

# 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 (2,3,4,14)

Cleggan crab dressed with brown crab vinaigrette, pickled kohlrabi, lovage, buttermilk

### Scallop (4,11)

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

### Asparagus (4,8a,13,14)

new season asparagus, St Tola goats curd, burnt orange, smoked almond & calamansi

vinaigrette

## SECOND COURSE

### Onion (4,8a,9)

white onion & thyme velouté, spring onions & coolattin cheddar crumpet

### Langoustine (1,2,4,8a,9,14)

locally caught langoustine, bisque made from the shells, fresh pasta, sea herbs

### Quail (1,8a,14)

barbequed quail, honey & soy glaze, grilled cabbage, black pudding, buckwheat

## MAIN COURSE

### Monkfish (1,3,4,14)

spiced monkfish, curried mussels, celery, carrot & apple, masala butter sauce

### Turbot (1,3,4,14)

wild Atlantic turbot, salt baked celeriac, braised puy lentils, red wine butter sauce

### Beef (1,4,8a,14)

dry aged Hereford beef fillet, slow cooked short rib, smoked bone marrow, grilled Roscoff onion, sprouting broccoli

### Lamb (1,4,14)

salt marsh lamb, sprouting greens from the Walled Garden, wild garlic capers

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## FIRST COURSE

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### Asparagus (4,8a,13,14)

new season asparagus, St Tola goats curd, burnt orange, smoked almond & calamansi vinaigrette

## SECOND COURSE

### Pasta (4,8a,9,14)

chestnut pasta, mushroom duxelles, truffled cep velouté, girolles, Cais na Tire

### Cabbage (4,5,6,7,12f,14)

chargrilled sweetheart cabbage, maple, mustard tahini dressing, smoked almonds

## MAIN COURSE

### Celeriac (1,4,14)

salt baked celeriac, red wine braised lentils, fried winter greens

### Butternut Squash (4,8a,9,14)

butternutsquash pithivier, smoked ricotta, spinach, green sauce