# 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

RELAIS & CHATEAUX

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, samphire, crab & lemon velouté, trout caviar (1,2,3,4,11,14 )

Wood pigeon breast, seared foie gras, caramelised fig & roasted onion velouté (1,4,14)

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)

Seared halibut, Atlantic prawns, braised endive, creamed leeks. broccoli purée & smoked haddock velouté (1,2,3,4,14)

Thornhill duck breast, chestnut & port purée, oyster mushrooms, baby carrots, duck leg bonbon, orange jus (1,4,8a,14)

Red deer venison loin, Jerusalem artichokes, quince, chestnuts & date jus (1,4,14)

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 mousse, salted caramel, tonka bean ice cream, coffee crumble (4,8a,9,14)

Floating island, rum custard, orange tuile, Italian meringue (4,8a,9,14)

Irish cheeses, spiced apple compote, truffle honey, grapes, seed crackers & lavosh (4,13,14) - €8 supplement