

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 €7.50

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

Crispy Prawn Salad €15.50

Charred Pineapple & Black Sesame Relish, Walled Garden Leaves,

Red Chili & Lime Sriracha Dressing (F, C, SE, SD, D, E)

Caesar Salad with Chicken Starter €11.50 or Main Course €15.50

Baby Gem Lettuce, Crispy Bacon, Garlic Croutons & Parmesan Shavings,

Classic Dressing (E,D,SD,CG)

House Smoked Salmon Roulade €14.50

Pink Pepper & Dill Cream Cheese, Walled Garden Leaves, Relish of Cucumber,

Yuzu Lemon Gel (F, D, SD, CG)

Duck Leg & Tarragon Fried "Lumpia" Rolls €12.50

Rainbow Beetroot Salsa, Walled Garden Leaves, Smoked Orange Aioli (CG, SD, E, D)

Irish Goats Cheese Meusse €12.50

Basil & Lime Gel, Charred Cherry Vine Tomatoes, Kalamata Olive & Garlic Tapenade,

Toasted Brioche (CG, D, SD)

Charizo & Colleeney Farm Brie Tartlet €12.50

Spiced Apple Compote, Walled Garden Leaves, Balsamic & Maple Syrup Dressing

(CG, SD, D, E)

Plant Based & Vegan Starters

Black Woods Smoked Tofu €8.50

Charred Pineapple & Black Sesame Relish, Walled Garden Leaves,

Red Chili & Lime Sriracha Dressing (CG, SD)

Chick Pea Falafel €9.50

Spiced Apple Compote, Walled Garden Leaves, Balsamic & Maple Syrup Dressing

(SD)

Walled Garden Salad €8.50

Basil & Lime Gel, Charred Cherry Vine Tomatoes, Kalamata Olive & Garlic Tapenade

(SD)

Main Course

Dry Aged 10oz Ribeye Steak €35.50

or

Dry Aged 10oz Sirloin Steak €33.50

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)

Guinness & Rosemary Braised Irish Feather Blade of Beef €25.00

Roast Garlic & Black Pepper Creamed Potato, Maple & Brown Sugar Glazed Carrots,
Walled Garden Black Kale, Braised Beef Reduction, Crispy Baby Onions (SG,D,G,CE)

Bacon Wrapped Breast of Irish Chicken €26.00

Sage & Orange Stuffing, Roasted Hazelnut Crumble, Duck Fat Fondant Potato, Mature
Cheddar & Leek Fondue, Chicken & White Wine Sauce (D,G,N,CE,SH)

Charred Tandoori Marinated Chicken Spatchcock €24.00

Bombay Spiced Potato Wedges, Cucumber & Lime Salad, Walled Garden Leaves,
Coriander and Yoghurt Riata (SE,D,CE,SE,S)

Darne of Salmon €23.00

Butter Fried Potato Gnocchi, Cold Water Prawns, Baby Spinach Leaves, Walled
Garden Courgette & Tomato Salsa, Roasted Red Bell Pepper Velouté, Basil Wafer
(G,D,E,SH,CE,F,C)

Classic Fish & Chips €22.00

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

Soy, Garlic & Honey Glazed Shredded Duck €26.00

House Shichimi Togarashi Noodles, Red Pepper & Sesame Relish, Pak Choi Leaves,
Citrus Orange Crumb (G,D,E,SE,S,CE)

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 Udon Noodles €18.50

House Shichimi Togarashi Noodles, Red Pepper & Sesame Relish, Pak Choi Leaves,
Citrus Orange Crumb (N,SH)

Plant Based Breaded Vegan Fillet €18.50

Roasted Hazelnut Crumble, Fondant Potato, Roast Leek Fondue, Parsley & White
Wine Sauce (CG,SH)

Chick Pea Falafel €16.50

Baby Potatoes, Baby Spinach Leaves, Walled Garden Courgette & Tomato Salsa,
Roasted Red Bell Pepper Velouté, Basil Wafer (CG,,Ce)

Breaded Avocado & Spinach Schnitzel €18.50

Bombay Spiced Potato Wedges, Cucumber & Lime Salad, Walled Garden Leaves,
Coriander and Almond Riata (CG,Mu,C,SD,N)

Salt Baked Celeriac €18.50

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 €18.50

Roast Garlic & Black Pepper Creamed Potato, Maple & Brown Sugar Glazed Carrots,
Walled Garden Black Kale, Crispy Baby Onions (Mu,C)

For your Sweet Tooth...

White Chocolate & Cherry Cheux €10.00

Cherry Soup, Brown Sugar & Almond Crust, White Chocolate Mousse, Swiss Meringue
(D, SD, N, E, CG)

Valrhona Milk Chocolate Pavé €10.00

Peanut Butter Shortbread, Salted Caramel Curd Ice Cream, Bitter Chocolate Crumb
(D, E, N, SD)

Kraken Rum Baba Cake €10.00

Bourbon Vanilla Ice Cream, Soaked Dates, Apricot & Honey Puree (D, E, CG, SD)

Classic Apple Strudel €10.00

Hazelnut & Filo Crust, Raisin Puree, Chantilly cream, Vanilla Anglaise Sauce (N, D, E, CG, SD)

Selection of Homemade Ice Creams €10.00

Toasted Meringue (D,E,SD)

Selection of Irish Cheeses €16.00

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

Vegan & Vegetarian Desserts

Selection of Homemade Sorbets €9.00

Summer Fruits, White Chocolate Crumble (S)

Strawberry & Bourbon Vanilla Eton Mess €9.00

Eggless Meringue, Berry Sorbet, Mint Gel (S)

Dark Chocolate & Raspberry Plate €9.00

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

High Tea €14.00pp

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

Tea & Coffee Selection

Americano €4.00- Espresso €3.50 - Cappuccino €5.00 (D)

Latte €5.00 (D) - Double Espresso €5.00

All Served with Homemade Cookies

Traditional Breakfast Tea €4.00

Choose from one of our Specially Selected PUKKA Herbal Teas €4.50

Sandwiches

Classic Croque Monsieur €13.00

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

Battered Crispy Fried Chicken in Toasted Ciabatta €14.00

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

House Smoked Barbeque Brisket in Toasted Brioche Roll €14.00

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 €14.50

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 €13.00

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