



Dear Guest,

It is our great pleasure to welcome you to The Douglas Hyde Restaurant.

Our Menus are created by our Innovative and Talented Executive Head Chef Daniel Willimont. Using only the best local Artisan and Organic Produce chosen by Chef himself, some foraged from our very own Estate & grown in our Walled Gardens, This ensures the undeniable quality of ingredients Chef uses to produce unique and seasonal dishes. We look forward to your comments & sincerely hope you enjoy your fine dining experience.

Daniel Willimont - Executive Head Chef

Allergens

Allergens listed are openly used throughout our kitchen.

Trace amounts may be present at all stages of cooking.

Gluten-G / Crustaceans-C / Eggs-E / Fish-F / Molluscs-M / Soybeans-S / Peanuts-P / Nuts-N
Milk-MK / Celery-CY / Mustard-MD / Sesame Seeds-SS / Sulphites-SP / Lupin-L / Dairy-D

Our Chosen Suppliers

Beef – Joe Campbell - Drumshanbo, Co. Leitrim (All Beef is of Irish Origin)

Fresh Produce - John Glancy - Elphin, Co. Roscommon

Duck - Kenneth Moffit - Thornhill, Co. Cavan

Seafood - Albatross Seafood - Killybegs, Co. Donegal

Velvet Cloud Sheeps Cheese Co Mayo

Venison - Coopershill Co. Sligo

Goat Bridge Caviar Co Kilkenny

Corleggy Cheese Co Cavan

Cloonconra Cheese – Castlerea, Co Roscommon

Dairy Products - Connacht Gold - Ballaghaderreen, Co. Roscommon

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

Achill Island Sea Salt- Bunacurry Co Mayo





Dinner Menu

Enjoy, with Chefs compliments a Selection of Seasonal Canapés

Starters

Killybegs Mackerel Ceviche €12.50

Ponzu, Cucumber, Horseradish, Hibiscus Shallots, Scurvy Grass (F, SP,G)

Breast & Leg of Irish Quail €13.50

Scotch Egg, Rainbow Beetroots, Pepper Dulse, Hazelnut Sponge, Tarragon Oil (E,SP,G,D,N)

€2.00 supplement for inclusive diners

Velvet Cloud Rockfield Cheese Gougere €9.50

Artichoke Veloute, Sweet Pea, Preserved Wild Garlic, Sea Asparagus (D,SP,G,E)

Irish Beer Goat Terrine €12.50

Butter Croute, Rainbow Radishes, Rowanberry Preserve, Velvet Cloud Yogurt Ravioli,
Watercress (D,G,SP)

Kilmore Bay Scallops €14.00

Burnt Grapefruit, Champonzu, Toonbridge Caviar, Baby Leeks, Smoked Potato Foam, Bronze

Fennel (C,F,S,D) €2.50 supplement for inclusive diners

Intermediate Course

Strawberry, Mint & Pinns €7.00

Lemon & Meadowsweet Sorbet (SP)

Soup of Cauliflower & Estate Nettle €8.00

Panko Cavanbert, Smoked Butter (D,E,G)



Main Course

Fillet of Irish Dry Aged Beef €37.50

Bone Marrow Crumble, Oxtail Dumpling, Parsley Root, Chanterelles, Rainbow Carrots, Mushroom Ketchup, Syrah Wine Jus (D,E,G,SP) €5.50 supplement for inclusive diners

Breast of Thornhill Duck €28.50

Marinated Apricot, Pomme Almond Princess, Irish Black Butter, Foie Gras, Nasturtiums, Choi Leaves, Sauce Vin Jaune (D,N,SP)

Fillet of Atlantic Halibut €34.00

Sea Lettuce Pomme Dalphine, Asparagus, Three Corned Leeks Ravioli, Tiger Prawn Boudin, Milk Wafer, Sauce Bearnaise (F,C,D,SP,E)

Cider Marinated Supreme of Irish Chicken €26.00

Ballotine of Leg, Cured Egg Yolk, Tender Stem Cauliflower, Colombo Curry Potato, Purple Sage Butter, Buttermilk (E,D,SP,SS)

Duo of Smoked Salmon & Maine Lobster €35.00

Tortellini of Lobster, Oyster Leaves, Red Endive, Yuzu Lemon Veloute, Wasabi Caviar, Potato Pearls (C,F,S,SP) €5.00 supplement for inclusive diners

Irish Rack & Leg of Achill Lamb €34.00

Leg Faggot, Salad of Pea Fabaceae, Sea Beets, Shallot Tatin, Sweet Pea, Sauce Sultanes (SP,G,E,D)

Smoked Paprika Farfalle €23.00

Heirloom Tomatoes, Charred Courgettes, Sweetcorn Foam, Black Garlic Walled Garden Wild Flower Salad (G,E,D,SP)

Side Orders - €4.00 per item

Corleggy Cheese & Confit Garlic Potato Gratin (D) ~ Wilted Summer Greens in Brown Butter & Almonds (D,N) ~ Irish Champ Potato (D) ~ Duck Fat Confit Pont Nuef Potatoes ~ Roasted & Preserved Wild Garlic Courgettes



Desserts

White Ivoire Chocolate & Cherry Parfait €9.50

Cherry Bavarois, Caramelized White Chocolate, Fennel Wafer,
Preserved Cherries (D)

Tonka Bean Pannacotta €9.00

Rhubarb Sorbet, Brown Sugar Meringue, Lime Caviar (D,SP)

Selection of Homemade Ice Creams €9.00

Burnt Italian Meringue, Strawberry Jelly (D,E)

Single Origin Dark Chocolate Soufflé €12.50

Birds Eye Chilli Crust, Saffron Ice Cream, Cornflowers (E,D,G)
(Please allow 15 min, €1 supplement for inclusive diners)

Irish Artisan Cheese Selection €12.50

Homemade Cracker Selection, Quince, House Churned Butters

Young Buck Blue (Co Down)

Corleggy Goats Cheese (Co Cavan)

Cavanbert (Co Cavan)

Velvet Cloud Sheep's Cheese (Co Mayo) (D&G)

€3.00 Supplement for Inclusive diners

Dessert Wine

Muscat de Beaume de Venise, Languedoc, France, 2017

This is a luscious rich wine with intense flavors of marmalade and candied peel.

Well balanced with great acidity and long finish.

€30.00 per bottle or €7.00 per glass



Vegan & Vegetarian Menu

Smoked Potato Foam Horseradish

Hibiscus Shallots, Estate Nasturtium, Soda Grain Tuile (G-S-MU)

Rainbow Beetroots, Pepper Dulce Salad

Rainbow Radishes, Rowanberry Preserve (S-MU)

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Strawberry, Mint & Pimms Sorbet

Lemon & Meadowsweet

Soup of Cauliflower & Estate Nettle

Crispy Cauliflower, Smoked Oil

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Wild Garlic Marinated Irish Tofu

Marinated Apricot, Pomme Almond Princess, Irish Black Butter, Nasturtiums, Baby La Ratte Potato, Sauce Vin Jaune (N-S-SE-MU-C)

Salad of Pea Fabaceae

Sea Beets, Shallot Tatin, Sweet Pea, Garden Flowers, Sauce Sultanes (S-MU-C)

Heirloom Tomatoes

Charred Courgettes, Sweetcorn Foam, Black Garlic
Walled Garden Wild Flower Salad (S-C)

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Eton Mess

Strawberry Textures, Eggless Meringue, Mint Gel, Estate Flowers (S)

Apple & Brandy

Apple Compote, Apple Sorbet, Flambe Apple, Caramel Popcorn (S)



Liqueur Coffees - € 7.50

Irish, French, Baileys, Calypso, Italian

Dessert Cocktails -€12.00

Chocolate Martini

Vodka, Baileys, Chocolate Liqueur, Shaved Dark Chocolate

Espresso Martini

Vodka, Espresso, Coffee Liqueur

Perfect Love

Vodka, Peach Schnapps, Pineapple Juice, Fresh Strawberry Puree

Sidecar

Hennessy V.S, Lime Juice & Cointreau

Brandy Alexander

Cognac, Crème de Cacao Brown & Fresh Cream

Digestive

Baileys €5.50

Crème De Menthe €5.50

Optima 10yrs Tawny €8.00

Sandeman Ruby Port €6.20

Hennessy V.S €6.00

Hennessy X.O €19.00

Jameson €5.50

RedBreast 12 years €10.95

Yellow Spot €12.00



Tasting Menu

Enjoy Chefs Selection of Seasonal Canapés

Irish Beer Goat Terrine

Butter Croute, Rainbow Radishes, Rowanberry Preserve, Velvet Cloud Yogurt Ravioli,
Watercress (D,G,SP)

Domaine Muret, France Pinot Noir - A fresh wine with red fruit flavors, peppery notes and smooth finish

Kilmore Bay, Scallops

Burnt Grapefruit, Champonzu, Toonbridge Caviar, Burnt Leeks, Smoked Potato Foam,
Bronze Fennel (C,F,S,D)

*Gravel and Loam, Marlborough, New Zealand 100% Sauvignon Blanc, A full crisp and powerful wine showing intense
flavours of tropical fruits, underlying gooseberry tones, and smooth finish*

Strawberry, Mint & Pimms

Lemon & Meadowsweet Sorbet (SP)

Fillet of Irish Dry Aged Beef

Bone Marrow Crumble, Oxtail Dumpling, Parsley Root, Chanterelles, Rainbow Carrots, Mushroom
Ketchup, Syrah Wine Jus (D,E,G,SP)

*Andean Vineyards, Argentina 100% Malbec - Unwooded Malbec offers vibrant berry flavour and a palate positively
bursting with fruit, as well as a hint of violet. The wine is wonderfully fresh.*

Duo of Smoked Salmon & Maine Lobster

Tortellini of Lobster, Oyster Leaves, Red Endive, Yuzu Lemon Veloute, Wasabi Caviar,
Potato Pearls (C,F,S,SP)

*Muscadet de Sèvre et Maine Sur Lie, La Firetère, France 100% Muscat Blanc - The body is super lively, with tons of citrus
ranging from lemon to orange to lime*

White Chocolate & Cherry Parfait

Cherry Bavarois, Caramelized White Chocolate, Fennel Wafer, Preserved Cherries (D)

*Muscadet de Beaume de Venise, Languedoc, France, 2017, This is a luscious rich wine with intense flavours of marmalade and
candied peel. Well balanced with great acidity and long finish.*

Homemade Petite Fours served with Tea or Coffee

€79 per person

€15pp supplement applies for guests dining on a dinner inclusive package.

Wine Pairing is an additional €35pp