

OWENMORE RESTAURANT

ARTISAN BREAD & CONDIMENTS

Artisan Bread

soda bread, mini baguettes, mini rolls

Condiments

extra virgin olive oil, smoked achill salt, cuinneog butter

STARTERS

Roasted Celeriac Velouté

candied apple, rye bread, smoked butter

Andarl Farm Pork Belly Confit

plums, charred garden leek

Thornhill Duck Terrine

pickled blackberries, girolles and brioche

Cleggan Crab Rilette

sheep's yoghurt, garden herb oil, seed bread

Wild House Smoked Salmon

walled garden beetroot, jerusalem artichokes

BALLYNAHINCH CLASSIC TO SHARE

Dozen Connemara Oysters
smoked dressing, lemon

All our salmon is wild and sustainably caught

MAINS

Wild Fillet of Monkfish

cauliflower, crispy black pudding, braised fennel

Fillet of Hereford Prime Beef

bourguignon sauce

Sole on the Bone

connemara clams, sauternes beurre blanc, sourdough croutons

Braised Connemara Lamb

shoulder, salsa verde, port sauce

Roasted Cauliflower

brassicas, beurre noisette sauce

BALLYNAHINCH CLASSIC TO SHARE

Côte de Boeuf

pepper sauce, tenderstem brocolli

DESSERTS

Basque Cheese Cake

diced strawberries, strawberry ripple ice cream

Dark Chocolate & Connemara Whiskey

sao thome single origin 72% chocolate, whiskey ganache

Garden Raspberries

raspberry sorbet, lemongrass jelly, custard, shortbread tuile

Artisan Irish Cheese Selection

house preserves & crackers

COFFEE & TEA

Petit Fours

herbal infusions & organic arabica coffee

€ 8 0