

Dear Guest...

It is our great pleasure to welcome you to Kilronan Castle Estate & Spa, one of Ireland's most luxurious castle hotels. Our secluded luxury castle is majestically set on the shores of Lough Meelagh in Co. Roscommon, surrounded by breathtaking scenic walks and The Ballyfarnon Sensory Wildlife Trail it is the perfect location for a complete getaway.

We are excited to offer you our Casual Dining Menu, which we hope you will enjoy. Executive Head Chef Daniel Willimont and his team have created this menu by supporting local businesses and using home grown ingredients. Chef Daniel has taken time to select the perfect ingredients from local suppliers ensuring the very best quality produce for all dishes. If you enjoy this dining experience be sure to try either our Ala Carte menu or Tasting menu in the award winning Douglas Hyde Restaurant.

All beef products we use are 100% Irish & traceable.

Our front of house team would be delighted to clarify any questions you may have regarding our dishes, please don't hesitate to ask.

Executive Head Chef Daniel Willimont

Our Wines have been carefully selected from a number of Vineyards across France, Italy, Spain & the New World. We look forward to your comments & sincerely hope you enjoy your dining experience.

Casual Dining Menu Served

12:00pm-9:00pm

Afternoon Tea Served

13:00pm - 17:00pm

Sunday Lunch in the Douglas Hyde Restaurant

1.30pm - 3.30pm

*Please speak to The Reception Desk
regarding group bookings*

Food Allergens

Key; please ask your server if you require further information.

Cereals containing Gluten – CG, Crustaceans – C, Eggs – E, Fish – F

Peanuts – P, Soya – S, Nuts – N, Celery – CE, Mustard – MU,

Sesame Seeds – SE, Sulphites – SD, Lupin – L, Molluscs – MO

Dairy - D

Sandwiches

Classic Croque Monsieur €12.75

Toasted Brioche, Irish Cheddar Sauce, Honey Mustard Ham, Triple Cooked Chips
(CG,E,D,MU,SD)

Smoked Paprika Chicken €8.75

Toasted Ciabatta, Pickled Red Onions, Lemon Aioli, Seasonal Leaves
(D,E,SD,MU,CG)

Irish Maple Cured Pulled Ham & Irish Brie Flat Bread €8.75

Avocado, Cherry Tomato Relish, Rocket Leaves, Seasonal Leaves
(SD,D,CG)

Irish Smoked Salmon Sourdough Baguette €8.75

Chive Cream Cheese, Scallions, Baby Gem, Crispy Caper, Seasonal Leaves
(F,CG,D,SD)

All Sandwiches Served until 4.30pm only

Starters...

Soup of the day €6.95

Served with Homemade Brown Soda Bread (D,G,S,CEL)

Roasted Asparagus & Parma Ham €10.95

Roasted Parma Ham, Wrapped Asparagus Tips, Toasted Tiger Vienna Loaf, Bearnaise
Foam, Shaved Parmesan (E,M,D,G,S)

Caesar Salad with Chicken Starter €9.85 or Main Course €14.95

Baby Gem Lettuce, Crispy Bacon, Garlic Croutons & Parmesan Shavings, Classic
Dressing (E,D,SD,CG)

Irish Smoked Cheddar & Maple Glazed Ham Croquettes €10.95

Lemon Aioli, Watercress Salad (E,S,CG,D,MU)

Thornhill Duck Leg Terrine €11.25

Charred Brioche, Black Truffle Dressing, Celeriac, Apple
(E,CG,D,S,SH)

Kilronan Prawn Cocktail €12.95

Water Prawns, Soused Baby Gem, Avocado, Tomato, Cucumber, Lemon & Toasted
Bread (S,SE,CG,D,F,MU)

Cashel Blue Cheese & Walnut Tartlet €10.95

Poached Pear, Walled Garden Salad, Orchard Apple Balsamic (G,D,S,E)

Main Course

8 oz Irish Beef Fillet Mignon €36.00

Confit Duck Fat Baby Potatoes, Tender Stem Broccoli, Roasted Carrot Puree, Crispy Onions, Watercress Leaves, Green Peppercorn & Drumshanbo Whiskey Cream Sauce
(CG,D,E,S,MU)

Irish Rump of Lamb €25.95

Creamed Savoy Cabbage, Maris Piper Potato Cake, Butter Turnip Puree,
Apple & Rosemary Sauce (D,SH,E,CE,MU)

Classic Fish & Chips €19.95

Stout Batter, Hake Fillet, Chunky Chips, Sauce Tar Tare, Crispy Capers,
Dressed Lemon (F,CG,D,S)

Supreme of Irish Chicken €20.95

Spaetzle Dumplings, Woodland Mushrooms, White Truffle & Black Pepper Veloute,
Smoked Cheddar (D,E,CG,SH,MU)

Pan Fried Dorne of Salmon €19.50

Chive & Lemon Butter Crust, Sweet Potato Fondants, Pak Choi Leaves, Smoked
Paprika Veloute (S,E,D,CG)

Pan Fried Fillet of Seabass €21.50

Pink Peppercorn Potatoes, Charred Asparagus, Garder Peas, Shrimp, Chive & White
Wine Veloute (CG,D,SH)

Punjabi Style Chicken Curry €18.50

Garlic & Coriander Marinated Chicken, Steamed Basmati Rice, Fried Poppadom
(D,E,CG,CE)

Side Dishes - €4.00 each

Triple Cooked Chips, Truffle Aioli, Shaved Parmesan (E,D)
Colcannon Potatoes (D)

Rocket & Irish Cheddar Salad, Toasted Sourdough Croute (CG,D,SP)
Mixed Seasonal Vegetables

Vegan & Vegetarian Options

Starters

Avocado & Lime €7.00

Cherry Tomatoes, Pickled Cucumber, Wild Garlic Oil, Walled Garden Salad (S)

Chickpea Falafel €8.00

Coriander Oil, Lemon Aioli, Black Sesame, Walled Garden Salad (S,SE,CG,D)

Summer Walled Garden Salad €7.00

Poached Pear, Orchard Apple Balsamic, Walled Garden Flower & Leaves (S,MU)

Mains

Punjabi Style Vegetable Curry €15.50

Steamed Basmati Rice, Fried Poppadom (S,MU)

Bubble & Squeak Cake €15.50

Turnip Puree, Woodland Mushrooms, Baby Watercress (CG,S,MU)

Pulled Oat Bon Bons €15.50

Pak Choi Leaves, Asparagus Spears, Remoulade of Celeriac (MU,E)

Desserts

Selection of Homemade Sorbets €7.50

Summer Fruits, White Chocolate Crumble (S)

Strawberry & Bourbon Vanilla Eton Mess €7.50

Eggless Meringue, Berry Sorbet, Mint Gel (S)

Dark Chocolate & Raspberry Plate €7.50

Chocolate Crumble, Sauce, Parfait, Raspberry Gel (S)

For your Sweet Tooth...

Rhubarb & Milk Chocolate Fool €8.50

Rhubarb Marmalade, Biscotti Biscuits, White Chocolate (D,G,N)

Dark Chocolate & Ale Cake €8.50

Malted Milk Chocolate Foam, Bourbon Vanilla Ice Cream, Chocolate Wafer (D,E,G)

Toffee Apple Tartlet €8.50

Bramley Apple Crumble, Toffee Sauce, Salted Caramel Ice Cream, Compressed Apple
(D,E,G,N)

Lemon Tart Delice €8.50

Dark Chocolate Crumble & Ganache, Meringue, Lemon Sorbet (D,E,G)

Selection of Homemade Ice Creams €8.50

Toasted Meringue (D,E,SD)

Selection of Irish Cheeses €14.50

Accompanied by Crackers, Grapes, Pickled Walnuts & Homemade Chutney
(CG,MU,CE,N,CU,E,D)

High Tea €12.50pp

Fruit Scone, Kilronan Castle Battenburg & Kilronan Cake

Served with Tea or Coffee

Coffee Arabica

Americano €3.85

Espresso €3.40

Cappuccino €4.65 (D)

Latte €4.75 (D)

Double Espresso €4.95

All Served with Homemade Cookies

Tea Selection

Traditional Breakfast Tea €3.75

Choose from one of our Specially Selected Herbal Teas €4.25

Earl Grey, Blackcurrant, Chamomile, Peppermint, Lemon & Ginger & Green Tea