

# 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.

EUR 80

## STARTERS

### Butternut Squash

roast butternut squash soup, fresh goats curd, toasted seeds

### Mackerel

scorched mackerel, pickled kohlrabi, buttermilk, dill, watercress

### Venison

chopped venison, dressed in smoked oil, mushroom ketchup, pickled shimeji, hazelnut

### Roast Scallop

grilled leek, baked potato, Goatsbridge trout roe, herb butter sauce

### Mushroom

woodland mushroom tart, bacon jam, brown butter hollandaise

## MAINS

### Halibut

wild halibut, roast bone sauce, Jerusalem artichoke, coastal greens

### Cod

baked cod, parmesan & herb crust, woodland mushrooms, black truffle cream

### Beef

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

### Pork

velvet pork loin, glazed pig cheek, grilled cabbage, pickled mustard, burnt apple

### Beetroot

salt baked & pickled beetroot, shallot tarte fine, smoked yoghurt, pickled walnut

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)

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## STARTERS

### Butternut Squash (1, 4, 8a, 13, 14)

roast butternut squash soup, fresh goats curd, toasted seeds

### Mackerel (3, 4, 5, 7, 14)

scorched mackerel, pickled kohlrabi, buttermilk, dill, watercress

### Venison (5, 7, 8a, 12c, 14)

chopped venison, dressed in smoked oil, mushroom ketchup, pickled shimeji, hazelnut

### Roast Scallop (1, 3, 4, 14)

grilled leek, baked potato, Goatsbridge trout roe, herb butter sauce

### Mushroom (5, 8a, 9, 14)

woodland mushroom tart, bacon jam, brown butter hollandaise

## MAINS

### Halibut (1, 3, 4, 8a, 14)

wild halibut, roast bone sauce, Jerusalem artichoke, coastal greens

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

baked cod, parmesan & herb crust, woodland mushrooms, black truffle cream

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

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

### Pork (1, 4, 5, 7, 14)

velvet pork loin, glazed pig cheek, grilled cabbage, pickled mustard, burnt apple

### Beetroot (4, 8a, 9)

salt baked & pickled beetroot, shallot tarte fine, smoked yoghurt, pickled walnut

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## 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

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baked cod, parmesan & herb crust, woodland mushrooms, black truffle cream

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

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

### Pork (1, 4, 5, 7, 14)

velvet pork loin, glazed pig cheek, grilled cabbage, pickled mustard, burnt apple

### Beetroot (4, 8a, 9)

salt baked & pickled beetroot, shallot tarte fine, smoked yoghurt, pickled walnut

## DESSERTS

### Pear & date crumble (4, 8a, 8c, 14)

whiskey molasses, baked oats, crème fraîche

### Vanilla & crème caramel (4, 9)

blackcurrant & aniseed jam, brown sugar biscuit

### Chocolate gateau (4, 9, 12c)

hazelnut meringue, coffee infused cream, praline custard

### Selection of Irish artisan cheese (4, 8a, 12b, 13, 14)

seed crackers, walnut, raisin bread, apple chutney

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