESSERT

Basque Cheese Cake  
diced strawberries, strawberry ripple ice cream

64% Single origin Madagascar Dark Chocolate  
hazelnut, Achill sea salt

Walled Garden Rhubarb  
poached, sorbet, custard, tuile

Artisan Irish Cheese Selection  
house preserves & crackers



Petit Fours  
herbal infusions & organic arabica coffee

€ 8 0

ALL TIPS AND GRATUITIES ARE DISTRIBUTED AND SHARED  
AMONGST THE TEAM

## OUR FOOD FRIENDS & SUPPLIERS

Uncle Matt's Farm

Wild Irish Game

Connemara fisheries

Dooncastle oysters

Galway goats's cheese

Johnny King's Cleggan crab

Goatsbridge farm

Killary Fjord shellfish

Achill sea salt

Brian Gannon, forager

Walled garden produce

Andarl farm velvet pork

Callebaut Belgian chocolate

Velvet cloud farm