

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)

Tteokbokki “Chewy & Sticky” Korean Rice Cakes €17.00

House Kimchi Garden Leaves Salad, Chilli & Lime Dressing
(G, CE, SP, SE, S, F)

South American Arepas Stuffed Flat Breads €17.00

BBQ Pulled Pork, Kilronan Winter Slaw, Toasted Sesame Dressing
(G, D, SE, MU)

Smoked Irish Ham & Grain Mustard Croquette €17.00

Apple & Black Pepper Chutney, Irish Brie Foam, Tarragon Gel
(D, G, E, MU, CE, SP)

Tian of Pink Prawn & Chive Cream Cheese €18.00

Avocado & Brioche Toast, Walled Garden Leaves, Lemon Citrus Gel
(D, G, E, F, C, CE)

Plant Based & Vegan Starters

Tteokbokki “Chewy & Sticky” Korean Rice Cakes €17.00

House Kimchi Garden Leaves Salad, Chilli & Lime Dressing
(MU, SP, S, SE)

Charred Castle Sough Dough €17.00

BBQ Vegan Strips, Kilronan Winter Slaw, Toasted Sesame Dressing,
Pickled Onions (G, MU, SP)

Smoked Spinach & Mustard Vegan Bites €17.00

Apple & Black Pepper Chutney, Autumn Leaves, Tarragon Gel (G, MU, CE)

Tian of Marinated Cucumber, Fennel & Chive Cream Cheese €17.00

Avocado & Vegan Toast, Walled Garden Leaves, Lemon Citrus Gel
(D, G, MU, CE, SP)

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)

Bourbon Whiskey & Maple Glazed Belly of Irish Pork €27.00

Sweet Potato Puree, Pak Choi Leaves, Charred Corn,
Bacon Salt & Truffle Crispy "Scraggs", House Ranch Foam.

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

Irish Chicken & Smoked Bacon "Parmo" €26.00

Breaded Chicken, Smoked Bacon & Parmesan Sauce,
Red Pepper & Jalapeno Relish, Triple Fried Chips,
Walled Garden Pickles & Leaf Salad.

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

Supreme of Irish Chicken €27.00

Irish Cheddar & Rosemary Stuffed, Boxty Potato Cake,
Creamed Savoy Cabbage, Honey Roasted Parsnips,
Light Ale & Baby Onion Sauce.

(G, D, E, MU, 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)

Darne of Teriyaki Marinated Salmon €27.00

Crispy Broccoli, Udon Noodles, Fried Carrot Hair & Sesame Salad,
Coriander & Lime Dressing.

(F, G, D, MU, SE, SP)

Plant Based & Vegan Main Courses

Smoked Salt Baked Celeriac Steak €26.00

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 Vegan Fillet €26.00

Vegan Cheddar & Rosemary, Boxty Potato Cake,
Vegan Creamed Savoy Cabbage, Honey Roasted Parsnips,
Pale Ale & Baby Onion Sauce. (G, SP, MU, CE)

Bourbon Whiskey & Maple Glazed Vegan Strips €26.00

Sweet Potato Puree, Pak Choi Leaves, Charred Corn,
Sea Salt & Truffle Crispy "Scraggs", House Vegan Ranch Foam
(G, MU, CE, SP)

Charred Black Forest Tofu €26.00

Vegan Parmesan, Red Pepper & Jalapeno Relish, Triple Fried Chips, Walled
Garden Leaf Salad (S, SP, MU, CE)

Chilli & Lemon Marinated Vegan Bites €26.00

Crispy Broccoli, Fried Carrot Hair & Sesame Salad,
Coriander & Lime Dressing (G, SP, SE, S)

Side Dishes - €5.00 each

Chive & 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...

Blueberry & White Chocolate Eton Mess €11.00

Crushed & Toasted Meringue, Brown Sugar Glaze, Raspberry Ripple Ice Cream,
Bourbon Vanilla Chantilly Cream (D, E, SH)

Candied Ginger Cake €11.00

Salted Caramel Frosting, Soaked Dates, Pumpkin Spice Ice Cream
(D, E, N, G, SP)

White Chocolate & Almond Baked Alaska €12.50

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

Caramelized Bramley Apple Pie €11.00

Roasted Pecan Crumble, Bourbon Vanilla Chantilly (D, E, N, G, SP)

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, Kiltonan 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