

THE OWENMORE RESTAURANT

– CHEF'S CANAPÉS –

smoked eel salad, rye croute | beef roulade and pear

– STARTER –

scallop ceviche, chilli, citrus, coral sorbet

Dooncastle oysters, cucumber, trout roe, chives

chicken velouté, corn, chanterelle butter, brioche

smoked knockanore soufflé, winter chanterelle, balsamic

Uncle Matt's farm baby beetroots, goat cheese, buttermilk, pistachio

wild Connemara salmon gravalax, grapefruit, gin, avruga caviar

spiced duck, mandarin, celery, foie gras

– MAIN COURSE –

rabbit loin, cabbage, potato, bacon

wild monkfish, carrots, courgette, squid ink

braised short rib of beef, parsnip, grapes, salsa verde

72hrs slow cooked caramelised onion, wild rice, broad beans, pecan

botanical crusted venison loin, potato sarladaise, blackberries

wild cod, langoustines, Killary mussels, seaweeds, dashi

lamb rump, panisse, Jerusalem artichoke, lemon

selection of chef's potatoes

– SWEET TREAT –

wild berries panna cotta

- DESSERT –

pineapple, coconut, mint, watermelon

pink gin, lemon, meringue, shortbread

strawberry yoghurt parfait, berries, meringue

poached apple and caramel crumble, honeycomb

dark chocolate, lavender, poached pear

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 ~ GANNET FISHMONGERS, GALWAY; CONNEMARA FISHERY, CONNEMARA

OYSTERS ~ DOON CASTLE OYSTERS, CONNEMARA

IRISH BEEF, LAMB & CHARCUTERIE ~ MCGEOUGH'S OF OUGHTERARD

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

PORK ~ BALLYNAHINCH ESTATE, MCGEOUGH'S OF OUGHTERARD

PASTURE REARED DUCK ~ SKEAGHANORE DUCKS, WEST CORK

WILD GAME ~ WILD IRISH GAME

ICE CREAM ~ JIMMY'S HOMEMADE ICE CREAM, CONNEMARA

PALLAS FOODS, LA ROUSSE FOODS, REDMONDS FINE FOODS

A detailed allergen menu is available on request.