

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 €9.50

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

Caesar Salad with Chicken Starter €15.00 or Main Course €20.00

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

Confit Duck Leg Arancini €17.00

Grain Mustard Celeriac Remoulade, Soda Bread Foam,
Burnt Orange Dressing, Spring Walled Garden Leaves (CG, MU, CY, E, SP, L)

Kilronan Spring Fish Plate €18.00

House Pickled Cockles, Gin-Soaked Salmon Gravlax,
Baby Prawn Cocktail Terrine, Lemon & Black Pepper Gel,
Walled Garden Leaves, Marinated Cucumber (C, M, SP, D)

Whipped Cashel Blue Cheese €16.00

Balsamic Pickled Walnuts, Marinated Apple Chutney, Brown Bread Tuile,
Spring Walled Garden Leaves, Celery Gel (D, N, CG, E, L)

Peanut & Chilli “Bam Bam” Battered Chicken €17.00

Wakame Seaweed Salad, Coconut Foam,
Coriander & Salted Lemon Pesto (F, SE, P, SE, E, CG)

Plant Based & Vegan Starters

Peanut & Chilli “Bam Bam” Vegan Bites €17.00

Wakame Seaweed Salad, Coconut Foam, Marinated Cucumber
Coriander & Salted Lemon Pesto (P, SP, MU, CE, S)

Charred Black Forest Tofu €17.00

Pineapple & Sesame Salsa, Red Pepper & Chilli Jam,
Watercress Leaves (SP, MU, CE, SE, S)

Main Course

Dry Aged 10oz Sirloin Steak €36.00

or

Dry Aged 10oz Ribeye Steak €38.00

Charred Onion Puree, Crispy Onion Rings, Portobello Mushroom Cassoulat,
Confit Garlic & Lemon Baby Potatoes, Choice of Peppercorn Sauce,
Garlic & Chive Butter or Sauce Bearnaise.

(G, D, E, MU, CE, SP)

Roscommon Beef "Daube" €28.00

Maple & Black Pepper Roasted Carrots, Colcannon Potatoes,
Italian Kale Leaf, Parsnip Puree, Guinness & Thyme Gravy.

(D, MU, SH, G)

Taiwanese Popcorn Chicken €26.00

Soy & Ginger Marinated & Fried Chicken, Taiwan Style Noodles,
Crispy Bell Chilli, Traditional Basil Crumb, Lime Dressing.

(S, G, E, D, MU, SE, SP)

Cider Marinated Supreme of Chicken €27.00

Smoked Cheddar Croquettes, Black Pudding Puree, Tender Stem Broccoli,
Baby Spinach, Bacon & Rosemary Velouté.

(D, G, E, MU, CE, SP)

Battered Fillet of Atlantic Hake €24.00

Triple Cooked Chunky Chips, Pea Foam, Tart Tare Sauce,
Walled Garden Leaves.

(D, G, MU, CE, SP, E)

Fillet of Atlantic Seabass €27.00

Linguini of Crab & Tarragon, Charred Courgette, Roasted Tomato Foam,
Citrus Marinated Mozzarella.

(D, G, E, MU, SH, CE, F)

Plant Based & Vegan Main Courses

Smoked Salt Baked Celeriac Steak €25.00

Charred Onion Puree, Crispy Onion Rings, Portobello Mushroom Cassoulat, Confit Garlic & Lemon Baby Potatoes, Choice of Peppercorn Sauce, Garlic & Chive Butter or Sauce Bearnaise. (MU, CE, SP)

Breaded Plant Based Fillet €25.00

Rooster Potato Wedge, Charred Courgette, Roasted Tomato Foam, Citrus Marinated Walled Garden Pickled Onion Salad. (G, SP, CE, MU)

Taiwanese Salt Chilli Strips €25.00

Soy & Ginger Marinated & Fried Strips, Taiwan Style Noodles, Crispy Bell Chilli, Traditional Basil Crumb, Lime Dressing.
(G, SP, S, MU, CE, SE)

Battered Candy Beetroot €25.00

Triple Cooked Chunky Chips, Pea Foam, Tart Tare Salsa, Walled Garden Leaves. (SP, MU, CE, G)

Avocado & Spinach Hash Cake €25.00

Smoked Potato Croquettes, Tender Stem Broccoli, Baby Spinach, Black Pepper & Rosemary Velouté. (MU, CE, SP)

Side Dishes - €5.00 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)

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

Seasonal Walled Garden Vegetables (SP, C, MU)

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

For your Sweet Tooth...

Caramelized Banana & Caramel Eton Mess €11.00

Crushed & Toasted Meringue, Brown Sugar Sauce,
Salted Caramel Ice Cream, Bourbon Vanilla Chantilly Cream (D, E, SH)

Dark Chocolate & Apricot Sacher Torte €11.00

Poached Apricot in Alcohol, Caramel Chocolate Crumble,
Double Chocolate Ice Cream (G, D, E, SH)

White Chocolate & Almond Baked Alaska €12.50

Italian Meringue, White Chocolate Parfait, Vanilla & Almond Soup,
Honeycomb Crumb (G, D, E, N, SH)

Forced Rhubarb & Strawberry Pie €11.00

Strawberry & Lemon Gel, Bourbon Vanilla Ice Cream (G, D, E, 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
(G, MU, CE, N, CU, E, D)

Selection of Plant Based Irish Cheeses €15.00

Plant Based Halloumi, Cheddar and Parmesan Cheese, House Pickles &
Chutneys, Grapes and House Vegan Cracker Selection (G, MU, SP)

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

Lunch Menu

Irish Coast Seafood Chowder €12.00

White Wine & Garlic Cream Sauce, Walled Garden Vegetables & Seasonal Seafood Selection, Jinny's Farmhouse Soda Bread (F.C.M,D,G,MU,CE)

Kilronan Ploughman's Platter €18.50

Honey Mustard Baked Ham, Irish Maturer Cheddar, Irish Brie, Walled Garden Leaves & Pickles, Selection of House Breads (D,E,G,SH,CE,MU)

Kilronan Ploughman's Plant Based Platter €17.50

Plant Based Halloumi, Cheddar and Parmesan Cheese,
House Pickles & Chutneys, Vegan Friendly Bread Selections,
Walled Garden Leaves, Garden Herb Dressings (G, MU, SP)

Kilronan Fisherman's Platter €19.50

Smoked Salmon, Pickled Cockles, Prawn Cocktail, Walled Garden Leaves & Pickles, Selection of House Breads (F,D,E,G,SH,CE,C)

Middle-Eastern Marinated Beef Shawarma Sandwich €15.00

Mint Yogurt Dressing, Walled Garden Leaves,
Pickled Onions in Folded Flat Bread (G, D, MU, E)

Ham & Cheese Cuban Club €15.00

Spiced Pulled Pork, House Pickle Cucumbers, Swiss Cheese Mustard & Lemon Aioli, Walled Garden Leaves on Sourdough Bloomer (G, D, E, MU, CE)

**All Sandwiches are accompanied with Walled Garden Salad,
Home Made Coleslaw & 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 - 4:30pm

Sunday Lunch in the Douglas Hyde Restaurant Served

1.30pm - 3.30pm

Please speak to The Reception Desk regarding group bookings