

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.

Oyster course:

Three Ballinakill bay oysters "au naturel", mignonette sauce, lemon (11) - €14 supplement
Three Ballinakill bay oysters Kilpatrick, smoked bacon lardons, tabasco & Worcestershire (4,11,14) - €18 supplement



St. Tola goat's cheese mousse, heirloom beetroots, pickled red onion, orange, celery & sourdough crisp (1,4,8a)
Roasted Irish scallops, celeriac purée, black pudding, quail's egg, golden raisin & caper dressing (1,4,8a,14)
Warm smoked haddock & leek tart, endive, walnut and Cashel blue cheese (3,4,8a,9,12b)
Slow cooked Andarl farm pork belly, cognac prunes, pink lady apples & cider jus (4,14)
Doonbeg crab, crumpet, grapefruit, crème fraiche, pea & tarragon. (2,,4,8A,9)

Add-on 5 g Oscietra caviar €24 (4)



Pan-seared trout, sautéed Atlantic prawns, roasted cauliflower, lemon velouté (1,2,3,4)
Thornhill duck breast, chestnut & port purée, oyster mushrooms, baby carrots, duck leg bonbon, orange jus (1,4,8a,14)
Red deer venison loin, venison haunch & smoked almond pastilla, butternut squash, Majhool date jus (1,4,8a,12f,14)
Honey-roasted broccoli, macadamia nuts, pecorino & chard (4,7,12,14)
Hereford beef fillet, potato fondant, cep purée, black kale, chestnut mushroom & pearl onion jus (1,4,14)



Spiced poached pear, brown butter financier, Connemara whiskey ice cream (4,8a,9,12f,14)
Dark Chocolate and hazelnut delice, raspberry & Champagne sorbet (4,8a,9,12c,12f)
Blackberry mille-feuille. pastry cream, puff pastry, rum & raisin ice cream (4,9,14)
Irish cheeses, spiced apple compote, truffle honey, grapes, seed crackers & lavosh (4,13,14) - €8 supplement