

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.

Our allergens menu is available upon request from our service team.



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 €14

Three Ballinakill bay oysters Kilpatrick, smoked bacon lardons, tabasco & Worcestershire €18



St. Tola goat's cheese mousse, heirloom beetroots, pickled red onion, orange, celery & sourdough crisp

Roasted Irish scallops, celeriac purée, black pudding, quail's egg, golden raisin and caper dressing

Warm smoked haddock & leek tart, endive, walnut and Cashel blue cheese

Slow-cooked Andarl Farm pork belly, cognac prunes, pink lady apples and cider jus

Doonbeg crab, crumpet, grapefruit, crème fraîche, pea and tarragon

Add-on 5 g Oscietra caviar €24



Pan-seared trout, sautéed Atlantic prawns, roasted cauliflower, lemon velouté

Thornhill duck breast, chestnut & port purée, oyster mushrooms, baby carrots, duck leg bonbon, orange jus

Red deer venison loin, venison haunch & smoked almond pastilla, butternut squash, Majhool date jus

Honey-roasted broccoli, macadamia nuts, pecorino and chard

Hereford beef fillet, potato fondant, cep purée, black kale, chestnut mushroom and pearl onion jus

Add-on Seared Ernest Soulard duck foie gras €15