

## 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 95



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).

### FIRST COURSE

Confit shallots, winter leaves, smoked cheddar custard, fermented walnuts, bric pastry

Mackerel, blood orange, horseradish, watercress, parsley

Duck liver parfait, forced rhubarb, hazelnuts, sherry vinegar, brioche

### SECOND COURSE

Kilkeel scallop, cabbage and bacon dashi, pickled turnip

Barbequed quail, black garlic, chestnut mushroom, cep, buckwheat

Langoustine, fennel jam, potato, buttermilk, dill

### MAIN COURSE

Turbot, charcoal grilled leeks, celeriac, preserved lemon, green peppercorn sauce

Spiced monkfish, grilled sweetheart cabbage, cumin carrots, ginger, lemongrass

Dry aged Irish Hereford beef fillet, smoked bone marrow, tenderstem broccoli

Venison haunch, cocoa, roast parsnip, red cabbage & port, grilled kale

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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



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## FIRST COURSE

Confit shallots, winter leaves, smoked cheddar custard, fermented walnuts, bric pastry

(4,5,8a,9,12b,14)

Mackerel, blood orange, horseradish, watercress, parsley

(3,4,5,14)

Duck liver parfait, forced rhubarb, hazelnuts, sherry vinegar, brioche

(4,8a,9,12c,14)

## SECOND COURSE

Kilkeel scallop, cabbage and bacon dashi, pickled turnip

(1,2,3,7,11,14)

Barbequed quail, black garlic, chestnut mushroom, cep, buckwheat

(1,4,7,8a,14)

Langoustine, fennel jam, potato, buttermilk, dill

(1,2,3,4,14)

## MAIN COURSE

Turbot, charcoal grilled leeks, celeriac, preserved lemon, green peppercorn sauce

(1,3,4,14)

Spiced monkfish, grilled sweetheart cabbage, cumin carrots, ginger, lemongrass

(1,3,4,7,14)

Dry aged Irish Hereford beef fillet, smoked bone marrow, tenderstem broccoli

(1,4,5,8a,14)

Venison haunch, cocoa, roast parsnip, red cabbage & port, grilled kale

(1,4,14)