



*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



## *8 - Course Tasting Menu €95 per person \*\**

Enjoy Chefs Selection of Seasonal Canapés

### *Rosecommon Chicken Liver Parfait*

Pan Bread Croute, Roast Chicken & Toast Jelly, Spruce Tip Gel, Cured Foie Gras,  
Confit Egg Yolk, Sea Fennel Tuile  
(G-D-E-MD-SP-CY)

*Wynns, Australia - 100% Shiraz*

### *Ponzu Butter Roasted Scallops*

Roe Crumb, Black Lard, Sea Purslane, Air Bag, Black Garlic, Nam Chim, Smoked Dashi Velouté  
(F-SP-CY-M-G-D-SP-E)

*Mosaico, Portugal - 100% Loureiro*

### *Walled Garden Lovage & Tomato Velouté*

Pak Choi & Sham Ponzu Gel, Black Onion & Bamboo Angle Hair, Crispy Coriander,  
Walled Garden off Shoots

(D-G-E-SP-S)

### *Irish Beef Fillet Rossini*

Charred Black Onion and Egg Yolk Organic Brioche, Bone Marrow Crumble, Black Truffle,  
Rainbow Carrots, Drumshambo Single Pot Still Jus

(D-G-E-MD-CY)

*Barahonda, Yecla, Spain - 100% Monastrell*

*Or*

### *Fillet of Atlantic Halibut*

Yuzu Lemon & Saffron Liquid Ravioli, Black Garlic, Charred Celeriac, Baby Spinach,  
Trout Caviar, Black Lime & Brown Butter Velouté

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

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

### *Walled Garden Strawberry & Pimm's Salad*

Elderflower Tonic, Yogurt Ravioli, Pimm's Jelly, Marigold Flower Gel, Mint Sponge,  
Cucumber Sorbet

(D-G-E-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)

All our cheeses are unpasteurized

### *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.

## *Dinner Menu €75 per person*

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

### *Starters*

#### *Ponzu Butter Roasted Scallops*

Roe Crumb, Black Lard, Sea Purslane, Air Bag, Black Garlic, Nam Chim, Smoked Dashi  
Velouté  
(F-M-CY-C-G-D-SP-E)  
€2.00 supplement

#### *Walled Garden Beetroot & Yuzu Cured Mackerel*

Asparagus Custard, Asparagus Shavings, Pea Shoots, Trout Caviar, Buttermilk Ravioli,  
Bronze Fennel Leaf  
(F-D-E-MD-SP)

#### *Rosecommon Chicken Liver Parfait*

Pan Bread Croute, Roast Chicken & Toast Jelly, Spruce Tip Gel, Cured Foie Gras,  
Confit Egg Yolk, Sea Fennel Tuile  
(G-D-E-MD-SP-CY)

#### *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)

#### *Walled Garden Lovage & Tomato Velouté*

Pak Choi & Sham Ponzu Gel, Black Onion & Bamboo Angle Hair, Crispy Coriander,  
Walled Garden off Shoots  
(D-G-E-SP-S)

## *Main Course*

### *Irish Beef Fillet Rossini*

Charred Black Onion and Egg Yolk Organic Brioche, Bone Marrow Crumble, Black Truffle,  
Rainbow Carrots, Drumshambo Single Pot Still Jus

*Paired Side: Tongue and Whack Seaweed Potato Dauphine, Foie Gras Foam*

(D-G-E-MD-CY)

€3.50 supplement

### *Atlantic Fillet of Seabream*

Butter Squash, Sea Beets, Irish Coast Crab Cannelloni, Burnt Orange, Dill Weed, Pistachio,  
Bombay Velouté

*Paired Side: Pumpkin, Yogurt Caviar*

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

### *Supreme of Irish Chicken*

Black Grape Mustard, Pleurotes, Confit Shallot, Potato Pearls, Young Buck Mousse,  
Roasted Yeast, Chicken Jus Lie Fond

*Paired Side: Chicken Wings, Shallot Soubise*

(D-E-MD-SP)

### *Fillet of Atlantic Halibut*

Yuzu Lemon & Saffron Liquid Ravioli, Black Garlic, Charred Celeriac, Baby Spinach,  
Trout Caviar, Black Lime & Brown Butter Velouté

*Paired Side: Risotto Arancini, Apple Cider & Crème Fraiche Foam*

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

### *Steganore Duck Breast*

Barley Miso Cured Duck Leg, Bourbon Vanilla & Parsnip Torte, Brown Sugar Crisp,  
Milk Foam, Rainbow Beets Wine Soused, Walnut, Marin Wine Jus

*Paired Side: Duchess Potato, Black & White Sesame*

(SP-D-E-N)

### *Side Orders - €4.00 per item*

Walled Garden Spring Greens Marinated in Rapeseed Oil

Duck Fat Confit Pont Neuf Potatoes (G-SP)

## *Desserts*

### *Walled Garden Strawberry & Pimm's Salad*

Elderflower Tonic, Yogurt Ravioli, Pimm's Jelly, Marigold Flower Gel, Mint Sponge,  
Cucumber Sorbet  
(D-G-E-SP)

### *Lemongrass Souffle*

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

### *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)

Gubbeen Cheese (Co Leitrim)

Corleggy Cavanbert (Co Cavan)

Durrus (Co Cork)

€2.00 Supplement

Please Note All Artisan Cheese is Unpasteurized

### *Leitrim Hill Goats Cheese Tasting Course*

Balsamic Caviar, Hazelnut Gel, Coral Wafer  
€2.00 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.

€35.00 per bottle or €8.00 per glass

# *Vegan & Vegetarian Menu €65 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*

### *Walled Garden Vegan Lovage & Tomato Velouté*

Pak Choi & Sham Ponzu Gel, Saffron Potato, Crispy Coriander,  
Walled Garden off Shoots  
(SP-S)

### *Walled Garden Pimms Sorbet Salad*

Cucumber, Strawberry, Spearmint Leaves, Pimms Cocktail  
(SP)

## *Main Course*

### *Woodland Spruce Smoked Marinated Irish Tofu*

Black Grape Mustard, Pleurotes, Pumpkin, Walnuts,  
(MD, N)

### *Salt Baked Celeriac Heart*

Black Garlic, Dill, Pistachio, Truffle, Sea Beets, Ice Plant  
(CY)

## *Dessert*

### *Black Lime & Coconut Pannacotta*

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

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

Passionfruit Jelly, White Chocolate Crumble, Chilli & Cointreau Foam  
(SP)

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