

# THE OWENMORE RESTAURANT

## – CHEF'S CANAPÉS –

seaweed cracker, salmon mousse | fermented vegetables, beetroot crisp

## – STARTER –

pan-fried scallops, celeriac, gorse, kale

Connemara crab, chicory, fennel, pomegranate

Kylemore farmhouse cheese custard, Connemara dried lamb, onion

heirloom baby beetroots, goat cheese, buttermilk, pistachio

pork tasting, fermented cabbage, wild garlic, jus

ox tongue pastrami, rhubarb, lovage emulsion

## – MAIN COURSE –

lamb rump, Jerusalem artichoke, garden brassicas, jus

Thornhill duck breast, parsnip, black kale, sherry reduction

wild monkfish, Killary mussel tortellino, squid ink, seaweed dashi, sea vegetables

braised short rib of beef, bone marrow, navet, onion, parsley

charred cauliflower, garam masala, root crisps, garden herbs

turbot, clams, leeks fondue, carrots

selection of chef's potatoes

SIDE DISH HAVE A COST OF 4.00€ EACH

A detailed allergen menu is available on request.

– SWEET TREAT –

lime posset

- DESSERT –

salted caramel, peanut, praline, tuile

pink gin, lemon, meringue, shortbread

strawberry yoghurt parfait, berries, milk & honey gelato

pistachio delight, chocolate mousse, raspberry

vanilla cake, forced rhubarb, sorrel

OR

Irish cheeses, onion chutney, assortment of buttermilk crackers

tea, coffee, herbal infusions

petit fours

€70.00

#### OUR PARTNERS IN FOOD

We do our best to support our friends in food and here are some of them. We also like to throw in a

little foraging, wild game and garden herbs when we can.

WILD FISH & SEAFOOD ~ GALWAY; CONNEMARA FISHERY, CONNEMARA

SHELLFISH & OYSTERS ~ DOON CASTLE OYSTERS, CONNEMARA, KILLARY FJORD SHELLFISH

LEAVES & VEGETABLES ~ BALLYNAHINCH ESTATE, UNCLE MATT'S FARM, CONNEMARA, FIONA FARM

PORK ~ BALLYNAHINCH ESTATE

WILD GAME ~ WILD IRISH GAME

ICE CREAM ~ JIMMY'S HOMEMADE ICE CREAM, CONNEMARA

BEEF ~ HEREFORD PRIME IRISH BEEF

PALLAS FOODS, LA ROUSSE FOODS, REDMONDS FINE FOODS

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