

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 95



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).

FIRST COURSE

New season asparagus, Gubbeen chorizo jam, brown butter hollandaise, bric pastry

Line caught mackerel, blood orange, horseradish, watercress, parsley

Duck liver parfait, forced rhubarb, raspberry vinegar, salted hazelnut, brioche

SECOND COURSE

West Coast scallop, bacon dashi, pickled kohlrabi, cucumber, mint

Barbequed quail, honey and soy glaze, grilled sweetheart cabbage, carrot, cumin

Langoustine, tomato & fennel jam, bisque, wild garlic, potato

MAIN COURSE

Halibut, caramelised cauliflower, roast bone sauce, green peppercorn, lemon

Wild sea bass, salt baked celeriac, confit leek, preserved truffle butter sauce

Irish Hereford beef fillet, braised rib, smoked bone marrow, tenderstem broccoli, confit shallot

Honey & thyme glazed duck breast, salt baked swede, grilled kale, violet mustard