



*Dear Guest,*

It is our great pleasure to welcome you to The Douglas Hyde Restaurant.

Our Menus are created by our 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*

### *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*

#### *Selected Produce From our Estate Walled Gardens*

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*

#### *Seared Scallops*

Crab Sphere, Dill Meringue, Fennel & Sardinian Citrus Gin, Purple Potato, Ice Plant,

Sauce Cardinal

(F-D-SP-G-C-E)

€3.00 supplement

#### *Roscommon Goat Cepelinai Dumpling*

Walled Garden Liquorice & Beetroot Foam, Fermented Garlic Crisp, Compressed Apple,

Estate Birch Oil

(D-G-MU-SP)

#### *Chicken Boudin Dukkah*

Peanuts, Mustard Caviar, Popcorn Pudding, Polenta, Chicken Jus

(P-D-G-MK-SS-SP)

#### *Young Buck Blue Gougere*

Celery Leaf Velouté, Poached Pear, Brown Sugar Crust, Pickled Walnut, Earl Grey Oil

(D-G-E-N-SP-CY)

### *Intermediate Course*

#### *Frozen Corleggy Cavanbert Parfait*

Walnut Crumble, Celery Foam, Grape Crisp

(N-MK-D-CY)

#### *Lauma's Synergy*

Charred Onion, Potato Soil, Kale Sponge, Onion Marmalade, Dill Crème Fraiche,

Sauerkraut Velouté

(D-G-SP-E)

## *Main Course*

### *Dry Aged Fillet of Campbells Irish Beef*

Tongue Doughnut Dauphine, Girolle Mushrooms, Calvo Nero, Onion Arlette,

Black Onion Butter, Drumshanbo Single Pot Whiskey Sauce

(D-E-G-MD-SP-CY)

€5.00 supplement

### *Atlantic Fillet of Halibut*

Lobster Agnolotti, Butter Squash, Candy Beetroot, Sprout Leaves, Blood Orange Pearls,

Sauce Allemande

(D-G-F-C-E)

€4.00 supplement

### *Supreme of Irish Chicken*

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

Rainbow Carrots, Bourbon Vanilla Jus

(D-E-G-MK-CY-MD)

### *Cured & Black Curried Monkfish*

Prawn Boudin, Fermented Corn Risotto & Corn Crumble, Cauliflower Mousse, Coriander,

Yuzu Velouté

(F-C-D-G-E-SP)

### *Irish Connaught Venison Loin & Haunch*

Braised Endive, Charred Yam, Boudin Noir Brioche Pudding, Parsnip, Pink Grapefruit

Velouté, Sauce Vin Jaune

(D-E-G-CY-MD-SP)

### *Side Orders - €4.00 per item*

Walled Garden Winter Greens in Marinated Rapeseed Oil

Duck Fat Confit Pont Neuf Potatoes (G-SP)

## *Desserts*

### *Black Lime & Coconut Pannacotta*

Saffron Sorbet, Pineapple Granita, Turkish Delight Gel, Black Sesame  
(D-SS-SP)

### *Beetroot Souffle*

(Cooked to order Please Allow 15 Minutes)

1%< THC Hemp Ice Cream, White Chocolate Crumble, Crème Fresh Caviar  
(D-E-N-G-MK)

### *70% Dark Chocolate & Chilli Cremieuss*

Blood Orange Sorbet, Dark Chocolate Crumbs, Chilli & Cointreau Foam, Chocolate Gold  
(D-SP-E-G)

### *Selection of Homemade Ice Creams*

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

### *Irish Artisan Cheese Selection*

Homemade Cracker Selection, Quince, House Whipped Butter

Young Buck Blue (Co Down)

Iron Mountain Goats Cheese (Co Leitrim)

Corleggy Cavanbert (Co Cavan)

Durrus (Co Cork)

€3.00 Supplement

Please Note All Artisan Cheese is Unpasteurized

### *Leitrim Hill Goats Cheese Tasting Course*

Balsamic Caviar, Hazelnut Gel, Coral Wafer

€3.00 Supplement

### *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  
(CY-MU)

## *Crispy Polenta & Peanut Dukkah*

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

## *Lauma's Vegan Synergy*

Charred Onion, Potato Soil, Onion Marmalade, Dill,  
Sauerkraut Velouté  
(G-SP)

## *Blood Orange Sorbet*

White Chocolate Crumb, Cherry Gel  
(SP)

## *Woodland Spruce Smoked Marinated Irish Tofu*

Tender Stem-Corn Crumb, Sprout Leaves, Rainbow Beetroot  
(SP-S)

*Or*

## *Chickpea Falafel*

Orange Pearls, Cauliflower, Cocotte Potato, Coriander, Black Garlic Gel, Yuzu Oil Dressing  
(SP-CY)

## *Estate Chocolate Sorbet*

Passionfruit Jelly, White Chocolate Crumble  
*Homemade Petite Fours served with Tea or Coffee*

## *8 - Course Tasting Menu €85*

Enjoy Chefs Selection of Seasonal Canapés

### *Roscommon Goat Cepelinai Dumpling*

Walled Garden Liquorice & Beetroot Foam, Fermented Garlic Crisp, Compressed Apple,  
Estate Birch Oil  
(D-G-MU-SP)

*Seriti, South Africa - 100% Shiraz*

### *Seared Scallops*

Crab Sphere, Dill Meringue, Fennel & Sardinian Citrus Gin, Purple Potato, Ice Plant,  
Sauce Cardinal  
(F-D-SP-G-C-E))

*Mosaico, Portugal - 100% Loureiro*

### *Lauma's Synergy*

Charred Onion, Potato Soil, Kale Sponge, Onion Marmalade, Dill Crème Fraiche,  
Sauerkraut Velouté  
(D-G-SP-E)

### *Dry Aged Fillet of Campbells Irish Beef*

Tongue Doughnut Dauphine, Girolle Mushrooms, Calvo Nero, Onion Arlette,  
Black Onion Butter, Drumshanbo Single Pot Whiskey Sauce  
(D-E-G-MD-SP-CY)

*Zuccardi, Mendoza, Argentina - 100% Malbec*

*Or*

### *Atlantic Fillet of Halibut*

Lobster Agnolotti, Butter Squash, Candy Beetroot, Sprout Leaves, Blood Orange Pearls,  
Sauce Allemande  
(D-G-F-C-E)

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

### *Black Lime & Coconut Pannaacotta*

Saffron Sorbet, Pineapple Granita, Turkish Delight Gel, Black Sesame  
(D-SS-SP)

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

### *Leitrim Hill Goats Cheese*

Balsamic Caviar, Hazelnut Gel, Coral Wafer  
(D-MK-CY-SP)

### *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.