

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 beer-battered Ballinakill bay oysters, seaweed, fermented garlic aioli (5,8a,9,11,13) - €18 supplement



- Heirloom tomatoes, St Tola goats' milk curd, tomato gazpacho, walled garden basil (1,4,8a)
- Roasted Irish scallops, celeriac purée, black pudding, quail's egg, golden raisin and caper dressing (1,4,8b,11)
- Warm Smoked haddock and leek tart, endive, walnut and Cashel blue cheese (3,4,8a,9,12b)
- Ham hock and smoked chicken terrine, prosciutto, fig chutney, toasted brioche (4,5,8a,9)
- Doonbeg crab, crumpet, grapefruit, crème fraiche, pea & tarragon. (2,,4,8A,9)
- Add 5g Oscietra caviar €24 (4)



- Pan seared trout, sauté Atlantic prawns, roasted cauliflower, lemon velouté (1,2,3,4)
- Thornhill Duck breast, sauté mushrooms, smoked bacon, walled garden chard, Madeira cream (1,4,14)
- Hereford beef fillet, herb pomme purée, braised beef cheek, walled garden black kale and bordelaise jus (1,4)
- Roast new season Irish lamb rump, lamb shoulder croquette, smoked aubergine purée, grilled spring onions (1,4,8a,9)
- Honey roasted broccoli, macadamia nuts, pecorino & chard. (4,7,12,14)



- Irish strawberries, white chocolate mousse, Velvet cloud sheep's milk yoghurt sorbet (4,8a,9)
- Dark Chocolate and hazelnut delice, raspberry and champagne sorbet (4,8a,9,12c,12f)
- Apple millefeuille, honey diplomate, candied walnut, vanilla ice cream (4,8a,9,12b)
- Irish cheeses, spiced apple compote, truffle honey, grapes, seed crackers & lavosh (4,13,14) - €8 supplement