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

Creamed Cabbage, Parsnip wafers, Parsley & Roast Garlic Crushed Potato,
Charred Onion Puree, Choice of Sauce.....
Peppercron - Bearnaise - Garlic butter
(D, G, MU, SH, E)

Irish Beef & Guinness Butter Crust Pie €29.00

Rosemary & Roast Garlic Potatoes, Leek & Irish Cheddar Fondue,
"Tabacco" Fried Onions
(E, D, MU, SH, G)

Supreme of Irish Chicken Corden Bleu €30.00

Honey Mustard Roasted Ham & Gruyere Cheese Stuffed, Tender Stem Broccoli,
Rainbow Beetroots, Champ Potato, Mushroom & Taragon Velouté
(G, D, E, MU, SH, CE)

Mexican Chicken Sopes & Tostadas €29.00

Baby Corn Cakes, Charred BBQ Butterfly Chicken Breast,
Tomato & Lime "Fire" Salsa, Avacado Foam
(MU, CE, G, D, SH)

Battered Fillet of Atlantic Hake €26.00

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

Korean Bulgogi Salmon €30.00

Salmon Strips Soy & Garlic Marinated, Fried Udon Noodles, Pak Choi Leaves,
Crispy Chilli & Lime Prawns, Citrus Orange Foam
(F, C, S, D, SH, E, G)

Plant Based & Vegan Main Courses

Salt Baked Celeriac Steak €27.00

Creamed Cabbage, Parsnip Wafers, Parsley & Roast Garlic Crushed Potato, Charred Onion Puree, Green Peppercorn Sauce

(G, MU, SH)

Plant Based Vegan Fillet €27.00

Tender Stem Broccoli, Rainbow Beetroots, Champ Potato, Mushroom & Taragon Velouté

(G, MU, CE, SH)

Plant Based Strips & Chips €26.00

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

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

Korean Bulgogi Tofu €27.00

Tofu Soy & Garlic Marinated, Fried Udon Noodle, Pak Choi Leaves, Crispy Chilli & Lime Falafel, Citrus Orange Foam

(S, G, SH)

PanRoasted Vegetable & Guinness Gravy Pie €27.00

Rosemary & Roast Garlic Potatoes, Leek & Irish Cheddar Fondue, "Tabacco" Fried Onions

(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 & Italian Meringue

(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 (, 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's "Sloppy Joe's" €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 Gurkins (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

High Tea €14.00

Freshly Baked Scone and Chefs selection of two finger cakes, served with Speciality Tea or Barista Coffee