

Dear Guest...

It is our great pleasure to welcome you to Kilonan 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)

Margarita Pin Wheel €17.00

Caprese Salad, Orange Balsamic Dressing, Basil & Walnut Pesto

(G, D, SH, N, E)

Smoked Paprika Spiced Crispy Cauliflower €17.00

Chorizo, Coriander & Lime Salsa, Avocado Puree, Walled Garden Leaves

(SH, G, CE, MU)

Warm Irish Bacon Hock Terrine €17.00

Smoked Irish Cheddar Custard, Mini Toasted Crumpets,

Mustard Seed & Parsley Dressing

(MU, G, E, D, CE)

Irish Smoked Salmon & Chive Risotto €18.00

Pink Prawn Salsa, Shaved Aged Parmesan, Lemon Crisps

(F, C, D, G, CE)

Plant Based & Vegan Starters

Caesar Salad €17.00

Vegan parmesan, Vegan Mayo Dressing, Garlic & Rapeseed Crouton,

No Meat Strips (CE, MU, SH)

Margarita Pin Wheel €17.00

Caprese Salad, Orange Balsamic Dressing, Basil & Walnut Pesto

(G, MU, SH, CE)

Smoked Paprika Spiced Crispy Cauliflower €17.00

Coriander & Lime Salsa, Avocado Puree, Walled Garden Leaves (SH, G, CE, MU)

Charred Vegan Feta & Chive Risotto €17.00

Cucumber Salsa, Shaved Aged Vegan Parmesan, Lemon Crisps

(G, CE, MU, CE)

Main Course

10 oz Roscommon Grazed Sirloin Steak €36.00

Field Mushroom Ketchup, Rosemary & Roast Garlic Stuffing,

Duck Fat Onion, Watercress Leaves

Served with Smoked Cheddar & Black Pepper Aioli Triple Fries

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

Classic Irish Beef Rib Bourguignon €27.00

Creamed Salted Butter Potatoes, Honey Rosted Carrots, Baby Onion,

Wild Mushroom & Red Wine Sauce, Parsley Leaf Crumble

(CE, D, MU, SH, G)

Breaded Irish Chicken Supreme “Mary land” €27.00

Smoked Paprika Foam, Sea Salted Rooster Wedges,

Pineapple Fritters, Maple Roasted Corn, Streaky Bacon Velouté

(G, D, E, MU, SH)

Charred “Old Delhi” Butter Chicken €26.00

Spiced Almond, Garlic & Irish Butter Sauce, Classic Pilau Rice, Poppadom,

Roasted Mango & Citrus Lime Chutney

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

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)

Pan Seared Fillet of Sea Bass €27.00

Crab & Tarragon Butter Crust, Crushed New Season Baby Potatoes,

Glazed Rainbow Beetroots, Spinach Puree, Baby Prawn & Prosecco Velouté

(F, C, D, SH, CE, G)

Plant Based & Vegan Main Courses

10oz Marinated & Charred Celeriac Steak €26.00

Field Mushroom Ketchup, Rosemary & Roast Garlic Stuffing, Onion Jam, Watercress Leaves Served with Vegan Cheddar & Black Pepper Vegan Aioli and Triple Fries (G, MU, CE, SH)

Breaded Vega Fillets “Mary land” €26.00

Smoked Paprika Coated Breast, Sea Salted Rooster Wedges, Pineapple Fritters, Maple Roasted Corn
(G, MU, SH)

Charred “Old Delhi” Vegetable Curry €26.00

Spiced Almond, Garlic Sauce, Classic Pilau Rice, Poppadom, Roasted Mango & Citrus Lime Chutney
(N, MU, CE, G, SH)

Pan Seared Fillet of Avocado & Spinach Darne €26.00

Crushed New Season Baby Potatoes, Glazed Rainbow Beetroots, Spinach Puree, Prosecco Velouté, Rice Wafers.
(SH, CE, G)

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...

P, B & J Butter “Bun & Roll” €11.00

Strawberry Jam, Peanut Butter Anglaise, Peanut Frosting,
Strawberry Jelly, Bun & Roll Pastry. (D, G, N, SP, E)

Classic Sticky Toffee Pudding €11.00

Flaked Sea Salt & Butterscotch Sauce, Cookie Dough Ice Cream,
Honeycomb. (D, N, G, E, SH)

Cherry & White Chocolate Baked Alaska €12.50

Italian Meringue, Cherry Parfait, White Chocolate Cream,
Cherry & Vanilla Compote. (E, D, SH)

Selection of Homemade Ice Creams €10.00

Toasted Meringue (G,N, 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)

Apple Tart Tatin €9.00

Granny Smith Apple, Caramel Sauce, Puff Pastry, Bourbon Vanilla Chantilly Cream
(G, SH)

Salted Caramel & Hazelnut Eton Mess €9.00

Eggless Meringue, Bourbon Vanilla Ice Cream, Toasted Hazelnuts, Salted Caramel
Sauce (G, SH, N)

Jaffa Dark Cocoa Sponge Torte €9.00

Orange Gel, Burnt Orange Segments, Dark Chocolate Ganache,
Vanilla Chantilly Crème (G, SH, S)

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)

Kilronan Castle's Classic BLT €15.00

Tripple Layer Toasted Sourdough Bread, Mustard & Maple Marinated Bacon Hock, Balsamic Roasted Plum Tomatoes, Shredded Baby Gem Soused in Lemon, Confit Garlic & Black Onion Aioli (G, D, MU, SH, E)

Kilronan's Philly Steak Style Sandwich €15.00

Foot Long Toasted Sub, Slow Cooked Shredded Short Rib, Smoked Pepper Relish, Duck Fat Onions, Irish Cheddar Sauce (G, D, E, MU, SH)

**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