

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)

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)

Roasted Irish Chicken, Orange & Thyme Stuffing Croquette €15.00

Black Pudding Foam, Roast Garlic Aioli, Pickled Red Onion & Mixed Leaf
Salad Salad, Spiced Cranberry Gel (D, G, CG, E, SH, CE, MU)

“Arnold Bennet” Smoked Haddock Fish Cakes €15.00

Smoked Cheddar Velouté, Parsley & Lemon Petite Potato & Salad
(F, D, G, CG, MU, CE, SH, E)

Garlic & Lime Seared Crab Claws €16.00

Pickled Chili & Coriander Toasted Bread Salad, Sesame Tahini Aioli,
walled garden leaves (C, G, SE, E, SH, D)

BBQ Spiced Irish Pork Dumplings €15.00

Roasted Butternut Squash & Pumpkin Seed Salad, Lemon & Black Pepper
Crème Fraiche, Chive Oil Dressing (G, D, E, MU, CE, SH)

Kilronan Tomato & Halloumi Cheese Salad €14.00

Marinated Beef Tomato, Charred Halloumi Cheese, Walnut Pesto Dressing,
Balsamic Reduction, Winter Leaf Salad (N, D, SH)

Plant Based & Vegan Starters

Kilronan Tomato & Black Forest Tofu Salad €9.00

Marinated Beef Tomato, Charred Black Forest Tofu, Walnut Pesto Dressing,
Balsamic Reduction, Winter Leaf Salad (N, SH)

BBQ Spiced Vegan Bites €9.00

Rosted Butternut Squash & Pumpkin Seed Salad,
Lemon & Black Pepper Vegan Crème, Chive Oil Dressing (G, MU, CE, SH)

Main Course

Dry Aged 10oz Ribeye Steak €36.00

or

Dry Aged 10oz Sirloin Steak €34.00

Smoked Cheddar Gratin Potatoes, Maple Roasted Parsnips, Butternut Squash Puree, Winter Kale Leaves and Served with a Choice of Either Peppercorn Sauce, Bearnaise Sauce or Garlic & Garden Parsley Butter

(G, D, E, CE, SH)

Braised Roscommon Beef Fillet & Guinness Pie €25.50

Crispy Wild Mushrooms, Butter Puff Pastry, White Onion Foam, Watercress Crumb (G, D, E, MU, CE, SH)

Irish Turkey & Honey Mustard Glazed Ham €26.50

Orange & Sage Stuffing, Roasted Carrots & Parsnips, Roast Hazelnut & Brussels Sprouts, Colcannon Mashed Potato, Cranberry Gel, White Wine Jus (D, E, G, SH, MU, CE)

Kung Pao Charred Chicken €24.50

Fried Egg Noodles, Red Pepper & Szechuan Pepper Sauce, Roasted Peanut & Sesame Ruyu, Chilli Oil, Spiced Shrimp Crackers (E, G, D, P, SE, MU, CE, C)

Atlantic Sea Bass Fillet & Mussels €23.50

Pak Choi Leaves, Charred Baby Onions, Baby Potatoes, Confit Garlic Puree, Lemon & Black Pepper Velouté (F, D, C)

Classic Fish & Chips €22.50

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

House Smoked Irish Salmon & Baby Prawn Trofie Pasta €26.50

Baby Spinach Leaves, Rainbow Beetroots, Lemon & Chive Velouté (F, C, D, E, G, CE)

Plant Based & Vegan Main Courses

Irish 10 Oz Baked Celeriac Steak €21.00

Baby Potatoes, Maple Roasted Parsnips, Butternut Squash Puree,
Winter Kale Leaves, Green Peppercorn Sauce (G, CE, SH)

Vegetable & Vegan Bites Guinness Pie €21.00

Crispy Wild Mushrooms, Colcannon Potato, White Onion Foam,
Winter Garden Leaves (G, D, E, MU, CE, SH)

Crispy Vegan Breaded Fillet €21.00

Baby Spinach Leaves, Rainbow Beetroots, Lemon & Chive Velouté
(G, CE)

Vegan Super Greens Fillet €21.00

Pak Choi Leaves, Charred Baby Onions, Baby Potatoes,
Confit Garlic Puree, Lemon & Black Pepper Velouté (MU, SH)

Black Forest Tofu Sausages €21.00

Walled Garden Thyme & Cashew Nut Pesto Roasted Potatoes, Sweet
Corn & Sesame Salsa, Black Olive Crumble, Sun Dried Tomato Velouté,
Chive Marinated Oil (G, CE, N, MU, SH)

Kung Pao Crispy Vegan Chilli & Salt Strips €23.00

Fried Baby Potatoes, Red Pepper & Szechuan Pepper Sauce,
Roasted Peanut & Sesame Ruyu, Chilli Oil (P, SE, MU, CE)

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)



Kilronan Traditional Christmas Pudding €10.00

Brandy & Vanilla Cream, Bourbon Ice Cream (G, D, SH, E)



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