

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.

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 90

FIRST COURSE

Crab (1,2,4,6)

Cleggan crab, brown crab vinaigrette, buttermilk, charred sweetheart cabbage, toasted peanuts

Scallop (1,3,11)

east coast scallop, smoked bacon & cabbage garbure, finished with mint & chives

Beetroot (4,8a,12b,14)

walled garden beetroot, confit shallot, St Tola goats curd, sweet & sour walnuts

SECOND COURSE

Haddock (3,4,11)

smoked haddock, potato & leek soup, fried Connemara oyster, dillisk

Pasta (4,8a,9,14)

chestnut pasta, winter chanterelles, porcini & black truffle velouté

Pigeon (4,7,13,14)

roast squab pigeon, glazed with honey, sesame & plum vinegar, caramelised cauliflower, salted plums

MAIN COURSE

John Dory (1,3,4,11,14)

spiced John Dory, curried mussels, carrot, apple, masala butter sauce

Monkfish (1,3,4,14)

salt baked celeriac, braised puy lentils, red wine butter sauce

Beef (1,8a,14)

dry aged Hereford beef fillet, slow cooked short rib, smoked bone marrow, grilled onions, broccoli

Venison (1,4,14)

Wicklow mountain venison, cocoa, salsify, pickled ramson capers, winter greens