

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

Walled garden beetroot (1,9,14)

Salt baked and pickled beetroot, St Tola goats curd, linseed, raspberry vinegar dressing

Jerusalem Artichoke (4,8a,14)

Jerusalem artichoke velouté, roast garlic & lemon, preserved truffle oil

Mackerel (3,4,5,7,14)

Torched mackerel, pickled kohlrabi, buttermilk & dill

SECOND COURSE

Scallop (3,4,11,14)

burnt clementines, toasted hazelnuts, maitaise sauce

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

chestnut pasta, pine nuts, butternut squash, cep velouté

Rabbit (1,4,8a,9,14)

braised rabbit legs, brown butter, sweetcorn, brioche, lovage

MAIN COURSE

Venison (1,4,5,14)

Ballynahinch estate venison, cocoa, spiced pear, salsify, garden kale

Halibut (1,3,4,14)

wild halibut, salt baked & pickled celeriac, grilled cabbage, roast bone sauce

Beef (1,4,8a,14)

Dry aged Hereford beef fillet & short rib, smoked bone marrow, grilled broccoli, fried greens, red wine jus

Duck (1,4,5,14)

Thornhill duck breast, glazed with honey & thyme, beetroot cooked in duck fat, garden kale



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FIRST COURSE

Soup (4, 14)

parsnip & white bean velouté, burnt apple, sage

Walled Garden Beetroot (1, 9, 14)

salt baked & pickled beetroot, lovage, St Tola goats curd, linseed, raspberry vinegar dressing

SECOND COURSE

Risotto (4, 8a, 14)

wild mushroom risotto, black truffle, parmesan

Cabbage (7, 14)

chargrilled sweetheart cabbage, sunflower, & pumpkin seed satay, pickled kohlrabi

MAIN COURSE

Celeriac (4, 12c, 14)

salt baked celeriac, braised puy lentils, hazelnut butter, fried winter greens

Galette (4, 8a, 9, 14)

Spiced courgette chutney, grilled leek & courgette, rainbow chard

