



*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 €70 per person*

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

### *Starters*

#### *Scallops & Smoked Cod Roe*

Sheep Yogurt, Ground Elder, Sea Purslane, Watercress

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

€3.00 supplement

#### *Roscommon Goat Meat Pie*

Shallot Soubise, Whipped Pine Kernal, Treacle Bread, Young Nettle

(D-G-E-MD-SP)

#### *Duck Leg & Cured Foie Gras*

Apple Ketchup, Brioche, Hazelnut, Black Butter

(G-D-MD-SP-N)

#### *Birch Smoked Cheddar Ban Croque Mique*

Bee Pollen, Sea Truffle, Colour Flesh Radish, Black Garlic

(D-G-L-SP-CY)

### *Intermediate Course*

#### *Frozen Corleggy Cavanbert Parfait*

Walnut Crumble, Celery Foam, Grape Crisp

(N-MK-D-CY)

#### *Wild Garlic Velouté*

Saffron Mafaldine, Yuzu Lemon Caviar, Sea Fennel, Irish Smoked Chorizo Oil

(D-G-E)

## *Main Course*

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

Red Cabbage Marmalade, Shiitake, Black Onion Butter, Carrot Ketchup,

Tongue & Drumshambo Single Pot Still Jus

*Paired Side: Pomme Anna, Truffle Butter, Bone Marrow*

(D-G-MD-SP)

€5.00 supplement

### *Atlantic Fillet of Seabream*

Pink Prawn Bon Bon, Sea Beets, Beetroot Sponge, Salsify, Oyster Juice Ravioli

*Paired Side: Potato Pearls, Trout Caviar, Chervil Foam*

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

### *Supreme of Irish Chicken*

Sumac & Black Lime Crust, Leg Ballotine, Sea Radish, Parsley Root, Java Pepper Velouté

*Paired Side: La Ratte Potato, Confit Garlic, Shaved Truffle*

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

### *Soy & Bamboo Cured Black Sole*

Sea Oyster Leaf, Celeriac, Black Sesame, Baby Spinach, Juniper Velouté

*Paired Side: Purple Potato, Lobster Crumbs*

(D-CY-L-SS-C-F-S)

### *Irish Thornhill Duck Breast*

Channelled Wrack Dauphine, Baby Turnip, Purple Artichoke, Heart, Rose Petal Velouté

*Paired Side: Almond Croquette, Whipped Pink Pepper*

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

### *Side Orders - €4.00 per item*

Walled Garden Spring Greens Marinated in 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)

### *Lemongrass Souffle*

(Cooked to order Please Allow 15 Minutes)  
Black Pepper Ice Cream, Lime Leaf Anglaise Sauce  
(D-E-G)

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

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 €60 per person*

## *Starters*

### *Kilronan's Spring Walled Garden Salad*

Rainbow Radish, Marinated Cucumber, Sea Fennel, Sea Purslane, Watercress

Yuzu & Honey Dressing

(CY-MD)

### *Birch Smoked & Truffle Mousse*

Apple Ketchup, Bee Pollen, Black Garlic, Hazelnut

(G-SS-SP)

## *Intermediate Course*

### *Wild Garlic Vegan Velouté*

Yuzu Lemon Caviar, Ground Elder, Nettle Oil

(CY)

### *Blood Orange Sorbet*

White Chocolate Crumb, Cherry Gel

(SP)

## *Main Course*

### *Woodland Spruce Smoked Marinated Irish Tofu*

Sea Oyster Leaf, Celeriac, Black Sesame, Baby Spinach, Purple Artichoke

(SP-S)

### *Salt Baked Celeriac Heart*

Red Cabbage Marmalade, Shiitake, Salsify, Sea Radish

(SP-CY)

## *Dessert*

### *70 % Single Origin Dark Chocolate Sorbet*

Passionfruit Jelly, White Chocolate Crumble, Chilli & Cointreau Foam

(SP)

### *Homemade Petite Fours served with Tea or Coffee*

## *8 - Course Tasting Menu €90 per person*

Enjoy Chefs Selection of Seasonal Canapés

### *Duck Leg & Cured Foie Gras*

Apple Ketchup, Brioche, Hazelnut, Black Butter

(G-D-MD-SP-N)

*Wynns, Australia - 100% Shiraz*

### *Scallops & Smoked Cod Roe*

Sheep Yogurt, Ground Elder, Sea Purslane, Watercress

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

*Mosaico, Portugal - 100% Loureiro*

### *Wild Garlic Velouté*

Saffron Mafaldine, Yuzu Lemon Caviar, Sea Fennel, Irish Smoked Chorizo Oil

(D-G-E)

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

Red Cabbage Marmalade, Shiitake, Black Onion Butter, Carrot Ketchup,

Tongue & Drumshambo Single Pot Still Jus

(D-G-SP-MD)

*Zuccardi, Mendoza, Argentina - 100% Malbec*

*Or*

### *Soy & Bamboo Cured Black Sole*

Sea Oyster Leaf, Celeriac, Black Sesame, Baby Spinach, Juniper Velouté

(D-CY-L-SS-C-F-S)

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

### *Black Lime & Coconut Pannacotta*

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.