



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

Hugo Rosa - Restaurant Manager

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 Sheep's Cheese Co Mayo

Goat Bridge Caviar Co Kilkenny

Corleggy Cheese Co Cavan

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

Calvey's Achil Lamb

Leitrim Hill Goats Cheese, Co Leitrim



Dinner Menu

To begin your dining experience, enjoy Chefs Selection of Seasonal Canapés
with his compliments

Starters

King Scallops Kedgeree

Smoked Haddock Foam, Colombo Curry Tuile, Parsley Oil, Cured Egg Yolk, Pickled Ginger

(S-G-D-E-CE)

€14.00

Pigeon & Foie Gras

Black Onion Torchon, Hazelnut, Celery & Cherry Blossom Gel, Charred Brioche,
Confit Shallot, Sherry Jus (N-D-G-E-SH)

€2.00 supplement for inclusive diners

€14.50

Velvet Cloud Rockfield Cheese Gougere

Artichoke Velouté, Sweet Pea, Fennel Grass Jelly, Sea Asparagus

(N-D-G-E-CL)

€10.50

Intermediate Course

Pumpkin Sorbet

Stout & Maple Gel, Gingerbread Foam, Brown Bread Crumb (SP-G-MK-D)

€7.00

Consommé of Estate Wild Mushrooms & Smoked Pancetta

Winter Truffle, Fermented Garlic Foam

€8.00 (D-SH-CY)

Main Course

Fillet of Irish Dry Aged Beef

Black Onion Crumble, Tongue & Tail Cottage Pie, Calvo Nero, Shiitake, Parsnip,
Fondant Potato, Drumshanbo Pot Still Whiskey Jus (E-G-S-MK)

€5.50 supplement for inclusive diners

€38.50

Fillet of Halibut

Beef Cheek & Squid Ink Mezzelune, Squash Pearls, Sprout Leaves,
Sunchoke Puree, Sumac Flower Velouté (G-MK-E-SH)

€5.00 supplement for inclusive diners

€35.00

Duo of Irish Chicken

Black Garlic, Charred Celeriac, Watercress Caviar, Dill Coral, Truffle Marinated Oil
Shallot Soubise Puree, 66 Degree Egg Yolk, Chicken & White Wine Jus

(D-E-G-SH) €27.50

Duo of Irish Venison

Loin & Nougat of Haunch, Red Cabbage Ravioli & Marmalade, Horseradish Jelly, Smoked
Pecan Crumb, Rainbow Carrot & Black Berry, Sherry Jus

(D-C-F-N-E) €38.00

Skate Wing & Prawn

Penny Royal Mint, Red Prawn Boudin, Charred Kohlrabi, Collard Greens, Rainbow Beetroot,
Yuzu Cham ponzu Velouté

(D-C-F-S-SP) €35.00

Side Orders - €4.00 per item

Corleggy Cheese & Confit Garlic Potato Gratin (D)

Walled Garden Autumn Greens in Marinated Rapeseed Oil (D-N)

Duck Fat Confit Pont Neuf Potatoes (G)

Desserts

Pear Helen Cheesecake

Milk Chocolate Caviar, Estate Bramble Sorbet, Frangelico Foam

(MK-E-G-N)

€10.50

Crème Fraiche & Cardamom Parfait

Almond Biscuit, Kumquat Marmalade, Milk Jelly, Black Butter Gel

(MK-E-GL-N)

€9.50

Selection of Homemade Ice Creams

Burnt Italian Meringue, Passion Fruit Jelly (D-E)

€9.00

Irish Artisan Cheese Selection

Homemade Cracker Selection, Quince, House Whipped Butter

Young Buck Blue (Co Down)

Five Mile Goats Cheese (Co Tyrone)

Corleggy Cavanbert (Co Cavan)

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

€3.00 Supplement for Inclusive diners

Please Note All Artisan Cheese is Unpasteurized

€12.50

Dessert Wine

Muscat 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.

€30.00 per bottle or €7.00 per glass

Vegan & Vegetarian Menu

Pearl Barley Risotto

Dill Oil, Hazelnut, Rainbow Beetroot

(G-S-MU)

€9.50

Kilronan Walled Garden Salad

Celery & Cherry Blossom Gel, Crystal Lemon, Hippo Tops, Preserved Meadow Sweet

Dressing

(CE-SOYA-MU)

€9.50

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Pumpkin Sorbet

Stout & Maple Gel (SP)

€7.00

Consommé of Estate Wild Mushrooms

Black Garlic & Apple Foam (CY)

€8.00

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Wild Garlic Marinated Irish Tofu

Rainbow Beetroot, Smoked Pecan Crumble, Braised Red Cabbage, Fermented Garlic Oil

(N-S-SE-MU-C)

€17.00

Shiitake Mushroom Ragu

Kohlrabi, Winter Truffle Oil, Black Garlic, Butter Nut Squash,

Burnt Onion Powder

(S-C)

€16.50

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Estate Bramble Sorbet

Passionfruit Jelly, Kumquat Marmalade, Frangelico Foam (S)

€9.00

Selection of Homemade Sorbets

Winter Berries, White Chocolate Crumble (S)

€8.50

Tasting Menu

Enjoy Chefs Selection of Seasonal Canapés

Pigeon & Foie Gras

Black Onion Torchon, Hazelnut, Celery & Cherry Blossom Gel, Charred Brioche,
Confit Shallot, Sherry Jus (N-D-G-E-SH)

*Cotes du Rhone, France, 100% Shiraz - Soft, Supple wine with plum and red fruit flavours
with a hint of spice and pepper.*

King Scallops Kedgeree

Smoked Haddock Foam, Colombo Curry Tuile, Parsley Oil, Cured Egg Yolk, Pickled Ginger
(S-G-D-E-CE)

*Chateau l'Esparrou, Grand Reserve, Languedoc, France, 100% Chardonnay - Fresh with hints
of citric fruits and mango, slightly buttery but not overpowering.*

Consommé of Estate Wild Mushrooms & Smoked Pancetta

Winter Truffle, Fermented Garlic Foam (N-D-G-E-CL)

Pumpkin Sorbet

Stout & Maple Gel, Gingerbread Foam, Brown Bread Crumb (SP-G-MK-D)

Fillet of Irish Dry Aged Beef

Black Onion Crumble, Tongue & Tail Cottage Pie, Calvo Nero, Shiitake, Parsnip,
Fondant Potato, Drumshanbo Pot Still Whiskey Jus (E-G-S-MK)

*Andean Vineyards, Argentina 100% Malbec - Unwooded Malbec, vibrant berry flavour
bursting with fruit, hint of violet*

Or

Fillet of Halibut

Beef Cheek & Squid Ink Mezzelune, Squash Pearls, Sprout Leaves,
Sunchoke Puree, Sumac Flower Velouté (G-MK-E-SH)

*Pfaffenheim, Alsace, France, 100% Riesling - Dry and refined Riesling produces and an
extremely elegant bouquet with a touch of
citrus fruit, pine tree sap and cinnamon.*

Pear Helen Cheesecake

Milk Chocolate Caviar, Estate Bramble Sorbet, Frangelico Foam
(MK-E-G-N)

*Muscat de Beaume de Venise, Languedoc, France, 2017 - Flavours of marmalade and
candied peel, great acidity, and 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