

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 majestically stands 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 homegrown ingredients. Chef Daniel has taken the 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 À la 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 answer any questions you may have regarding our dishes; please don't hesitate to ask.

Executive Head Chef Daniel Willimont

We handpicked our wines from several 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 Matchsticks, Chicken Fat Garlic Aioli,

Walled Garden Leaves (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 Walled Garden Summer Vegetable Medley

(E, D, MU, CE, SH)

Irish Chicken Supreme €30.00

Linguine 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, Tartare 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 Velouté,
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 Velouté, 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 Mature 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's "Sloppy Joes" €17.00

Traditional Irish Blaa, Cajun Beef Ragu, Pickled Red Onions, Smoked Irish Cheddar, Tomato Relish (G, D, MU, CE)

The Classic Monte Cristo €17.00

Turkey Wafers & Emmental Cheese, Egg Dipped Sourdough, Cheese Foam & Pickled Gherkins (G, D, E, MU, SH)

All sandwiches are accompanied by Walled Garden salad, homemade coleslaw & house chips, served until 4.30 pm only

High Tea €14.00

*Freshly baked scone, served with homemade Jam and Clotted Cream and two of the Chefs finger cakes,
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