

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.

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



Additional courses:

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

Roasted Irish scallops, celeriac purée, black pudding, quail's egg, golden raisin and caper dressing (1,4,8b,11)

Warm Smoked haddock & leek tart, endive, walnut and Cashel blue cheese (3,4,8a,9,12b)

Doonbeg crab, herb crème fraîche, shellfish dressing, mandarin, squid ink toast (1,2,4,8a,9)

Ham hock and smoked chicken terrine, prosciutto, fig chutney, toasted brioche (4,5,8a,9)



Cod, black garlic miso butter, asparagus, herb velouté (1,3,4,5,14)

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)

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

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

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



EUR 95

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Daily baked Ballynahinch bread with salted butter



Additional courses:

Three Ballinakill bay oysters "au naturel", mignonette sauce, lemon €14

Three beer-battered Ballinakill bay oysters, seaweed, fermented garlic aioli €18



Heirloom tomato, ricotta mousse, basil & tomato foam, hazelnuts, walled garden leaves

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

Doonbeg crab, herb crème fraîche, shellfish dressing, mandarin, squid ink toast

Ham hock and smoked chicken terrine, prosciutto, fig chutney, toasted brioche



Cod, black garlic miso butter, asparagus, herb velouté

Thornhill Duck breast, sauté mushrooms, smoked bacon, walled garden chard, Madeira cream

Hereford beef fillet, herb pomme purée, braised beef cheek, walled garden black kale and bordelaise jus

Roast new season Irish lamb rump, lamb shoulder croquette, smoked aubergine purée, grilled spring onions

Salt-baked celeriac, red wine-braised puy lentils, garden kale