

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 €8.00

Served with Homemade Brown Soda Bread (D, G, S, CEL)

Asian Pink Prawn Cocktail €16.00

Teriyaki Marinated Prawns, Hoi sin Dressing, Seaweed Salad, Spring Roll Basket, Asian Slaw, Walled Garden Leaves (CR, SE, SH, F, SY, D)

Caesar Salad with Chicken Starter €12.00 or Main Course €16.00

Baby Gem Lettuce, Crispy Bacon, Garlic Croutons & Parmesan Shavings, Classic Dressing (E, D, SH, CG)

Flaked Warm Smoked Haddock

& New Season Potato Salad €15.00

Wild Garlic Foam, Bearnaise Sauce, Pickled Shallots, Walled Garden Leaves (F, SH, E, D)

Cajun Chicken & Irish Cheddar Taquitos €14.00

Avocado Puree, Tomato & Pickled Chilli Salsa, Walled Garden Leaves, Lime Dressing (G, D, E, SH)

Sesame & Jerk Spiced Lamb Skewer Kebab €15.00

Mint & Greek Yogurt, Cucumber & Feta Salad, Lemon Citrus Compote (D, SH, SE)

Crispy Irish Brie €14.00

Black Garlic Mayonnaise, Spiced Fennel, Walled Garden Leaves, Raspberry & Balsamic Dressing (D, E, SH, G)

Plant Based & Vegan Starters

Charred Black Forest Tofu €9.00

Spiced Fennel, Walled Garden Leaves, Raspberry & Balsamic Dressing (CG, SH)

Sesame & Jerk Falafel €10.00

Mint & Greek Cream, Cucumber & Pickled Onion Salad, Lemon Citrus Compote (SH, SE)

New Season Irish Potato Salad €9.00

Wild Garlic Foam, Pickled Shallots, Walled Garden Leaves (F, SH)

Main Course

Dry Aged 10oz Ribeye Steak €36.00

or

Dry Aged 10oz Sirloin Steak €34.00

Red Onion Marmalade, Confit Field Mushrooms,
Triple Cooked Chunky Chips, Baby Watercress,
Drumshanbo Single Pot Whiskey & Peppercorn Cream
or House Whipped Wild Garlic Butter (D, MU, C, SH)

Irish Shepherd's Pie €25.50

Crispy Cauliflower, Smoked Cheese Foam,
Grated Parmesan & Parsnip Crisps (CG, D, E, MU, CE)

Roast Garlic & Rosemary Stuffed

Breast of Irish Chicken €26.50

Charred Baby Potatoes, Confit Onions, Watercress Puree, Smoked Bacon
Crumble, Cider & Apple Velouté (D, SP, G)

Bombay Chicken Curry €24.50

Vegetable Pilau Basmati Rice, Garlic & Coriander Flat Bread
& Mango Chutney (SE, CE, SH)

Fillet of Atlantic Sea Bass & Portán Dearg Crab €23.50

Sweet Potato Puree, Ericsassee of Peas & French Beans, Crab Croquette
Baby Spinach & Lime Velouté
(M, D, E, G, SP)

Classic Fish & Chips €22.50

Stout Batter, Hake Fillet, Chunky Chips, Sauce Tar Tare,
Crispy Capers, Dressed Lemon (F, CG, D, S)

**Lemon & Garlic Marinated Tiger Prawn
& Confit Salmon Cavatelli Pasta €26.50**

Courgette Ribbons, Parmesan & Black Pepper Crisp
Cherry Tomato & Smoked Paprika Velouté
(D, E, G, L, F)

Plant Based & Vegan Main Courses

Irish Vegan Shepherd's Pie €19.00

Crispy Cauliflower, Parsnip Crisps, Walled Garden Shoots
(MU, CE)

Vegan Bombay Style Curry €19.00

Vegetable Pilau Basmati Rice, Garlic & Coriander Flat Bread, Mango
Chutney (SE, CE, SH)

Wild Mushroom Risotto €19.00

Thyme & Vegan Cream Risotto, Wild Shitake Mushrooms, King Richard
Leeks, Parsley & Lemon Dressing (MU, CE, SH)

Avocado & Spinach Schnitzel €19.00

Charred Asparagus, Crispy Shallots, Roasted Cherry Tomato Dressing,
Walled Garden Leaves, Garlic & Chive Velouté (MU, SH)

Salt Baked Celeriac €19.00

Red Onion Marmalade, Roasted Field Mushrooms, Triple Cooked
Chunky Chips, Drumshanbo Single Pot Whiskey & Peppercorn Coconut
Cream, Baby Watercress (Mu, C, SH)

Baked Rainbow Beetroot €19.00

Baby Spinach, Poached Rooster Potatoes, Tomato Concasse, Beetroot
Puree, Pickled Onion & Dried Tomato Oil (SE, CE, SH)

Side Dishes - €4.00 each

Spring 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...

Strawberry Jam “Roly Poly” €10.00

Steamed Jam Pudding, Strawberry Salsa & Pimms Soup, Bourbon
Vanilla Custard Foam (D, G, E, SH)

“Toffee Crisp” Cheesecake €10.00

Rice Krispe & Dark Chocolate Cracker, Salted Caramel Ice Cream,
Toffee Ganache (D, G, E, SH)

Traditional Irish “Gur” Cake €10.00

Spiced Apple Compote, Ginger & Orange Sauce,
Vanilla Chantilly Cream (D, E, G, SH)

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 (CG, MU, CE, N, CU, E, D)

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, Kilronan Castle Seasonal Cakes Served with Tea or Coffee

Sandwiches

Crispy Fish Finger Sandwich €15.00

Crispy Hake, Tart Tare Sauce, Fennel Leaf & Cucumber Salsa,
Walled Garden Leaves On Toasted Charred bun (G, D, MU, SH, E, F)

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)

Charred Fresh Tuna Melt €15.00

Sweetcorn & Scallion Salsa, Mozzarella Cheese, Baby Gem Leaves,
Roasted Garlic Aioli on Toasted Ciabatta (G, F, D, MU, CE)

Crispy Vegan Bites Sandwich €15.00

Garden Parsley & Lemon Sauce, Fennel Leaf & Cucumber Salsa,
Walled Garden Leaves on Toasted Charred bun (G, MU, SH)

Charred Sweetcorn Salsa Melt €15.00

Sweetcorn & Scallion Salsa, Vegan Cheese, Baby Gem Leaves,
Pickled Red Onions on Toasted Ciabatta (G-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