

GALLERY MENU

BE FOOD ALLERGEN AWARE -

The numbers in brackets refer to the allergen chart on the last page of this menu.

V - Denotes vegetarian



**DROMOLAND
CASTLE**

★★★★★





TEA

Pot Of Dromoland Blend Tea <i>Regular Or Decaffeinated</i>	€5.50
<i>Blend Of Black Teas, Assam & Ceylon</i>	
Irish Breakfast <i>A Typical Dark Ceylon Tea, Tart & Lively Flavour</i>	
Earl Grey <i>Flavoured Black Tea With Bergamot, Light & Fragrant</i>	
Green Leaf <i>Refreshing Classic Green Tea, Grassy Slightly Bitter Notes</i>	
Lemon <i>Fruity & Lively With Lemon Juice & Lemongrass</i>	
Peppermint <i>Soothing, Pleasant & Refreshing</i>	
Red Berry <i>Bursting With Summer Berry Fruit Flavours</i>	
Verbena <i>Infusion Of Essential Oils & The Zesty Taste Of Lemons</i>	
Camomile <i>The Tart Aromatic Flavour Of Camomile</i>	
Jasmine <i>A Nice Fragrant & Delicate Infusion Of Jasmine Petals</i>	
Roibosh Vanilla <i>South African Herbal Infusion With The Perfect Hint Of Vanilla Creaminess</i>	
Dromoland's Iced Tea	
<i>All Speciality Teas</i>	€3.50



COFFEE

Pot Of Rich Roast Dromoland Blend Filter Coffee	
<i>Regular Or Decaffeinated</i>	€5.50
Cappuccino , <i>Espresso With Less Steamed Milk & Topped With A Deep Layer Of Micro Foam (7)</i>	€4.50
Café Mocha , <i>Espresso With Bittersweet Mocha Sauce & Steamed Milk, Topped With Foam(7)</i>	€4.50
Café Latte , <i>Rich Full Bodied Espresso In Steamed Milk, Lightly Topped With Foam(7)</i>	€4.50
Flat White , <i>Steamed Whole Milk Poured Over Two Shots Of Espresso & Topped With Microfoam (7)</i>	€4.50
Café Americano , <i>Rich Full Bodied Espresso With Hot Water</i>	€4.50
Espresso	€3.50
Double Espresso	€4.00
Macchiato , <i>Espresso Topped With Velvet Microfoam (7)</i>	€3.50
Rich Hot Chocolate <i>With Marshmallows (7)</i>	€5.00



MORNING COFFEE

Selection Of Dromoland Biscuits & Shortbread (1,7,8)	€5.50
Fruit Scones , <i>With Clotted Cream & Fruit Preserve</i> (1,3,7)	€6.00
Dromoland Fruit & Porter Cake (1,3,7,8)	€5.00

15% service charge. Subject to VAT.



SIMPLY SANDWICHES

- Classic Dromoland Club** €17.00
*On White Bloomer Loaf With Irish Chicken,
Egg, Tomato, Bacon & Lettuce (1,3,10)*
- Open Burren Oak Smoked Salmon** €19.00
*On Dromoland Brown Soda Bread With
Baby Capers & Onion, Green Salad
& Scallions (1,3,4,7,10)*
- Traditional Croque Monsieur** €16.50
*Dry-Pan Toasted Limerick Ham & Melted
Swiss Cheese On Wholemeal Bloomer Loaf,
Endive & Rocket Salad (1,3,7,8,10)*
- Irish Hereford Steak Baguette** €21.00
*Grilled Sirloin Of Irish Beef With Compote
Of Jalapeno Peppers & Red Onions,
Skinny Fries & Green Salad (1,3,7,10,)*
- Avocado & Bacon Melt** €16.50
*Vine Tomato, Baby Gem, Scallion,
Bacon & Avocado On Toasted Brioche
Bun Topped With Melted Smoked
Knockamore Cheddar Cheese (1,3,7,)*
- Vegan Burrito** €16.50
*Smoky Chickpeas & Sweetcorn,
Tomato & Chilli Salsa, Crisp Lettuce,
Rice, Avocado & Cashew
(1,8,10)*

15% service charge. Subject to VAT.



LIGHT SNACKS/STARTERS

Chef's Soup Of The Day	€9.50
<i>Served With Bread Basket (1,7,9)</i>	
Dromoland's Atlantic Seafood Chowder	€15.00
<i>Freshly Steamed Seafood In A Light Creamy Leek & Potato Veloute (2,4,7,9,14)</i>	
Half Dozen... Oysters	
*Native	€28.00
Or Rock	€17.00
<i>Served In The Half Shell On Ice With Asian Dressing (6,12,14)</i>	
Roulade Of Ham Hock & Vegetables	€16.00
<i>Balsamic Apple Puree, Vegetable Piccalilli, Sweet Mustard Dressing (9,10,12)</i>	
Crispy Hens Egg & Meere's Black Pudding	€16.00
<i>Shallot & Caper Dressing, Escarole Frisee & Fennel Salad (1,3,7,12)</i>	
Burren Oak Smoked Salmon	€21.50
<i>Diced Onion, Capers & Lemon, Green Salad (4,10)</i>	
Pimento Risotto With St Tola Goat Cheese	€17.50
<i>Basil Pesto & Rocket Leaves (7,8,9)</i>	
Dromoland Salad Bowl	€16.00
<i>St Tola Feta, Endive, Golden Raisin, Mix Seeds, Avocado, Kale, Cashew, Pomegranate, Burren Balsamic Rhubarb & Ginger (7,8,10,11)</i>	

15% service charge. Subject to VAT.



MAIN COURSES

The Gallery Steak Burger	€23.00
<i>Irish Hereford Dry-Aged Beef, Tomato & Onion Salsa, Wexford Cheese In Toasted Brioche Bun With Jenga Chips & Green Salad (1,3,7,10)</i>	
Fish & Chips	€24.00
<i>Sustainable Cod Fillet In Crispy Dromoland Pale Ale Batter, Minted Pea Ragout, Jenga Chips, Tartar Sauce (1,4)</i>	
Munster 'Pork Pie'	€20.00
<i>Slow Cooked Pork Cheek In Puff Pastry With Golden Raisins, Capers & Cabbage, Cider Gravy (1,3,7,12)</i>	
Chicken A L' Estragon	€23.00
<i>Irish Farmhouse Chicken, French Beans, Buttered Mash, Tarragon, Tomato & Cucumber Sauce (7)</i>	
Pan-Fried Pave Of Organic Salmon	€24.00
<i>Chickpeas, White Beans & Chorizo Sausage, Tomato & Basil Sauce (1,4,7)</i>	
Traditional Irish Lamb Stew	€22.00
<i>Traditional Irish Stew With Burren Lamb, Pearl Barley & Vegetables In A Potato Broth With Parsley (1,7,9)</i>	
Grilled Irish 'Dry-Aged' Minute Steak	€30.00
<i>Irish Hereford Sirloin Steak, Mushrooms & Charred Broccoli, Chips & Béarnaise Sauce (3,7)</i>	
Rigatoni Pasta	€17.00
<i>Spicy Plum Tomato & Red Pepper Sauce With Chilli, Capers, Garlic & Basil (1,3,7)</i>	
Bangers & Mash	€18.00
<i>Loughnanes Country Sausages, Buttered Rooster Mash And Onion Gravy (1,7,9,12)</i>	



SIDE ORDERS

<i>Hand Cut Chips, Rooster Mash, Parsley Potatoes (7)</i>	€5.00
<i>Green Mixed Leaf Salad, French Dressing (10)</i>	€8.00
<i>Mixed Seasonal Vegetables (7)</i>	€5.00
<i>Saute Of Wild Mushrooms</i>	€7.00

15% service charge. Subject to VAT.



DESSERTS & CHEESE

Glazed Lemon Tart <i>Raspberry Ice Cream (1,3,7)</i>	€12.00
Fresh Seasonal Fruit Plate <i>Orange Sorbet</i>	€12.00
Cacao Barry Chocolate Marquise <i>Butterscotch Sauce & Vanilla Ice Cream (1,3,7)</i>	€13.00
Dromoland's Warm Apple Crumble <i>Brown Soda Bread Ice Cream (1,3,7,8)</i>	€13.00
Classic Bourbon Vanilla Crème Brulee <i>Almond Langue De Chat Biscuit (1,3,7,8)</i>	€11.00
Selection Of Ice Cream & Sorbet <i>(3,7)</i>	€12.50
Selection Of Irish Farmhouse Cheese <i>Sourdough Baguette, Crackers & Bramley Apple Chutney (1,3,7)</i>	€17.00



MRS. WHITE'S AFTERNOON TEA

*A Selection of Freshly Made Finger Sandwiches on a Variety of Breads
An Assortment of Miniature Pastries & Cream Cakes Dromoland's Fruit & Porter Cake
Warm Fruit & Plain Scones with Clotted Cream & Strawberry Preserve
All served with a hot beverage of your choice
(Please inform your server if you have allergy concerns)*

CHAMPAGNE AFTERNOON TEA

*Mrs White's traditional afternoon tea accompanied by a
glass of Louis Roederer Champagne*

CHILDREN'S AFTERNOON TEA

*Dromoland Castle is delighted to welcome its younger guests with
Afternoon Tea designed especially for them.*

Selection of Sandwiches *Limerick Ham on White Bloomer Loaf (1,7,12)
Mild Irish Cheddar Cheese on Brown (1,7) , Irish Chicken & Stuffing Wrap (1,7)*

Selection of Pastries *Chocolate Brownie (1,3,7,8), Potted Fruit Mousse (7)
Almond Shortbread Biscuits (1,7,8), Lemon Sponge Cake (1,3,7)*

Scones *with Whipped Cream & Strawberry Jam (1,3,7)*

***Afternoon Tea Is Served From 1.00pm To 4.00pm
Please Ask A Member Of Staff For The Full Afternoon Tea Menu***

*We Use Irish Dry Aged Sirloin Steak. Burgers Are Cooked
Well Done Unless Otherwise Specified.*

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SUPPLIERS

CS Fish, *Fresh Fish, Doonbeg Co. Clare*

Cathal Sexton, *Crab Meat & Claws, Doonbeg Co. Clare*

Garrihy Seafoods, *Fresh Fish, Doolin, Co. Clare*

Kelly's Galway Bay Oysters, *Clarinbridge*

Burren Smokehouse, *Lisdoonvarna, Co. Clare*

Ballymore Organics, *Organic Wholemeal Flour, Ballymore Eustace Co. Kildare*

Wild Irish Seaweed, *Quilty, Co. Clare*

Musgraves / Keepak, *Angus & Hereford Beef, Irish Lamb & Pork*

New Market Family Butcher, *Local Meats, Newmarket-on-Fergus*

Meere's Black Pudding, *Quin, Co. Clare*

Con Woods, Market Gardener, *Newmarket-on-Fergus, Co. Clare*

John Millane, Market Gardener, *Newmarket-on-Fergus, Co. Clare*

St. Tola Goat Cheese, *Inagh, Co. Clare*

Cratloe Hills Sheep's Cheese, *Cratloe Co. Clare*

Galway Free Range Eggs, *Cregmore, Co. Galway*

Strand Foods, *Irish Chicken, Co. Limerick*

The Friendly Farmer, *Free Range Chicken, Athenry Co. Galway*

Total Produce, *Fruit & Vegetables, Co. Kerry*

Redmond Fine Foods, *Speciality Produce, Co. Dublin*

Pallas Foods, *Speciality Produce, Co. Limerick*

La Rousse Foods, *Speciality Produce, Co. Dublin*

Odaios Foods, *Pastry Ingredients, Co. Dublin*



GALLERY MENU

ALLERGENS

1. **Cereals containing gluten,**
2. **Crustaceans** and products thereof
3. **Eggs** and products thereof
4. **Fish** and products thereof, except: (a) fish gelatine used as carrier for vitamin or carotenoid preparations (b) fish gelatine or Isinglass used as fining agent in beer and wine
5. **Peanuts** and products thereof
6. **Soybeans** and products thereof
7. **Milk** and products thereof (including lactose)
8. **Nuts**, namely: almonds, hazelnuts, walnuts, cashews, pecan nuts, brazil nuts, pistachio nuts, macadamia or queensland nuts, and products thereof
9. **Celery** and products thereof
10. **Mustard** and products thereof
11. **Sesame seeds** and products thereof
12. **Sulphur dioxide and sulphites** at concentrations of more than 10 mg/kg or 10 mg/litre
13. **Lupin** and products thereof
14. **Molluscs** and products thereof

LEGENDSM

Preferred

HOTELS & RESORTS

