

THE OWENMORE RESTAURANT

DINNER MENU

-- EURO 70 --

Snacks, Bread and Turf Smoked Butter

----- STARTER -----

Roasted Connemara Scallop

Estate Pork Jowl, Smoked Black Pudding, Dulse

(1, 2, 3, 4, 8A, 11, 14)

Duck Pastrami

Apricot, Sauternes, Walled Garden Carrots

(1, 12A, 14)

Whipped Galway Goat's Cheese

Garden Beetroots, Candied Walnuts

(1, 4, 12B, 14)

Connemara Mackerel

Garden Tomatoes, Estate Herbs and Flowers

(1, 3, 4)

Connemara Seaweed Dashi

Cleggan Crab Tortellini, Bronze Fennel

(1, 2, 4, 9, 14)

----- MAIN COURSE -----

Smoked Sirloin of Beef

Marrowbone, Braised Onion & Navet, Madeira Jus
(1, 2,

Poached Breast of Chicken

Rainbow Chard, Charred Corn and Cep Puree
(1, 2,)

Pan Roasted Sea Trout

Caviar, Confit Endive, Rosted Fish Veloute, Gooseberries
(1, 2,)

Grilled Wild Turbot

Estate Leeks, Baby Gem, Ballymakenny Potato Gnocchi
(1, 2,)

Ballynahinch Estate Cauliflower

Connemara Turf Smoked Almonds, Poached Gooseberries, Sea Spinach
(1, 2,)

---- DESSERT -----

Lemon Malm Mille Feuille

Meringue, Lemon Curd, Crème Fraiche
(1, 2,)

Single Origin Chocolate Fondant

Espresso Kombucha Sorbet, Gold
(1, 2,)

Galway Goat Farm Yogurt

Connemara Whisky, Granny Smith Apple, Milk Jam
(1, 2,)

Charred Pineapple

Dark Rum, Lime, Coconut
(1, 2,)

Irish Cheese

Oat Crackers, Onion Chutney
(1, 2,)