


DROMOLAND
CASTLE



Lady Charlotte Antoinette O'Brien
(1759-1808)

MORNING COFFEE

Selection of Dromoland Biscuits & Shortbread €6.50
With Almond & Fruit Flavoured (1,3,7,8)

Banana & Pecan Bread (1,3,7,8) €6.50

Muesli Fruit, Nut & Seed Protein Bites, Chia Seeds, Hemp, €7.50
Apricot, Macadamia, Walnut & Hazelnut (1,5,8,12)

Fruit Scones With Clotted Cream & Fruit Preserve (1,3,7,12) €7.50

(GF, Gluten Free scones available on request)

SIMPLY SANDWICHES

Classic Dromoland Club €23.00
*On White Bloomer Loaf with Roast Irish Chicken Breast, Free-Range Egg,
Vine Tomato, Laughnanes Bacon & Gem (1,3,10,12)*

Open Burren Smokehouse Smoked Salmon €21.00
*Dromoland Brown Soda Bread with Baby Capers & Onion,
Green Salad & Scallions (1,3,4,7,10,12)*

Smoky Chicken Sour Dough Baguette €19.00
*Smoked Paprika Irish Chicken, Compote of Jalapeno Peppers & Red Onion,
Cos, Rocket (1,3,7,10,12)*

Avocado & Free-Range Egg Melt €17.50
*Vine Tomato, Melody Egg, Sriracha, Hegarty's Cheddar,
Toasted Brioche, Gem (1,3,7,12) V*

Vegan Tofu Wrap €17.50
*Fried Tofu, Jalapeno Peppers, Sun Blushed Tomato, Red Onion,
Hummus, Spinach (1,6,12)*

15% service charge. Subject to VAT.

LIGHT BITES

Chef's Soup Of The Day	€9.50
<i>Served With Sour Dough Flute (1,7) V</i>	
Tom Yum Kai	€17.00
<i>Classic Thai Chicken & Shrimp Broth, Chilli, Scallion, Mushroom (2,4)</i>	
Kelly Oysters	€26.00
<i>Half Dozen Rock Oysters, Lemon, Cabernet Vinegar Shallots (12,14)</i>	
Toon's Bridge	€50.00
<i>Connemara Air Dried Pork, Corndale Fennel Salami, Gubbeen Chorizo, Coppa, Irish Farmhouse Cheese, Toonsbridge Bocconcini, Tomato, Peppers, Aubergine, Olives & Sourdough (1,7,12)</i>	
Wild Atlantic Way Sharing Platter	€70.00
<i>Sextons Crab Claws, Kelly Oysters, Burren Smoked Salmon & Mackerel, Fish Beignet, Prawns, Calamari, Lobster, Mussel & Clams (1,2,3,4,7,10,12,14)</i>	
Burren Smokehouse Salmon Platter	€27.00
<i>Diced Onion, Baby Capers, Lemon, Brown Soda Bread (1,3,4,7,12)</i>	
The Gallery Salad Bowl	€19.00
<i>Roast Vegetable Quinoa, Toons Bridge Bocconcini, Macadamia, Seeds, Focaccia, Balsamic (1,7,8,12) V</i>	
Vegetable Rigatoni	€23.00
<i>French Beans, Peas, Leeks, Extra Virgin Olive Oil, Basil & Tarragon Pistou, Aged Parmesan (1,3,7) V</i>	
Seared Yellowfin Tuna 'Nicoise'	€34.00
<i>Baby Potatoes, Beans, Melody Poached Egg, Heirloom Tomato, Olives, French Dressing (3,4,12) V</i>	
Irish Black Angus Steak Burger	€28.00
<i>Sweet Pickle, Cheddar, Beef Tomato, Garlic Mayo, Pont Neuf, Chipotle Bun (1,3,7,10,12)</i>	

15% service charge. Subject to VAT.

Paillard of Organic Clare Island Salmon <i>Pickled Fennel & Shallot, Orange Dressing, Boiled Baby Potatoes (4,7,12)</i>	€29.00
Irish Angus Sirloin Minute Steak <i>Pont Neuf, Wild Mushrooms & Onions, Charred Gem, Green Peppercorn Remoulade (3,7,10,12)</i>	€38.00
The Castle Fish & Chips <i>Wild Atlantic Cod, Dromoland Pale Ale Batter, Watercress, Endive & Gem, Citrus & Garlic Remoulade (1,3,4,10,12)</i>	€26.00
Chicken Risotto <i>Roast Breast of Irish Free-Range Chicken, Wild Mushroom, Foie Gras, Truffle, Parmesan (7)</i>	€32.00

DESSERTS & CHEESE

Classic Crème Brulee <i>Fresh Berries, Biscotti (1,3,7,8)</i>	€12.50
Baked Strawberry Cheesecake <i>White Chocolate Ripple Ice Cream (1,3,7,8)</i>	€13.00
Dromoland Bramley Apple Crumble <i>Sweet Pastry Base, Frangipane, Stewed Bramley Apple, Almond Crumble, Brown Bread Ice Cream (1,3,7,8)</i>	€14.00
Warm 'Terra Rossa' Chocolate Brownie <i>Vanilla Pod Ice Cream, Raspberry, Chocolate Sauce (1,3,7,8)</i>	€14.00
Selection of Dromoland Homemade Ice Cream <i>Please ask your server for flavour options & Allergens.</i>	€13.00
Irish Farmhouse Cheeseboard <i>House Chutney, Grapes, Celery, Crackers & Sourdough (1,3,7,12)</i>	€18.00

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CHILDREN'S MENU

Designed for our younger guests

SMALL PLATES

Soup of the Day	€6.00
<i>With Bread (1,7) V</i>	
Toonsbridge Mozzarella & Beef Tomato Tower	€7.00
<i>Basil Pistou, White Balsamic (7,12) V</i>	
Compressed Watermelon Crown	€6.00
<i>With Orange Jus and Galia V</i>	
It's a Wrap!	€8.00
<i>Filled with Organic Smoked Salmon & Cream Cheese (1,4,7,12)</i>	
Garlic Bread	€6.00
<i>Sourdough Baguette, Garlic Butter, Cheddar, Bites (1,7) V</i>	

THE MAIN FEAST

Penne Pasta	€12.00
<i>Plum Tomato & Scallion Sauce with Cheese (1,3,7) V</i>	
Pan-Fried Organic Salmon	€14.00
<i>Escalope of Clare Island Salmon, Stem Broccoli, Buttered Mash, Lemon (4,7)</i>	
Roast Chicken Breast	€14.00
<i>Garden Peas, Sweetcorn & Diced Potatoes, Jus Roti (7)</i>	
Minute Steak Medallion	€16.00
<i>Irish Angus Sirloin, Beans & Chips (7)</i>	
Risotto Milanese	€12.00
<i>Plain Arborio Risotto with butter & Parmesan (7) V</i>	
Fish & Chips	€13.00
<i>Fingers of Wild Hake in Crispy Batter, Chips & Lemon (1,4)</i>	

15% service charge. Subject to VAT.

A LITTLE TREAT!

Banana Split <i>With Vanilla Ice Cream, Dairy Cream, Nuts, Chocolate Sauce (3,7,8)</i>	€7.00
Chocolate Pot <i>Chocolate Mousse & Shortbread Biscuit (1,3,7,8)</i>	€6.50
Berry Delight <i>Mixed Berries (Strawberry, Raspberry, Blueberry, Blackberry) Vanilla Ice Cream (3,7)</i>	€6.00
Tutti Fruity <i>Sliced Fruit Plate with Lemon Sorbet</i>	€6.00
Glenilen Yoghurt <i>Natural Yoghurt Pot with Fruit Compote (7)</i>	€5.00

ALLERGENS

V - Denotes vegetarian

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

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WE LOVE FOOD AND OUR SUPPLIERS

Culinary tradition, both new and old, are important to our kitchen team, therefore we seek out suppliers and artisan producers who share these values, hence our menus are really a collaboration!

These traditions represent, for us, an exhibition of our shared food heritage on this island. Where possible, our ingredients are locally sourced, and we have been working with most of our suppliers for many years.

Smoked Organic Fish, Burren Smokehouse, Lisdoonvarna Co. Clare

Wild Atlantic fish and shellfish, CS Fish, Doonbeg Co. Clare & Star Seafoods Co. Kerry

Oysters, Clams & Mussels, Michael Kelly, Tyrone, Kilcolgan Co. Galway

Ballymore Organics, Wholemeal Flour, Ballymore Eustace Co. Kildare

Pastured Free-Range Eggs, Joe Melody Farm, Bunratty Co. Clare

We are associated with Certified Irish Angus Beef Producers

Sausages, Black & White Pudding, Meere's, Quin, Co. Clare

Lamb & Pork, Newmarket Family Butchers, Co. Clare

Herbs, Flowers & Salad, Con Woods & John Millane, Newmarket on Fergus, Co. Clare

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

Cratloe Hills Sheeps Cheese, Cratloe, Co. Clare

Speciality Produce, Redmond Fine Foods, La Rousse Foods, Odaios Foods

Dromoland Blend Coffee & Black Tea, Rob Roberts, Broomhill, Dublin

Wild Mushrooms, Colm Smith, Irish Gourmet Mushrooms, Co. Limerick

Micro Herbs, Dave O'Callaghan, Munster Microgreens, Co. Tipperary

Wild Game, Gourmet Game, Scarriff Co. Clare



**DROMOLAND
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★★★★★

LEGEND™

Preferred
HOTELS & RESORTS