

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

Walled Garden Beetroot

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

Jerusalem Artichoke

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

Sea trout

Micil gin cured sea trout, pickled kohlrabi, watercress, buttermilk and dill

SECOND COURSE

Scallop

burnt clementines, toasted hazelnuts, Maltaise sauce

Pasta

chestnut pasta, pine nuts, butternut squash, cep velouté

Rabbit

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

MAIN COURSE

Venison

Ballynahinch Estate venison, roast parsnips, mulled pear, winter greens

Halibut

wild halibut, salt baked and pickled celeriac, grilled broccoli, roast bone sauce

Beef

dry aged Hereford beef fillet, roast cauliflower, parsley and smoked bone marrow emulsion, bordelaise sauce

Duck

Thornhill duck breast, glazed with honey and thyme, confit carrot, cabbage, grape mustard