



## *The Douglas Hyde Restaurant*



*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 that we have created an exciting A La Carte menu. Executive Head Chef David Porter is renowned for his trademark, contemporary Irish/Australian food, which is uncluttered, seasonally driven and executed with French influenced precision.*

*Recently awarded The Best Chef 2016 by the IHA, David and his team are very passionate about the North-West of Ireland and it's range of dedicated artisan producers. The team strive to keep it local, maintaining a small carbon footprint; most of our producers are within a 50 kilometer radius.*

*We would be delighted to clarify any questions you may have regarding our dishes. Please note that all dishes are cooked to order & some dishes take that little bit longer to prepare.*

*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 with us.*

## *Our Suppliers*

*Beef – Joe Campbell - Drumshanbo, Co. Leitrim- 6km*

*Fresh Produce - John Glancy - Elphin, Co. Roscommon - 28km*

*Duck - Kenneth Moffit - Thornhill, Co. Cavan - 20km*

*Seafood - Albatross Seafood - Killybegs, Co. Donegal - 124km*

*Specailaty Products - La Rouse Foods - Dublin - 162km*

*Dairy Products - Connacht Gold - Ballaghaderreen, Co. Roscommon - 44km*

*Free Range Eggs & Poultry - Ciaran Gannon - Carrick-on-Shannon, Co. Leitrim - 18km*

*Achill Island Sea Salt- Bunacurry Co Mayo- 154km*



## Starters

### *Thornhill Duck Tortellini*

*Caponata - Casting Foie Gras - Aged Parmesan*

**€13.40**

### *Beetroot Hummus & House Made Labne*

*Tabouli – Pickled Turnips – Flat Bread - Zattar*

**€8.95**

### *Lough Neagh Rainbow Trout*

*Lightly Smoked- Langoustines & Black Mussels- Jamon Iberico*

*(€2.00 Supplement)*

**€13.50**

### *Kilmore King Scallops*

*Smoked Rooster Potato - Asparagus Velouté - Salt & Pepper Squid*

*(€2.50 Supplement)*

**€13.95**

### *Breast of Wicklow Pigeon*

*Burgundy Truffles- Raisins- Pickled Vegetables*

*(€1.50 Supplement)*

**€13.95**

## Intermediate Course

### *Orange Sorbet*

*Orange Gel & Liquor*

*Fruit Glass – Thyme Foam*

**€9.85**

### *Fragrant Duck Broth*

*Duck & Chive Wonton-Traditional Garnish*

**€9.85**



## Main Course

*Fillet & Daube of Joe Campbell's Angus Beef  
Artichoke - Hispi Cabbage - Oxtail Jus*

**€37.95**

*(€5.95 Supplement)*

*Thornhill Duck Breast*

*Heritage Beetroot-Sweet garlic-Blackberries*

**€28.50**

*Wicklow Pheasant Breast*

*Charred Onion, Spinach, Ceps, Quince, Leg Croustillant*

**€29.95**

*Chicken Dinner*

*Ballotine of Chicken - Honey Carrots - Salt Cod Fritters - Truffle Jus*

**€25.50**

*Roast Sea Bass Fillet*

*Crushed Broad Beans - Creamed Potato - Leek Hearts - Mussel Velouté*

**€26.95**

*Fillet of Halibut*

*Comte Crust-Cauliflower Cheese-Cepe Butter*

*(€3.95 Supplement)*

**€35.60**

*Truffle Tortellini*

*Girolles - Asparagus - Aged Parmesan*

**€25.50**

## Side Orders

*(€4.00 Supplement)*

*Gratin Potato / Mix Season Vegetable / Chunky Chips*

*Warm Salad of Heritage Carrots, Bluebell Goats Cheese, Black Truffle Dressing*



## Desserts

### *Winter Apple*

*Apple Granita - Apple Custard - Tart Tartin*

**€9.45**

### *Chocolate & Hazelnut Pavé*

*Warm Milk Purée - Chocolate Foam - Hazelnut Caviar*

**€8.75**

### *Almond Financier*

*Raspberry Fluid Gel - Raspberry Powder & Espuma*

**€8.75**

### *Banoffee Soufflé*

*Valrhona Chocolate Sauce - Banana Ice Cream*

*(Please allow 15 min)*

*(€1.00 Supplement)*

**€10.25**

### *Caramel Baklava*

*Lemon Gel, Pistachio Kataifi, Pistachio Gelato*

**€9.45**

### *Irish Artisan Cheese Selection*

*Irish Cheese Selection - Cheese Crackers,*

*Muscadet Grapes - Plum Chutney*

*(€2.95 Supplement)*

**€12.50**



## 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>Greenspot</i>	€9.00
		<i>Yellowspot</i>	€12.00
		<i>Glendalough Single Barrel</i>	€6.20
		<i>Glendalough 7yr old</i>	€9.00
		<i>Midleton</i>	€17.80
		<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

<i>Cognac</i>	
<i>Hennessy V.S.</i>	€5.50
<i>Hennessy V.S.O.</i>	€9.50
<i>Hennessy X.O</i>	€14.95
<i>Hennessy Paradis</i>	€49.00
<i>Remy Martin Louis XIII</i>	€120.00

## 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>Decaffeinated 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.*