

# OWENMORE RESTAURANT



With views across the woodland and river, Owenmore restaurant is connected to the surrounding landscape in every way.

As our guests this evening, we hope that you enjoy each and every dish, carefully curated by Executive Chef, Danni Barry. Our menu comprises of the finest produce available from our gardens, estate and the wider larder of Connemara to provide you with the very best of contemporary Irish cuisine.

## Allergen Key

1. Celery; 2. Crustaceans; 3. Fish; 4. Milk; 5. Mustard;  
6. Peanuts; 7. Soya; 8. Cereals (gluten); 8A. Wheat;  
8B. Barley; 8C. Oats; 9. Eggs; 10. Lupin; 11. Molluscs;  
12. Nuts; 12A. Pine nuts; 12B. Walnut; 12C. Hazelnut; 12D.  
Pistachio; 12E. Pecan nut; 12F. Almond nut; 13. Sesame seeds;  
14. Sulphites

EUR 90

## STARTERS

### Jerusalem Artichoke Velouté (1, 4, 8a, 12c)

fried artichoke, smoked yoghurt, roast hazelnuts

### Crab (2, 3, 4, 8a, 14)

Cleggan crab salad, sheep's yoghurt, dill, Goatsbridge trout roe

### Pigeon (1,4,14)

roast Squab pigeon, pickled carrot, orange, nibbed cocoa, burnt orange

### Roast Scallop (1, 4, 11, 14)

cauliflower, smoked black pudding, capers, brown butter

### Beetroot (4, 8a, 12b)

walled garden beetroot tart, St Tola goats curd, sweet & sour walnuts

## MAINS

### Turbot (1,3,4,14)

wild Atlantic turbot, roast bone sauce, baked kohlrabi, fried 'hen of the woods', chard

### Cod (1, 3, 4, 8a, 11, 14)

cooked in seaweed butter, braised fennel, poached Killary mussels, samphire

### Beef (1, 8a, 14)

dry aged Hereford beef fillet, braised cheek, grilled broccoli, rainbow carrots, smoked bone marrow crumb

### Venison (1, 4, 14)

Wicklow mountain fillet of venison, cocoa, salt baked celeriac, pickled ramson capers, winter greens

### Potato (4, 8a, 9, 14)

parmesan potato cake, king oyster & porcini mushrooms, pickled chanterelles, truffled mushroom velouté

## DESSERTS

### Baked Apple (4, 8a, 8c)

pressed caramelised apple, iced apple sorbet, brown butter biscuit

### Floating Island (4, 8a, 9, 12c)

poached meringue, coffee custard, hazelnut praline

### Chocolate (4, 8a, 9, 12f)

dark chocolate marquise, iced clementine, sheep's milk yoghurt

### Selection of Irish Artisan Cheese (4, 8a, 12b, 13, 14)

seed crackers, walnut, raisin bread, apple chutney

Our allergens menu is available upon request from our service team

As part of our salmon conservation programme, we only serve wild salmon when available & caught sustainably

All tips and gratuities are divided and paid directly to the Team (excluding management)