

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

Butternut squash, whipped goats' cheese, chestnuts (4,8a,12)

Confit shallots, winter leaves, smoked cheddar custard, fermented walnuts, brie pastry (4,5,8a,9,12b,14)

SECOND COURSE

Woodland mushrooms, porcini and black truffle, roasted buckwheat (1,4,8a,14)

Charcoal grilled leeks, buttermilk, potato, dill (4,9,14)

MAIN COURSE

Salt baked celeriac, braised puy lentils, hazelnut butter, fried winter greens (4,12c,14)

Grilled sweetheart cabbage, carrot and cumin, pickled winter vegetables (1,7,13,14)