

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 €17.00 or Main Course €22.00

Baby Gem Lettuce, Garlic Croutons & Parmesan Shavings,

Crispy Bacon, Classic Dressing (E, D, SH, CG)

Roast Chicken & Thyme Savory Doughnuts €17.00 Sharing €25.00

Smoked Cheddar Foam, Apple Match Sticks,

Chicken Fat Garlic Aioli, Walled Garden Leave (G, D, SH, N, E)

Butterfly Popcorn King Prawn €17.00 Sharing €25.00

Roasted Sesame & Bell Chili Jam, Pineapple Gel,

Walled Garden Leaves (G, D, F, SH, SS, S, C)

Cashel Blue Cheese, Pear & Walnut Salad €17.00

Cashel Blue Cheese Croquettes, Prickly Pear, Pickled Walnut,

Celery Leaf Gel, Walled Garden Leaves (G, E, D, N, SH)

Apple Cider & Sticky Bourbon BBQ Pork Belly €17.00

Free Range Egg & Spring Onion Salad, Walled Garden Leaves,

Sour Cream & Chive Dressing (D, G, CE, SH)

Plant Based & Vegan Starters

Butterfly Popcorn Tofu €17.00

Roasted Sesame & Bell Chilli Jam, Pineapple Gel,

Walled Garden Leaves (SH, G, CE, MU)

Plant Based Cheese, Pear & Walnut Salad €17.00

Charred Plant Based Cheese, Prickly Pear, Pickled Walnut ,

Celery Leaf Gel, Walled Garden Leaves (G, CE, MU, CE)

Apple Cider & Sticky Bourbon BBQ Bites €17.00

Tomato & Spring Onion Salad, Plant Based Sour Cream & Chive (S,SH)

Main Course

10 oz Roscommon Grazed Sirloin Steak €38.00

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)

Chinese Pork Fillet Katsu Curry €29.00

Panko Crumb Pork fillet, Pak Choi Leaves, Egg Fried Rice,
Sesame & Purple Carrot salad, Prawn Cracker Crumb
(E, SE, S. G, D, CE, MU, SH)

Kilronan Atlantic Fish Pie €30.00

Creamed Colcannon Potatoes, White Wine and Tarragon Velouté,
Parmesan Crumble with Wall garden Summer Vegetable Medley
(E, D, MU, CE, SH)

Irish Chicken Supreme €30.00

Linguini Pasta, Baby Spinach, Walled Garden Heirloom Tomato Relish, Smoked
Cheddar & Rosemary Velouté, Confit Garlic and Chive Focaccia
(E, D, G, SH)

Battered Fillet of Atlantic Hake €26.00

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

Irish Beef Fillet Traditional “Chilli Con Carne” €29.00

Mexican Cheddar Tamales, Cucumber & Lime Sour Cream,
Walled Garden Leaves
(D, G, E, MU, SH)

Plant Based & Vegan Main Courses

Chinese Tofu Katsu Curry €27.00

Panko Crumb Tofu, Pak Choi Leaves, Fried Rice, Sesame & Purple
Carrot Salad, Sesame Cracker
(SE, CE, MU, SH)

Kilronan Veggie Bites Pie €27.00

Creamed Colcannon Potatoes, White Wine & Tarragon Veloute, Plant based
Parmesan Crumble, Walled Garden Summer Vegetable Medley
(G, MU, SH)

Chick-Pea Marinated Falafel €27.00

Baby Crushed Potatoes, Baby Spinach, Walled Garden Heirloom Tomato Relish,
Plant Based Cheddar & Rosemary Veloute, Confit & Chive Focaccia
(G, SH)

Breaded Fillet Traditional “Chilli Con Carne” €27.00

Plant based Cheddar Tamales, Cucumber & Lime Sour Cream,
Walled Garden Leaves
(SH, MU, G)

Side Dishes - €6.50 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...

Mint Chocolate Choux Bun €12.00

70% Dark Chocolate Mousse, Spearmint Gel, Hazelnut Crumb, Italian Meringue
(N, E, G, D, SP)

Tartlet of Peach Melba €12.00

Vanilla Poached Peach, Raspberry & Almond Tartlet, Citrus Lemon Gelato
(N, SP, E, G, D)

Vanilla Crème Brûlée €12.00

Walled Garden Strawberry & Elderflower Salad, Cat Tongue Biscuit
(E, D, SH, G)

Selection of Homemade Ice Creams €11.00

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 €16.00

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 €10.00

Summer Fruits, White Chocolate Crumble (S)

Apple Tart Tatin €10.00

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

Salted Caramel & Hazelnut Eton Mess €10.00

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

Jaffa Dark Cocoa Sponge Torte €10.00

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

Lunch Menu

Irish Coast Seafood Chowder €13.00

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

Sharing Ploughman's Platter €22.00

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

Sharing Ploughman's Plant Based Platter €22.00

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

Sharing Fisherman's Platter €22.00

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 €17.00

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 €17.00

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, homemade coleslaw & house chips, served until 4.30pm only

High Tea €14.00

Freshly baked scone, served with homemade Jam and Clotted Cream and two of the Chefs finger cakesm, Choose from our specially Teas or Barista Coffees

Scones €3.50

Served with homemade Jam and Clotted Cream

Scones and High Tea Served

12:00pm - 4:30pm