

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.

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

Starters...

Soup of the day €6.95

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

Roasted In Season Asparagus Tips €11.95

Parmesan Foam & Tuile, Toasted Carriag Rua Organic Brioche,
Wild Garlic Pesto, Roasted Walnuts (D,CG,E,MU,C)

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)

Drumshambo Gun Powder Gin Cured Salmon €11.95

Candy Beetroots, Dill & Lemon Cream Cheese, Quails Egg, Walled Garden Spring
Leaves, Samphire (F,CG,E,D,MU,C)

Confit Coronation Spiced Chicken Terrine €12.25

Lime & Tarragon Aioli, Celeriac Remoulade, Treacle Bread Crumble, Walled Garden
Spring Leaves (CG,D,E,MU,C)

Kilronan Baby Prawn Cocktail €13.95

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

Ponzu & Garlic Shredded Crispy Duck Leg €12.25

Compressed Watermelon, Pickled Chillis, Shrimp Rice Wafers, Sesame & Ketchup
Mantis Dressing (CG,D,Se,S,MU,C)

Plant Based & Vegan Starters

Toasted Smoked Woodland Tofu €8.00

Candy Beetroot, Sea Asparagus, Brown Bread Crumble, Wild Garlic Pesto (MU, SE, D)

Spiced Chickpea Falafel €9.00

Asparagus Spears, Roasted Walnuts, Ketchup Mantis Gel, Sesame Dressing
(C, MU, SE)

Winter Leaf Walled Garden Salad €8.00

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

Main Course

Dry Aged 10oz Ribeye Steak €34.00

or

Dry Aged 10oz Sirloin Steak €32.00

Red Onion Marmalade, Confit Field Mushrooms, Triple Cooked Chunky Chips,
Drumshambo Single Pot Whiskey & Peppercorn Cream, Baby Watercress
or House Whipped Wild Garlic Butter (D,Mu,C,SD)

Slow Roast Leg of Irish Lamb €23.95

Wild Garlic & Lemon new Season Potatoes, Parsnips Puree, Mint Crisps, Red Cabbage,
Rosemary & Lamb Jus (D,Mu,C)

Peppered Irish Beef Fillet Linguini €26.95

Tender Stem Broccoli, Blue Cheese Velouté, Hazelnut Crumble, Buttered linguini
(D,CG,N,E,SH)

Irish Chicken Supreme Stuffed with "Fruity Pig" Black Pudding €24.95

Creamed Pancetta & Irish Smoked Cheddar Pearl Barley,
Baby Spinach & Nutmeg Velouté, Crispy Onions (CG,D,E,SH)

Breaded Buttermilk Irish Chicken Schnitzel €22.95

Cajun Spiced House Cut Wedges, Sour Cream, Capers Berries, Pickled Cabbage,
Wild Rocket, Lime Aioli (CG,D,E,Mu,C,SD)

Darne of Salmon €21.50

Charred Sweet Potato, Saffron Braised fennel Hearts, Crispy Pink Prawns,
Seas Samphire Duck Egg Bearnaise (D,CG,F,Ce,C)

Classic Fish & Chips €20.50

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

Side Dishes - €4.00 each

Spring Cabbage & Creamed Potato Colcannon (D)

House Cut Rooster Potato Wedges & Sour Cream (D)

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

Spring Walled Garden Salad Fresh & Pickled Condiments (SP, C, MU)

Spring Walled Garden Vegetables (SP, C, MU)

New Season Baby Potatoes, Wild Garlic & Lemon Pesto (C,MU)

Plant Based & Vegan Main Courses

Black Peppered Plant Based Pasta €18.00

Tender Stem Broccoli, Parsley & Coconut Cream Velouté, Hazelnut Crumble,
Organic Rapeseed Plant Based Pasta
(N,SH)

Plant Based Breaded Vegan Fillet €18.00

Coconut Cream & Smoked Paprika Pearl Barley, Baby Spinach & Nutmeg,
Crispy Onions (CG,SH)

Chick Pea Falafel €16.00

Charred Sweet Potato, Saffron Braised fennel Hearts, Crispy Beets,
Sea Samphire (CG,,Ce)

Breaded Avocado & Spinach Schnitzel €18.00

Cajun Spiced House Cut Wedges, Caper Berries, Pickled Cabbage, Wild Rocket,
Lime & Garlic Pesto (CG,Mu,C,SD)

Salt Baked Celeriac €18.00

Red Onion Marmalade, Roasted Field Mushrooms, Triple Cooked Chunky Chips,
Drumshambo Single Pot Whiskey & Peppercorn Coconut Cream, Baby Watercress
(Mu,C,SD)

Slow Roast Candy Beetroot €18.00

Wild Garlic & Lemon new Season Potatoes, Parsnips Puree, Mint Crisps,
Red Cabbage (Mu,C)

For your Sweet Tooth...

Rhubarb Plate €9.50

Rhubarb Jelly & Jam, White Chocolate & Rhubarb Mousse, Spiced Speculoo Biscuit, Bourbon
Vanilla Ice Cream (D, CG, E, SH)

Maple & Vanilla Roasted Pears €9.50

Soaked Date Cake, Crème Fraiche Foam, Walnut Crumb (SH, N, CG, D, E)

Dark Chocolate & Milk Fudge Mille Feuille €9.50

Cream Ganache, Candy Hazelnuts, Salted Caramel Ice Cream, Roasted Chocolate Crumb
(CG, N, D, SH, E)

Java Republic Coffee Crème Brûlée €9.50

Latte Milk Foam, Cocoa & Espresso Gel, Chocolate Wafer, Honeycomb Crumb (E, D, SH)

Selection of Homemade Ice Creams €9.50

Toasted Meringue (D,E,SD)

Selection of Irish Cheeses €15.50

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

Vegan & Vegetarian 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)

High Tea €13.50pp

Fruit Scone, Kilronan Castle Seasonal Cakes Served with Tea or Coffee

Tea & Coffee Selection

Americano €3.85 - Espresso €3.40 - Cappuccino €4.65 (D)

Latte €4.75 (D) - Double Espresso €4.95

All Served with Homemade Cookies

Traditional Breakfast Tea €3.75

Choose from one of our Specially Selected PUKKA Herbal Teas €4.25

Sandwiches

Classic Craque Monsieur €12.75

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

Battered Crispy Fried Chicken in Toasted Ciabatta €13.50

Sweetcorn & Sesame Relish, Baby Gem Leaves, Sweet Chilli & Garlic Aioli
(G, E, D, MU, SL)

House Smoked Barbeque Brisket in Toasted Brioche Roll €13.50

Homemade Ranch Sauce, Duck Fat Confit Onions, Monterey Jack Cheese,
Walled Garden Leaves (G, E, D, MU)

Irish Smoked Salmon in Toasted Sesame Seed Bagel €14.00

Pickled Red Onions, Lemon & Dill Cream Cheese, Avocado,
Walled Garden Leaves (G, F, SL, D, SE)

Five Mile Town Goats Cheese in Toasted Onion & Poppy Seed Bab €12.50

Pickled Fennel Slaw, Cherry Tomato & Mustard Grain Relish,
Walled Garden Leaves (G, MU, CL, D)

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

Casual Dining Menu Served

12:00pm-9:00pm

Afternoon Tea Served

1:30pm - 4:30pm

Scones and High Tea Served

12:00pm - 5:00pm

Sunday Lunch in the Douglas Hyde Restaurant Served

1.30pm - 3.30pm

Please speak to The Reception Desk regarding group bookings