



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

Scallops & Oyster

Confit Shallot, Brioche Puree, Squid Ink & Oyster Foam, Chawanmushi Custard, Lardo

(S-G-D-E-CE-F-C)

€3.00 supplement

Rosecommon Goat Cepelinai Dumpling

Date Gel, Goat's Cheese Cream, Smoked Pine Emulsion, Sea Fennel Leaf

(D-G-MD-SH)

Pressed Duck Leg Dukkah

Cured Duck Ham, Peanuts, Mustard Caviar, Popcorn Pudding, Polenta, Duck Jus

(P-D-G-MD-SH)

Smoked Gubben Set Cheese

Rainbow Beetroot, Honey Suckle, Stout Bread Sponge, Ice Plant, Garden Flowers

Montpellier Velouté

(P-D-G-MD-SP)

Intermediate Course

Frozen Corleggy Cavanbert Parfait

Walnut Crumble, Celery Foam, Grape Crisp

(SP-MK-D)

Consommé of Garden Tomato

Lovage Sponge, Concasse of Tomato, Cherry Balsamic

(D-MK-SH)

Main Course

Fillet of Irish Beef

Tail & Cheek Pomme Dauphine, Roscoff Sable, Charred Cauliflower & Set Durrus Cream,

Bone Marrow Jam, Black Onion Butter, Drumshanbo Whiskey Jus

(D,E,G,Mu,Sh)

€5.00 supplement

Duo of Irish Chicken & Lobster

Tail & Thigh, Celtuce Stem, Achiote Spice, Yellow Courgette, Chive Oil Crumb,

Verbena Velouté, Caviar

(D,E,G,MU,SH)

€4.00 supplement

Thornhill Duck Breast

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

Rainbow Carrots, Bourbon Vanilla Jus

(D,E,G,MU,SH)

Black Cod

Dill Sphere, Red Garden Bean, Prawn Cannellini, Cucumber, Kohlrabi, Wasabi Velouté

(D,G,MU,F,C)

Irish Cannon & Confit Lamb Neck

Tartlet of Garden Yellow & Purple Peas, Mexican Tree Spinach, Cocotte Potato, Black Garlic

Jelly, Hazelnut Foam, Reduced Sherry Jus

(D,E,G,Mu,Sh)

Side Orders - €4.00 per item

Walled Garden Summer 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 Menu

Kitronan Walled Garden Salad

Wasabi Leaves, Rainbow Radish, Marinated Cucumber, Sea Fennel, Wild Leaf Selection,
Yuzu Dressing
(CE-N-MU-SP)

Crispy Polenta & Peanut Dukkah

Rainbow Beetroot, Honey Suckle, Ice Plant, Garden Flowers (G-MD-SP-P)

Consommé of Garden Tomato

Lovage Sponge, Concasse of Tomato, Cherry Balsamic
(D-MK-SH)

Blood Orange Sorbet

White Chocolate Crumb, Cherry Gel (SP-G-MK-D)

Woodland Spruce Smoked Marinated Irish Tofu

Chive Oil Crumb, Black Garlic Jelly, Charred Yellow Courgette, Rainbow Beetroot
(D-E- G-MU-SH)

Or

Walled Garlic Pea & Potato

Garden Rainbow Peas & Beans, Orange Pearls, Cauliflower, Cocotte Potato,
Yuzu Oil Dressing
(D-E-G-MU-SH)

Estate Chocolate Sorbet

Passionfruit Jelly, Rhubarb Foam (S)

Homemade Petite Fours served with Tea or Coffee

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

8 - Course Tasting Menu €85

Enjoy Chefs Selection of Seasonal Canapés

Rosecommon Goat Cepelinai Dumpling

Date Gel, Goat's Cheese Cream, Smoked Pine Emulsion, Sea Fennel Leaf
(D-G-MD-SH)

Gran cape, South Africa - 100% Shiraz

Scallops & Oyster

Confit Shallot, Brioche Puree, Squid Ink & Oyster Foam, Chawanmushi Custard, Lardo
(S-G-D-E-CE)

Mosaico, Portugal - 100% Loureiro

Consommé of Garden Tomato

Lovage Sponge, Concasse of Tomato, Cherry Balsamic
(D-MK-SH)

Frozen Corleggy Cavanbert Parfait

Walnut Crumble, Celery Foam, Grape Crisp
(SP-MK-D)

Fillet of Irish Dry Aged Beef

Tail & Cheek Pomme Dauphine, Roscoff Sable, Charred Cauliflower & Set Durrus Cream,
Bone Marrow Jam, Black Onion Butter, Drumshanbo Whiskey Jus
(D,E,G,Mu,Sh)

Zuccardi, Mendoza, Argentina - 100% Malbec

Or

Black Cod

Dill Sphere, Red Garden Bean, Prawn Cannellini, Cucumber, Kohlrabi, Wasabi Velouté
(D,G,MU,F,C)

Domaine des Anges, Ventoux, France, Irish Owner - Blend: 34% Grenache blanc, 33% Roussanne, 33%
Bourboulenc

Poached Champagne Rhubarb & Tonka Bean Panna-cotta

Prosecco Sorbet, White Chocolate Caviar (D-G)

Muscat de Beaume de Venise, La Pastourelle, France – 100 % Moscatel

Homemade Petite Fours served with Tea or Coffee

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