

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 – SH, Lupin – L, Molluscs – MO

Dairy - D

Starters...

Soup of the day €8.00

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

Asian Pink Prawn Cocktail €16.00

Teriyaki Marinated Prawns, Hoi sin Dressing, Seaweed Salad, Spring Roll Basket, Asian Slaw, Walled Garden Leaves (CR, SE, SH, F, SY, D)

Caesar Salad with Chicken Starter €12.00 or Main Course €16.00

Baby Gem Lettuce, Crispy Bacon, Garlic Croutons & Parmesan Shavings, Classic Dressing (E,D,SH,CG)

Flaked Warm Smoked Haddock

& New Season Potato Salad €15.00

Wild Garlic Foam, Bearnaise Sauce, Pickled Shallots, Walled Garden Leaves (F, SH, E, D)

Cajun Chicken & Irish Cheddar Taquitos €14.00

Avocado Puree, Tomato & Pickled Chilli Salsa, Walled Garden Leaves, Lime Dressing (G, D, E, SH)

Sesame & Jerk Spiced Lamb Skewer Kebab €15.00

Mint & Greek Yogurt, Cucumber & Feta Salad, Lemon Citrus Compote (D, SH, SE)

Crispy Irish Brie €14.00

Black Garlic Mayonnaise, Spiced Fennel, Walled Garden Leaves, Raspberry & Balsamic Dressing (D, E, SH, G)

Plant Based & Vegan Starters

Black Woods Smoked Tofu €9.00

Charred Pineapple & Black Sesame Relish, Walled Garden Leaves, Red Chili & Lime Sriracha Dressing (CG, SH)

Chick Pea Falafel €10.00

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

Walled Garden Salad €9.00

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

Main Course

Dry Aged 10oz Ribeye Steak €36.00

or

Dry Aged 10oz Sirloin Steak €34.00

Red Onion Marmalade, Confit Field Mushrooms,

Triple Cooked Chunky Chips, Baby Watercress,

Drumshambo Single Pot Whiskey & Peppercorn Cream

or House Whipped Wild Garlic Butter (D,MU,C,SH)

Irish Shepherd's Pie €25.50

Crispy Cauliflower, Smoked Cheese Foam,

Grated Parmesan & Parsnip Crisps (CG,D,E,MU,CE)

Parma Ham Wrapped Irish Chicken Breast €26.50

Thyme & Irish Cheddar Risotto, Wild Shitake Mushrooms,

King Ritchard Leeks & Irish Pale Ale Jus (CG,D,MU,CE,SH)

Bombay Chicken Curry €24.50

Vegetable Pilau Basmati Rice, Garlic & Coriander Flat Bread

& Mango Chutney (SE,CE,SH)

Fillet of Irish Haddock & Mussels €23.50

Baby Spinach, Poached Rooster Potatoes, Tomato Concasse,

Sweet Paprika Crust, Dried Tomato Oil & Mussel

& Saffron Velouté (CG,D,MU,CE,C)

Classic Fish & Chips €22.50

Stout Batter, Hake Fillet, Chunky Chips, Sauce Tar Tare,

Crispy Capers, Dressed Lemon (F,CG,D,S)

Charred Salmon & Prawn Pasta Linguini €26.50

Charred Asparagus, Crispy Shallots,

Roasted Cherry Tomato Dressing & Garlic & Chive Velouté

(F,D,E,CG,MU,SH,C)

Plant Based & Vegan Main Courses

Irish Vegan Shepherd's Pie €19.00

Crispy Cauliflower, Parsnip Crisps, Walled Garden Shoots
(MU,CE)

Vegan Crispy Bombay Curry €19.00

Vegetable Pilau Basmati Rice, Garlic & Coriander Flat Bread, Mango
Chutney (SE,CE,SH)

Wild Mushroom Risotto €19.00

Thyme & Vegan Cream Risotto, Wild Shitake Mushrooms, King Ritchard
Leeks, Parsley & Lemon Dressing (MU,CE,SH)

Avocado & Spinach Schnitzel €19.00

Charred Asparagus, Crispy Shallots, Roasted Cherry Tomato Dressing,
Walled Garden Leaves, Garlic & Chive Velouté (MU,SH)

Salt Baked Celeriac €19.00

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

Baked Rainbow Beetroot €19.00

Baby Spinach, Poached Rooster Potatoes, Tomato Concasse, Beetroot
Puree, Pickled Onion & Dried Tomato Oil (SE,CE,SH)

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)

For your Sweet Tooth...

Rum & Nut Meg Cream Junket €10.00

Spiced Biscotti, Cappuccino Ice Cream

(D, G, E, N, SH)

Banoffee & Brioche Pudding €10.00

Caramelized Banana, Vanilla Cream, Shaved Chocolate

(D, G, E, CG, SH)

Poached Apple Crumble €10.00

Shortbread Crumble, Crème Patisserie, Anglaise Foam

(D, G, E, CG, SH)

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

Sandwiches

Classic Croque Monsieur €15.00

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

Kilronan Castle Forest Wood Smoked Salmon €15.00

Lemon & Black Pepper Cream Cheese, Garden Leaves,
Red Pepper & Tarragon Compote Spelt & Beetroot Bun
(SE, CG, E, D, MU, CE, F)

House BBQ Marinated & Char-grilled Chicken Fillet €15.00

House Ranch Sauce, Crispy Onion Rings, Shredded Baby Gem,
Classic Ciabatta
(CG, SE, D, E, MU, CE)

Irish Salami & Meatball Sub €15.00

Tomato Marinara Sauce, Shredded Buffalo Mozzarella, Rocket Leaves,
Aged Balsamic, Dusted Soft Sub
(D, CG, MU, CE, E)

Potato & Chive Toasted Waffle €15.00

Avocado, Toasted Irish Brie, Pickled Red Onion, Cherry Tomato Relish
(CE, MU, CG, E, 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