



## IN-ROOM DINING

Breakfast served from 7.30am to 10.30am

All-Day menu served from 11am to 11pm

All-Night menu served from 11pm to 7.30am

We are also pleased to offer our Children's Menu. Additionally, we are delighted to prepare a selection Canapés or a Gourmet Picnic Basket for your enjoyment.

In-Room dining is available 24-hours a day, you can contact the in-room dining team by dialling **602**.

**Please note that a €12 Tray Charge applies to all In-Room Dining orders.**

## TEA

Pot of Dromoland Blend Tea, Regular or Decaffeinated Blend of Black Teas, Assam & Ceylon	5.8
Irish Breakfast, A typical dark Ceylon tea, tart & lively flavour	5.8
Earl Grey, Flavoured black tea with bergamot, light & fragrant	5.8
Green Leaf, Refreshing classic green tea, grassy slightly bitter notes	5.8
Lemon, Fruity & lively with lemon juice & lemongrass	5.8
Peppermint, Soothing, pleasant & refreshing	5.8
Red Berry, Bursting with summer berry fruit flavours	5.8
Verbena, Infusion of essential oils & the zesty taste of lemons	5.8
Camomile, The tart aromatic flavour of camomile	5.8
Jasmine, A nice fragrant & delicate infusion of jasmine petals	5.8
Rooibos Vanilla, South African herbal infusion with the perfect hint of vanilla creaminess	5.8
Dromoland's Iced Tea	5.8

## COFFEE

Pot of Rich Roast Dromoland Blend Filter Coffee, Regular or Decaffeinated	5.8
Cappuccino, Espresso with less steamed milk & topped with a deep layer of micro foam (7)	4.8
Café Mocha, Espresso with bittersweet mocha sauce & steamed milk, topped with foam (7)	4.8
Café Latte, Rich full-bodied espresso in steamed milk, lightly topped with foam (7)	4.8
Flat White, Steamed whole milk over two shots of espresso & topped with micro foam (7)	4.8
Café Americano, Rich full-bodied espresso with hot water	4.8
Espresso	3.8
Double Espresso	4.5
Macchiato, Espresso topped with velvet microfoam (7)	3.8
Dromoland's Iced Coffee	6

# BREAKFAST MENU

## Breakfast Classics

Traditional Irish Oatmeal Porridge Cranberry, nuts, estate honey (1,5, 8,12)

Kelkin Gluten Free Pure Oat Muesli Fruit, nuts (5,8,12)

Burren Smokehouse Plate Burren smoked salmon, mackerel, lemon, caper, Glenilen Crème Fraîche (4,7)

## Breakfast Favourites

Traditional Full Irish Breakfast Two fried eggs, grilled back & streaky bacon, Meere's plain pork sausages, Meere's black & white pudding, grilled tomato, field mushroom, potato cake (1,3,7,12)

Warm Buttermilk Pancakes Mixed berry compote, lemon, pure maple syrup (1,3,7)

Eggs Benedict Poached eggs, Limerick ham, breakfast muffin, hollandaise (1,3,7)

Cinnamon French Brioche Toast Mixed berry compote, cinnamon mascarpone (1,3,7)

## Dromoland's Signature Breakfast

The Castle Breakfast Omelette Limerick ham, Hegarty's cheddar (3,7,12)

Vegetarian Breakfast Two fried eggs, grilled balsamic tomato, field mushroom, potato cake, baked beans, spinach (1,3,7)

'Shakshuka' Hass avocado, poached eggs, tomato, turmeric, chilli (3)

Vegan 'Shakshuka' Hass avocado & fried tofu, tomato, turmeric, chilli

Eggs 'Bradán' Free-range scrambled eggs, Burren smoked salmon, soda bread toast (1,3,4,7)

# ALL-DAY MENU

## Morning Coffee

Selection of Dromoland Biscuits & Shortbread 6.5  
Almond & Fruit Flavoured (1,7,8)

Banana & Pecan Bread 6.5  
(1,3,7,8)

Muesli Fruit, Nut & Seed Protein Bites 7.5  
Chia Seeds, Hemp, Apricot, Macadamia, Walnut & Hazelnut (8,11) (GF)

Fruit Scones 7.5  
Clotted Cream & Fruit Preserve (1,3,7) (Gluten Free available on request)

1-Gluten, 2-Crustaceans, 3-Eggs, 4-Fish, 5-Peanuts, 6-Soya Beans, 7-Milk, 8-Nuts, 9-Celery, 10-Mustard, 11-Sesame Seeds, 12-Sulphur Dioxide & Sulphates, 13-Lupin, 14-Molluscs

All prices incur a 15% service charge subject to VAT.

## Simply Sandwiches

<b>Classic Dromoland Club</b>	23
On White Bloomer Loaf with Roast Irish Chicken Breast, Free-Range Egg, Vine Tomato, Loughnane's Bacon & Gem (1,3,10,12)	
<b>Open Burren Smokehouse Smoked Salmon</b>	21
On Dromoland Brown Soda Bread with Baby Capers & Onion, Green Salad & Scallions (1,3,4,7,10)	
<b>Smoky Chicken Sour Dough Baguette</b>	19
Smoked Paprika Irish Chicken, Compote of Jalapeno Peppers & Red Onion, Cos Lettuce, Rocket (1,3,7,10)	
<b>Avocado &amp; Free-Range Egg Melt</b>	17.5
Vine Tomato Melody Egg, Sriracha, Melted Irish Hegarty's Cheddar, Baby Gem, Toasted Brioche (1,3,7)	
<b>Vegan Tofu Wrap</b>	17.5
Fried Tofu Jalapeno Peppers, Sun Blushed Tomato, Red Onion, Hummus, Spinach (1,6)	

## Light Bites

<b>Chef's Soup of The Day</b>	9.5
Sour Dough Flute (1,7,9) (V)	
<b>Kelly Rock Oysters</b>	26
Half Dozen Rock Oysters, Lemon, Cabernet Vinegar Shallots (12,14)	
<b>Burren Smokehouse Salmon Platter</b>	27
Diced Onion, Baby Capers, Lemon, Brown Soda Bread (1,4,7,12)	
<b>The Gallery Salad Bowl</b>	19
Roast Vegetables, Quinoa, Toonsbridge Bocconcini, Macadamia, Seeds, Focaccia, White Balsamic (1,7,8,12) (V)	
<b>Seared Yellowfin Tuna Niçoise</b>	34
Baby Potatoes, Beans, Melody Poached Egg, Heirloom Tomato, Olives, French Dressing (3,4,12) V	
<b>Tom Yum Kai</b>	17
Classic Thai Chicken & Shrimp Broth, Red Chilli, Scallion, Mushroom (2,4)	

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## Sharing Platters for Two

Wild Atlantic Way	70
Sextons Crab Claws, Kelly oysters, Burren Smoked Salmon & Mackerel, Fish Beignet, Prawns, Calamari, Lobster, Mussels & Clams (1,2,3,4,7,10,14)	
Antipasti	50
Connemara Air Dried Pork, Corndale Fennel Salami, Gubbeen Chorizo, Coppa, Irish Farmhouse Cheese, Toonsbridge Bocconcini, Tomato, Peppers, Aubergine, Olives & Sourdough (1,7,12)	

## Main Courses

Vegetable Rigatoni	23
French Beans, Peas, Leeks, Olive Oil, Basil & Tarragon Pistou, Aged Parmesan (1,3,7)	
Irish Black Angus Steak Burger	28
Sweet Pickle, Cheddar, Beef Tomato, Garlic Mayonnaise, Pont Neuf, Chipotle Bun (1,3,7,10,12)	
Paillard of Organic Clare Island Salmon	29
Pickled Fennel & Shallot, Boiled Baby Potatoes, Orange Dressing (4,7,12)	
Chicken Risotto	32
Roast Breast of Irish Free-Range Chicken, Wild Mushroom, Foie Gras, Truffle, Parmesan	
The Castle Fish & Chips	26
Wild Atlantic Cod, Dromoland Pale Ale Batter, Water Cress, Endive & Gem, Citrus & Garlic Remoulade (1,3,4,10,12)	

## Desserts & Cheese

Classic Crème Brûlée	12.5
Fresh Berries, Biscotti (1,3,7,8)	
Baked Strawberry Cheesecake	13
White Chocolate Ripple Ice Cream (1,3,7,8)	
Dromoland Bramley Apple Crumble	14
Sweet Pastry Base, Frangipane, Stewed Bramley Apple, Almond Crumble, Brown Bread Ice Cream (1,3,7,8)	
Warm 'Terra Rossa' Chocolate Brownie	14
Vanilla Pod ice Cream, Raspberry, Chocolate Sauce (1,3,7,8)	

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Irish Farmhouse Cheeseboard 18  
House Chutney, Grapes, Celery, Crackers & Sourdough (1,3,7,12)

Selection of Dromoland Homemade Ice Cream 13  
Please ask for available flavours and allergen information

## CHILDREN'S MENU

### Small Plates

Toonsbridge Mozzarella & Beef Tomato Tower 7

Basil Pistou, White Balsamic (7,12)

Compressed Watermelon Crown 6

With Orange Jus and Galia

It's a Wrap 8

Filled Organic Smoked Salmon & Cream Cheese (1,4,7,12)

Garlic Bread 6

Sourdough Baguette, Garlic butter, Cheddar

### The Main Feast

Penne Pasta 12

Plum Tomato & Scallion Sauce with Cheese (1,3,7)

Pan-Fried Organic Salmon 14

Escalope of Clare Island Salmon, Stem Broccoli, Buttered Mash, Lemon

Roast Chicken Breast 14

Garden Peas, Sweetcorn & Diced Potatoes, Jus Roti

Minute Steak Medallion 16

Irish Angus Sirloin, Beans & Chips (7)

Risotto Milanese 12

Plain Arborio Risotto with Butter & Parmesan (7) (v)

Fish & Chips 13

Fingers of Wild Hake in Crispy Batter, Chips & Lemon (1,4)

### **A Little Treat**

Banana Split	7
With vanilla Ice Cream, Dairy Cream, Nuts, Chocolate Sauce (3,7,8)	
Chocolate Pot	6.5
Chocolate Mousse & Shortbread Biscuit	
Berry Delight	6
Mixed Berries (Strawberry, Raspberry, Blueberry, Blackberry), Vanilla Ice Cream (3,7)	
Tutti Frutti	6
Sliced Fruit Plate with Lemon Sorbet	
Glenilen Yoghurt	5
Natural Yoghurt with Fruit Compote (7)	

## **COCKTAIL RECEPTION/CHEF'S CANAPÉ SELECTION**

### **Cold**

Galway Bay Smoked Salmon, Brown soda bread, capers, onion (1,3,4,7,10)  
Caramelized Onion Bruschetta, Hummus, Cumin (1,7)  
Foie Gras Croustade, Apple & Balsamic Salsa (1)  
Cod Ceviche, Pickled Vegetables & citrus (4, 12)  
Clarinbridge Rock Oyster, Hot Sauce

### **Warm**

Sauté Irish Free-Range Chicken, Smoked Paprika, baby caper à la Crème (7)  
Gambas Prawn, Asian Glaze (2,6,12)  
Goat's Cheese Tartlet, Red Onion (1,7)  
Pan-Fried Scallop, Garlic & Chive Remoulade (3,10,14)  
Emince of Irish Beef Fillet, Pepper sauce (7)

Selection of Six	25 per person
Selection of Eight	30 per person
Full Selection	35 per person

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## GOURMET PICNICS TO GO

<b>Keep it Simple</b> Sandwich of your choice, whole fresh fruit, granola bar, potato crisps, mineral water or soft drink	25 per person
<b>Salad Bowl</b> Chicken Caesar Salad, Croutons, Parmesan, minted berries, Pineapple, natural yoghurt, chocolate truffles, mineral water or Soft Drink	30 per person
<b>Sharing</b> Selection of Sandwiches, Toonsbridge Mozzarella & Tomato salad with basil, potato & scallion salad, green salad with French dressing, Irish farmhouse cheese, Lemon cheesecake, mineral water or soft drink	35 per person
<b>Afternoon Tea</b> Selection of sandwiches, fruit scones, clotted cream, strawberry preserve, pastries & cream cakes, flask of tea or coffee	45 per person

## MOVIE NIGHT IN

<b>Treats &amp; Nibbles</b> Buttered & salted popcorn, Pringles & potato crisps M&Ms, Jelly Babies & chocolates, Ice Cream & soft drink	30 for two
<b>Bowl of Nachos</b> Tomato salsa, garlic mayonnaise, guacamole, Irish cheddar	18 for two

## ALL-NIGHT MENU

<b>Soup of the Day</b> Breadbasket (1,7)	9.5
<b>Galway Bay Smoked Salmon Platter</b> Green garden salad, brown bread (1,4)	27
<b>Dromoland's Classic Club Sandwich (1,3,10,12)</b>	23
<b>Irish Angus Beef Burger</b> Salsa, cheese, hand-cut chips (1)	28

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