

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.

EUR 90

FIRST COURSE

Scallop

west coast scallop, garden rhubarb, elderflower vinegar, cucumber, dill

Beef

grassfed dexter beef tartare, smoked oil, mustard, garden radish, cured egg yolk

Tart

heritage tomatoes, spiced courgette chutney, lovage emulsion

SECOND COURSE

Pea

garden pea & mint soup, whipped Galway goats curd, smoked almonds

Lobster

Cleggan lobster, dressed in a lobster and fennel vinaigrette, brown butter potato, apple, bronze fennel

Pork

Glazed pork cheek, grilled cabbage, pickle mustard, golden raisin, burnt apple

MAIN COURSE

Duck

honey & thyme glazed duck breasts, garden turnips, fried greens, grape mustard

Monkfish

cooked in brown butter, girolles from the estate, summer truffle beurre blanc

Beef

dry aged Hereford beef fillet & short rib, smoked bone marrow, confit carrot, sprouting broccoli

Market fish

salt baked & pickled kohlrabi, costal greens, roast bone sauce

Our allergens menu is available upon request from our service team

As part of our salmon conservation programme, we only serve wild salmon when available & caught sustainably

All tips and gratuities are divided and paid directly to the Team (excluding management)

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

Scallop (4,11,14)

west coast scallop. garden rhubarb, elderflower vinegar, cucumber, dill

Beef (1,5,9,14)

grassfed dexter beef tartare, smoked oil, mustard, garden radish, cured egg yolk

Tart (8a,9,13,14)

heritage tomatoes, spiced courgette chutney, lovage emulsion

SECOND COURSE

Pea (1,4,8a)

garden pea & mint soup, whipped Galway goats curd, smoked almonds

Lobster (1,2,4,8a,9,14)

Cleggan lobster, dressed in a lobster and fennel vinaigrette, brown butter potato, apple, bronze fennel

Pork(1,4,5,14)

Glazed pork cheek, grilled cabbage, pickle mustard, golden raisin, burnt apple

MAIN COURSE

Duck (1,4,5,14)

honey & thyme glazed duck breasts, garden turnips, fried greens, grape mustard

Wild Monkfish (1,3,4,14)

cooked in brown butter, girolles from the estate, summer truffle beurre blanc

Beef (1,4,8a,14)

dry aged Hereford beef fillet & short rib, smoked bone marrow, confit carrots, sprouting broccoli

Market fish (1,3,4,14)

salt baked & pickled kohlrabi, costal greens, roast bone sauce