



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 €65 per person

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

Starters

Sea Trout & Gunpowder Gin Terrine

Matcha Green Tea Sponge, Scallop Foam, Trout Caviar, Oyster Leaves, Crème Fresh Gel

(S-G-D-E-CE)

Rosecommon Goat Cepelinai Dumpling

Date Gel, Goat's Cheese Cream, Smoked Pine Emulsion, Yka Leaves

(D-G-MD-SH)

Estate Wild Garlic Gnocchi

Warm Oat Milk Foam, Sheep Yogurt, Pickled Rose Petals, Rainbow Beetroot

(D-G-MD-SP)

Intermediate Course

Blood Orange Sorbet

Drumshanbo Whiskey Foam, Malted Milk Crumb

(SP-G-MK-D)

Bacon & Savoy Cabbage Soup

Ham Hock, Milk Veloute, Parsley & Gain Mustard

(D-MK-SH)

Main Course

Fillet of Irish Beef

Tail & Cheek Pomme Dauphine, Mushroom Ketchup, Rainbow Carrots,
Green Peppercorn Jelly, Black Onion Butter, Drumshanbo Whiskey Jus

(D,E,G,Mu,Sh)

€5.00 supplement

Duo of Irish Chicken

Egg Yolk Gel, Buttermilk Ravioli, Potato Anna, Broad Beans,

Snowball Turnip, Black Sesame Velouté

(D,E,G,Mu,Sh)

Thornhill Duck Breast

Foie Gras & Duck Leg Pithivier, Milk Clover Pearls, Truffle Potato Foam,

Baby Spinach, Bourbon Vanilla Jus

(D,E,G,Mu,Sh)

Black Cod

Yuzu, Baby Gem, Lovage, Potato Aligoté, Shrimp Crumb & Velouté, Sea Asparagus

(D,G,Mu,F,C)

Turbot

La Ratte Potato, Artichoke, Saffron Pearls, Romanesco, Cured Pork Lard, Jasmine Velouté

(D,E,G,Mu,Sh)

Side Orders - €4.00 per item

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

Duck Fat Confit Pont Neuf Potatoes (G)

Desserts

Yuzu Lemon Parfait

Dark Chocolate Crumb, Chocolate Sorbet & Almond Tuille
(D,E,N,G)

Champagne Rhubarb Poached & Tonka Panna-cotta

Prosecco Sorbet, White Chocolate Caviar
(D,Sh)

Selection of Homemade Ice Creams

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

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
Please Note All Artisan Cheese is Unpasteurized

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 €7.50 per glass

Vegan & Vegetarian €55 Menu

Pearl Barley Risotto

Dill Oil, Hazelnut, Rainbow Beetroot
(G-S-MU)

Kilronan Walled Garden Salad

Celery & Cherry Blossom Gel, Crystal Lemon, Hippo Tops, Preserved Meadow Sweet Dressing
(CE-SOYA-MU)

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Blood Orange Sorbet

Drumshanbo Whiskey Foam, Malted Milk Crumb (SP-G-MK-D)

Consommé of Estate Wild Mushrooms

Black Garlic & Apple Foam
(CY)

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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)

Shiitake Mushroom Ragu

Kohlrabi, Winter Truffle Oil, Black Garlic, Butter Nut Squash,
Burnt Onion Powder
(S-C)

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Estate Bramble Sorbet

Passionfruit Jelly, Kumquat Marmalade, Frangelico Foam (S)

Selection of Homemade Sorbets

Winter Berries, White Chocolate Crumble (S)

8 - Course Tasting Menu €85

Enjoy Chefs Selection of Seasonal Canapés

Roscommon Goat Cepelinai Dumpling

Date Gel, Goat's Cheese Cream, Smoked Pine Emulsion, Yka Leaves (D-G-MD-SH)

Monólogo Rioja, Crianza, Spain, 100% Tempranillo

Sea Trout & Gunpowder Gin Terrine

Matcha Green Tea Sponge, Scallop Foam, Trout Caviar, Oyster Leaves, Crème Fresh Gel
(S-G-D-E-CE)

Muscadet de Sèvre et Maine Sur Lie, La Firetière, France, 100% Muscat Blanc

Bacon & Savoy Cabbage Soup

Ham Hock, Milk Velouté, Parsley & Grain Mustard (D-MK-SH)

Blood Orange Sorbet

Drumshanbo Whiskey Foam, Malted Milk 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)

Don Nicanor, Mendoza, Argentina 100% Malbec

Or

Turbot

La Ratte Potato, Artichoke, Saffron Pearls, Romanesco, Cured Pork Lard, Jasmine Velouté
(D,E,G,Mu,Sh)

Sancerre, Domaine du Carrou, France, 100% Sauvignon Blanc

Poached Champagne Rhubarb & Tonka Bean Panna-cotta

Prosecco Sorbet, White Chocolate Caviar (D-G)

*Chateau Belingard Reserve, Monbazillac, France, Blend: Sauvignon Blanc, Semillon,
Muscadelle*

Homemade Petite Fours served with Tea or Coffee

*Enhance your Dining Experience with our Specially Selected Paired Wines for an
additional €45 per person*

**€20pp supplement applies for guests dining on a dinner inclusive package.