

## *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*

*1:30pm - 4:30pm*

*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)

*Five Mile Town Goats Cheese & Walled Garden Rainbow Beetroot  
Khobez Flat Bread €11.50*

Preserved Garlic Aioli, Walled Garden Leaves, Toasted Black Sesame Seeds  
(D,G,MU,SE,SD,E)

*Duck Fat Confit Sausage & Brioche "Hot Dog" €14.50*

Shredded Gem, Crispy Onions, Whole Grain Mustard Aioli, Tomato & Lemon Chutney  
(D,G,MU,C,E)

*Battered Bang Bang Chicken with Chinese Bao Steamed Buns €13.50*

Peanut, Chilli & Soy Sauce, Shredded Asian Leaves, Curly Scallions, Lime Dressing  
(D,G,E,S,SE,N,P,SD)

*All Sandwiches are accompanied with Homemade Salad, Walled Garden Leaves & House Chips  
Served until 4.30pm only*

## *Starters...*

*Soup of the day €9.95*

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

*Woodland Mushroom "on Toast" €11.95*

Black Garlic & Truffle Foam, Toasted Brioche, Parmesan Shavings (E,CG,D,CE)

*Caesar Salad with Chicken Starter €10.95 or Main Course €14.95*

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

*Irish Smoked Cheddar & Roasted Garlic Croquettes €11.95*

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

*Duck Fat Confit of Irish Pork Belly €12.25*

Soft Boiled Egg, Celery & Tarragon Relish, Apple Gel (E,MU,CE)

*Kilronan Prawn Cocktail €13.95*

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

*Black Peppered Irish Crispy Beef €12.25*

Horseradish Gel, Smoked Potato Foam, Black Kale (CG, SE, CE, MU, D)

## *Main Course*

*Dry Aged 8oz Ribeye Steak €34.00*

*or*

*Dry Aged 8oz Sirloin Steak €32.00*

Corned Irish Beef Hash, Triple Cooked Potato Wedges, Baby Watercress,  
Peppercorn & Drumshanbo Whiskey Jus or House Whipped Garlic Butter  
(D, MU, SE)

*Pressed Leg of Irish Lamb €23.95*

Butternut Squash Puree, Butter Potato Fondant, Crumbed Cauliflower, Irish Cheddar  
& Smoked Bacon Velouté (E, D, CG, MU, SE)

*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*

Creamed York Cabbage, Smoked Onion Foam,  
Crispy Smoked Cheddar & Potato Bon Bon, Lovage Velouté (D, CG, MU, CE)

*Cajun Spiced Cod Fillet €19.50*

Lemon & Confit Garlic Potatoes, Red Pepper & Coriander Relish, Preserved Walled  
Garden Tomato Velouté, Basil Oil (MU, C, SE)

*Pan Fried Fillet of Seabass €21.50*

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

*Butter Chicken Murgh Makhani €18.50*

Steamed Basmati Rice, Poppadom, Almond & Cashew Spiced Butter Sauce, Lime  
Chutney (N, CG, MU, SE, C, D)

*Side Dishes - €4.00 each*

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

Colcannon Potatoes (D)

Walled Garden Seasonal Salad

Mixed Seasonal Vegetables

# *Vegan & Vegetarian Options*

## *Starters*

*Toasted Smoked Woodland Tofu €8.00*

Horseradish Gel, Smoked Potato Foam, Walled Garden Black Kale (MU, SE, D)

*Spiced Chickpea Falafel €9.00*

Celery & Tarragon Relish, Apple Gel, Walled Garden Winter Leaves (C, MU, SE)

*Winter Leaf Walled Garden Salad €8.00*

Pickled Onions & Beetroots, Celery & Red Pepper Relish (CE, MU, C)

## *Mains*

*Butter Walled Garden Vegetable Murgh Makhani Curry €15.50*

Steamed Basmati Rice, Poppadom, Almond & Cashew Spiced Butter Sauce, Lime

Chutney (N,D, MU, C)

*Fried Cauliflower Steak €15.50*

Vegan Cheese, Crispy Wedges, Burnt Onion Foam, Black Kale (MU, C, SE)

*Rainbow Beetroot Cake €15.50*

Lemon & Confit Garlic Potatoes, Red Pepper & Coriander Relish,

Preserved Basil Oil (MU, C, SE)

## *Desserts*

*Selection of Homemade Sorbets €8.50*

Summer Fruits, White Chocolate Crumble (S)

*Strawberry & Bourbon Vanilla Eton Mess €8.50*

Eggless Meringue, Berry Sorbet, Mint Gel (S)

*Dark Chocolate & Raspberry Plate €8.50*

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

## *For your Sweet Tooth...*

*Dark Chocolate Pavé €9.50*

Wild Black Berry Sorbet, Chocolate Crumble, White Chocolate Fudge (M,D,E,G,SP)

*Sticky Toffee Pudding €9.50*

Clotted Cream, Honeycomb, Salted Butterscotch (M,D,E,G,SP)

*Apple Tart Tatin €9.50*

Bourbon Vanilla Ice-Cream, Calvados Foam

(M,D,E,G,SP)

*Tutti Frutti Pannacotta €9.50*

Passion Fruit & Mango Sorbet, Kiwi Gel, Compressed Watermelon (D,M,SP)

*Selection of Homemade Ice Creams €9.50*

*Selection of Irish Cheeses €15.50*

Accompanied by Crackers, Grapes, Pickled Walnuts & Homemade Chutney

(CG,MU,CE,N,CU,E,D)

## *High Tea €13.50pp*

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 PUKKA Herbal Teas €4.25