

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 €13.00 or Main Course €17.00

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

Soy & Ketchup Mantis Glazed Irish Pork Belly €17.00

Pineapple & Sesame Salsa, Red Pepper & Chilli Jam,
Thai Shrimp Crumble, Watercress Leaves (S, SE, L, C, MU, SP)

Confit Duck Leg Arancini €17.00

Grain Mustard Celeriac Remoulade, Soda Bread Foam,
Burnt Orange Dressing, Spring Walled Garden Leaves (CG, MU, CY, E, SP, L)

Kilronan Spring Fish Plate €18.00

House Pickled Cockles, Gin-Soaked Salmon Gravlox,
Baby Prawn Cocktail Terrine, Lemon & Black Pepper Gel,
Walled Garden Leaves, Marinated Cucumber (C, M, SP, D)

Whipped Cashel Blue Cheese €16.00

Balsamic Pickled Walnuts, Marinated Apple Chutney, Brown Bread Tuile,
Spring Walled Garden Leaves, Celery Gel (D, N, CG, E, L)

Peanut & Chilli "Bam Bam" Battered Chicken €17.00

Wakame Seaweed Salad, Coconut Foam,
Coriander & Salted Lemon Pesto (F, SE, P, SE, E, CG)

Plant Based & Vegan Starters

Peanut & Chilli "Bam Bam" Vegan Bites €17.00

Wakame Seaweed Salad, Coconut Foam, Marinated Cucumber
Coriander & Salted Lemon Pesto (P, SP, MU, CE, S)

Charred Black Forest Tofu €17.00

Pineapple & Sesame Salsa, Red Pepper & Chilli Jam,
Watercress Leaves (SP, MU, CE, SE, S)

Main Course

Dry Aged 10oz Ribeye Steak €38.00

or

Dry Aged 10oz Sirloin Steak €36.00

Roasted Garlic & Rosemary Butter Baby Potatoes, Brioche Breaded Onion Rings, Roast Parsnip Puree, Dressed Watercress Leaves Choice of Peppercorn Sauce, Garlic & Chive Butter or Sauce Bearnaise.

(D, MU, SP, E, CG)

Chinese General Tso's Beef Fillet €27.00

Battered Beef Strips, Tender Stem Broccoli, Egg Fried Rice, Honey & Hoi- Sin Marinade Sesame Seed Dressing (E, SP, MU, S, SE, D)

Spiced White Pudding & Streaky Pork

Stuffed Irish Chicken Supreme €27.00

Gnocchi Pasta, Smoked cheddar Shavings, Baby Spinach Leaves, Chestnut Mushroom & Rosemary Velouté, Wild Garlic Oil (CG, E, D, CE, SP)

Breaded Chicken Schnitzel €25.00

Lemon & Caper & Pickled Onion Dressing, BBQ Spiced House Wedges, Chive Crème Fraiche Foam, Walled Garden Spring Leaf Salad (CG, SP, MU, E, D, L)

Baked Fillet of Cod €26.00

Parsley & Lemon Butter Crust, Rooster Potato Lace, Pea Puree, Crispy Prawn, Smoked Cheddar & Leek Fondue, Smoked Paprika Oil

(F, D, CG, MU, L, C)

Classic Fish & Chips €24.00

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

Charred Salmon Darne €27.00

Sweet Potato Confit, Glazed Rainbow Beetroots, Braised Chinese Cabbage, Lobster Crumble, Crab & Prosecco Velouté (F, C, CE, SP)

Plant Based & Vegan Main Courses

Smoked Salt Baked Celeriac Steak €25.00

Roasted Garlic & Rosemary Butter Baby Potatoes, Battered Onion Rings,
Roast Parsnip Puree, Dressed Watercress Leaves,
Brandy & Green Peppercorn Sauce (CG, S, MU, CE)

Breaded Plant Based Fillet €25.00

Lemon & Caper & Pickled Onion Dressing, BBQ Spiced House Wedges,
Charred Onion Velouté, Walled Garden Spring Leaf Salad (S, CE, MU, SP)

Chinese General Tao's Salted Chilli Strips €25.00

Tender Stem Broccoli, Spring Onion & Coriander Rice,
Honey & Hoi- Sin Marinade, Sesame Seed Dressing (S, SE, MU, CE)

Glazed Candy Beetroot €25.00

Parsley & Lemon Crust, Rooster Potato Lace, Pea Puree,
Crispy Pepper Bites, Smoked Leek Fondue, Smoked Paprika Oil
(S, MU, CE)

Spinach & Asparagus Hash Cake €25.00

Glazed Sweet Potato, Rainbow Beetroots, Braised Chinese Cabbage,
Prosecco Velouté (S, CE, SP)

Side Dishes - €5.00 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