

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 Executive Chef, Danni Barry. Our menu comprises of 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.

Amuse bouche



Daily baked Ballynahinch Bread with salted butter



Warm broth of winter vegetables and herbs from our garden



Walled garden beetroot tart, St Tola, hazelnuts, leaves

Chopped Dexter beef, ramson capers, soy-cured yolk, brioche

Scallop dressed with silver fir honey, kosho, xo sauce, salsify

Quail, quince, black radish, sourdough

Gnocchi, woodland mushroom, oloroso sherry, garden herbs, Cais na Tire



Cod, fermented celtuce, endive, bone emulsion

Wild Halibut, roast bone sauce, salt-baked celeriac, sea vegetables

Irish Hereford beef fillet, braised short rib, hen of the woods, smoked bone marrow

Ballynahinch Estate venison, beetroot, winter chanterelles, lovage, bitter leaves

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