

# 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, brown crab vinaigrette, pickled kohlrabi, buttermilk dressing, dill oil

### Beef (1,5,9,14)

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

### Asparagus (8a,9,13,14)

new season asparagus, brown butter hollandaise, burnt orange, toasted sunflower seeds

## SECOND COURSE

### Pea (1,4,8a)

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

### 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, spiced yoghurt, carrot

## MAIN COURSE

### Lamb (1,4,5,8b,8c,9,14)

salt marsh lamb, smoked black pudding, grilled sprouting greens from the walled garden, wild garlic capers

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

cooked in brown butter, salt baked celeriac, braised puy lentils, beurre rouge, coastal greens

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

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

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

wild Atlantic halibut, creamed spinach, Jerusalem artichoke, golden raisins & capers, roast bone sauce

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## FIRST COURSE

### Pea (1,4,8a)

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

### Asparagus (4,9,12f,14)

new season asparagus, brown butter hollandaise, burnt orange, toasted sunflower seeds

## SECOND COURSE

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

fresh pasta, St George's mushroom, wild garlic, Cais na Tire

### Cabbage (4,5,7,8a,8,14)

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

## MAIN COURSE

### Celeriac (1,4,14)

salt baked celeriac, red wine braised lentils, fried kale

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

butternutsquash pithivier, smoked ricotta, spinach, green sauce