



Starters

Knox Gore Pie
Celeriac, Parsley & Bacon Soup
Guinea Fowl & Mushroom Tart
Castle Citrus Cured Gravlax
Farmhouse Cheese Tart

Mains

Slow Braised Mayo Beef Steak
Duo of Duck
Roasted Irish Chicken
Garden Herb Risotto
Poached Achill Sea Trout

Dessert

Banana Sticky Toffee
Pear & Almond Tart
Lemon Meringue

3 COURSE €34.50

Side Dishes

Herb Glazed Potato €4.50 ~ Wedges €4.50 ~ Belleek Side Salad €4.50 ~ Poached Seasonal greens €4.50

Using classic & imaginative cooking techniques with local, seasonal ingredients from our land ~ sea & air,

we combine a depth of flavour with the traditions of the castle.

2 AA Rosette Restaurant for Culinary Excellence













