

# 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 our team. The menu comprises 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 95

All tips and gratuities are divided and paid directly to the Team.

Amuse bouche



Daily baked Ballynahinch bread with salted butter (4,8a)



Heirloom tomato, ricotta mousse, basil & tomato foam, hazelnuts, walled garden leaves (4,8,12d,14)

Gnocchi, scallop, fumet, parsley gremolata(1,2,4,8a,9,11,14)

Wild Atlantic turbot, wild garlic mousseline, citrus beurre blanc, trout roe (3,4,5,11,14)

Cleggan crab, crustaceous bisque, mandarin gel, squid ink brioche (2,3,4,8,11,14)

Quail, heritage carrots purée, whiskey and raisin jus (4,14)



Cod, black garlic miso butter, asparagus, bone emulsion (1,3,4,5,14)

Thornhill duck, Jerusalem artichoke, black kale, violet mustard (1,4,5,14)

Hereford beef fillet, braised short rib, oyster mushroom, bordelaise sauce (4,14)

Lamb rack, beetroot, wild garlic, Babington's leeks, glazed radicchio (1,4,5,14)

Salt-baked celeriac, red wine-braised puy lentils, garden kale (4,12c,14)



Rhubarb, white chocolate, almond crumble, elderflower sorbet (4,8a,12f)

Hazelnut, dark chocolate, strawberry, champagne (4,9,12c,14)

Caramel tart, pumpkin seed ice cream, sesame brittle (4,8a,9,12,13)

Selection of Irish artisan cheese, spiced apple chutney, seeded crackers (4,13,14) - €8 supplement

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