



Dear Guest,

It is our great pleasure to welcome you to

The Douglas Hyde Restaurant,

*Named after the first President of Ireland, who was born in Castlerea,
County Roscommon in 1860.*

The Irish language & the folklore of the West of Ireland captivated him & he penned many books of collected verses & folk-tales. During his distinguished career Hyde has been a major founder-member of the Gaelic League, first professor of Modern Irish in University College Dublin in 1909 & held the chair until his retirement in 1932. He ended his career in characteristic style by being elected President of Ireland in 1938 & remained in office until his term was finished in 1945.

It is with great research & tasting of local fresh seasonal produce, we have created an exciting À La Carte menu which uses local suppliers from Roscommon & the surrounding counties, all beef produce we use is 100% Irish & traceable. Please note that all dishes are cooked to order & some dishes take that little bit longer to prepare.

We would be delighted to clarify any questions you may have regarding our dishes.

*Our Wines have been carefully selected from a number of Vineyards
Across France, Italy, Spain & the New World.*

We look forward to your comments and sincerely hope you enjoy your dining experience.





Starters

*Presse of Thornhill Duckling Breast,
Creamed Parsley Root, Baby Leeks & Girolles*
€10.50

*Courgette & Feta Fritters
Fennel, Natural Yoghurt, Black Garlic, Lemon Cappuccino*
€8.50

*Smoked Sea Trout
Tempura Mussels, Cucumber Sorbet, Soy Gel*
€10.35

*Kilmore King Scallops
Smoked Rooster Potato, Veloute of Asparagus, Salt & Pepper Squid*
€13.50 (€2.50 Supplement)

*Breast of Wicklow Wood Pigeon
Black Truffle, Raisin, Pickled Vegetables*
€12.50 (€1.50 Supplement)

*Cream of Forest Mushroom Soup
Oxtail Bon Bon, Truffle Chantilly*
€9.50

MALO MORI QUAM FOEDARI



Main Course

Fillet & Daube of Joe Campbell's Angus Beef
Jerusalem Artichoke, Hispi Cabbage & Oxtail Jus
€34.50 (€3.95 Supplement)

Thornhill Duck Breast
Beetroot, Sweet Garlic & Blackberries
€27.50

Slow Cooked Pigs Cheeks
Charred Onion, Spinach, Ceps, Quince, Bacon Croquette
€26.00

Chicken Dinner
Ballotine of Chicken, Honey Carrots, Salt Cod Fritters, Truffle Jus
€24.50

Roast Hake Fillet
Crushed Broad Beans, Creamed Potato, Leek Hearts, Mussel Veloute
€26.00

Fillet of Halibut
Comte Crust, Cauliflower Cheese, Cepe Butter
€30.50 (€3.00 Supplement)

Truffle Tortellini
Winter Truffles, Girolles, Aged Parmesan
€24.95

Side Orders (€4.00 Supplement)

Mixed Season Vegetable
Chunky Chips

Gratin Potato
French Beans & Sugar Snap Peas Almond Butter



Desserts

Winter Apple

Snow Apple, Apple Granita, Apple Custard, Tart Tartin

€9.00

Chocolate & Hazelnut Pave

Warm Milk Puree, Chocolate Foam, Hazelnut Caviar

€8.50

Almond Financier

Raspberry Fluid Gel, Raspberry Powder & Espuma

€8.50

Banoffee Soufflé

Valrhona Chocolate Sauce, Banana Ice Cream

(Please allow 15 min)

€9.95 (€1.00 Supplement)

Caramel Baklava

Lemon Gel, Pistachio Kataifi, Pistachio Gelato

€8.50

Irish Artisan Cheese Selection

Irish Cheese Selection, Cheese Crackers,

Muscadet Grapes, Plum Chutney

€11.95 (€2.95 Supplement)



After Dinner Drinks

<i>Port</i>		<i>Irish Whiskey</i>	
<i>Warre's Ruby</i>	€6.20	<i>Bushmills Black Bush</i>	€5.70
<i>Warre's Warrior</i>	€7.00	<i>Bushmills Malt 10 Yr</i>	€8.80
<i>Optima 10 Yr Tawny</i>	€8.00	<i>Bushmills Malt 16 Yr</i>	€11.80
		<i>Jameson 12 Yrs</i>	€11.80
		<i>Jameson 18 Yrs</i>	€19.80
<i>Cognac</i>		<i>Greenspot</i>	€9.00
<i>Hennessy V.S.</i>	€5.50	<i>Yellowspot</i>	€12.00
<i>Hennessy V.S.O.</i>	€9.50	<i>Glendalough Single Barrel</i>	€6.20
<i>Hennessy X.O</i>	€14.95	<i>Glendalough 7yr old</i>	€9.00
<i>Hennessy Paradis</i>	€9.00	<i>Midleton</i>	€17.80
<i>Remy Martin Louis XIII</i>	€120.00	<i>Midleton Single Cask</i>	€27.00
		<i>Midleton Ghealach</i>	€38.00
		<i>Redbreast 12yrs</i>	€10.95
		<i>Powers John Lane</i>	€12.00

Tea & Coffee

<i>Irish Tea</i>	€3.50	<i>Americano</i>	€3.70
<i>Herbal Tea Selection</i>	€3.60	<i>Cappucino</i>	€4.50
<i>(Earl Grey, Refreshing Mint, Fruity Camomile,</i>		<i>Latte</i>	€4.50
<i>Jasmine, Lemon Fresh, Green Tea)</i>		<i>Espresso</i>	€3.25
<i>Decaffinated Tea</i>	€3.50	<i>Double Espresso</i>	€4.95

Speciality Coffee

Irish, French, Italian, Baileys, Calypso €7.50 each



We sincerely hope you have enjoyed dining with us and we would like to thank you for spending your time here in The Douglas Hyde Restaurant at Kilronan Castle. We certainly look forward to welcoming you back in the near future.

“Food without wine is a corpse; wine without food is a ghost; united and well matched they are as body and soul, living partners.”

André Simon

“There is no love sincerer than the love of food”

George Bernard Shaw

“God comes to the hungry in the form of food”

Mahatma Gandhi

If this is needed am sure we can just have one

Our Suppliers

Beef - Kettyle Farm, Fermanagh ~ McGeoghs, Oughterard, Galway

Seafood - Atlantis Seafoods, Wexford

Poultry - Cootehill Farms, Cavan,

Fruits & Vegetables - Prior, Cavan,

Ice-Cream - Leitrim Farmhouse

Dairy Products - Connacht Gold, Sligo ~ B.D Foods, Monaghan ~

Pallas Foods, Limerick