

Morning time was Lady Ethel's favourite time of day. She adored the Walled Garden at Dromoland Castle and visited it daily. A mother of six children and wife of the Right Honourable, Lucius, 15th Baron Inchiquin, she could be found sipping tea in her orangerie while admiring the castle's beautiful roses. A compassionate and shy lady, Ethel received a medal from Queen Elizabeth of Belgium in recognition of her care of refugees during World War 1. She and her husband brought electricity to the Castle as well as the parish's first motor car. Both Lucius and Ethel delighted in their garden, which they redesigned, with pillars, pergolas, terraces and paths. Lady Ethel wrote that her garden gave her so much joy that she didn't know what she would do without it. The Lady Inchiquin a magnificent cherry red tea rose, is named in honour of Dromoland Castle's beloved chatelaine.



Lady Ethel Jane O'Brien
Lady Inchiquin
1867 - 1940

Please Ask your Server

Just Juice

Orange, Pink Grapefruit, Apple*

Dromoland Breakfast Smoothie

Red Berry, Banana, Citrus, Buttermilk (7)

Breakfast Tonics

Super Green Detox

Granny Smith, Celery, Kale & Cucumber (9)

Immune Booster

Carrot, Orange, Lemon, Ginger & Turmeric (9)

From our Buffet

Breakfast Cereals

Muesli

Cornflakes, Weetabix, Bran Flakes, Granola, Coco Pops, All Bran, Rice Krispies (1,5,7,8)

‘Overnight Oats’

Bircher Muesli with Granny Smith, Berries & Buttermilk (1,5,7,8)

Traditional Irish Oatmeal Porridge

Cranberry, Nuts & Estate Honey (1,5, 8,12)*

Fruit Pots

Grapefruit Panache, Estate Honey & Mint (13)

From our Buffet

Fruit, Yoghurt, Nuts

Seeds, Fresh Seasonal Fruit Salad, Pineapple, Melon Panache,

Apricots, Strawberries, Figs & Multi-Seeds Dried Fruits,

Mixed Nuts, Probiotic Natural Yoghurt (1,7,8,12)

Gluten Free Section

Chocolate Muffin, Fruit Muffin, Croissant, Danish, Multi-Seed Bagel, (Toast Available on Request)

Irish Farmhouse Cheese

Hegarty’s Cheddar, Gubbeen, St Kevin’s Brie, Wicklow Blue, St Tola Curd (7)

Charcuterie

Baked Ham, Pastrami, Coppa Salami, Chorizo & Pepper Salami (12)

Burren Smokehouse

Burren Smoked Salmon, Mackerel, Hot Smoked Trout, Lemon, Capers (4,12)

Bakery Counter

Butter Croissants, Pain aux Raisins, Pain au Chocolat, Irish Sourdough, Dromoland Fruit & Plain Scones, Brown Soda Bread, Banana & Pecan Bread
Rack of Brown & White Toast (1,3,7,8)*

*served from our kitchen.

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

From our Kitchen

Signatures Dishes

We use Melody Farm Pastured Free Range Eggs.

Melody Farm is a biodiversity award winning farm in Bunratty County Clare

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)

Vegetarian Breakfast

Two Fried Eggs, Grilled Balsamic Tomato, Field Mushroom, Potato Cake, Spiced Pulse, Spinach (1,3,7,12)

Mixed Pulse Shakshuka

Poached Eggs with Tomato, Turmeric & Chilli (3,12)

Vegan Mixed Pulse Shakshuka

Fried Tofu with Tomato, Turmeric & Chilli (6,12)

Buttermilk Pancakes

Mixed Berry Compote, Lemon & Pure Maple Syrup (1,3,7)

Pan-Fried Fillet of Plaice

Scrambled Eggs, Caper & Scallion Butter (1,3,4,7,12)

French Toast

Mixed Berry Compote & Cinnamon Mascarpone (1,3,7)

Avocado Eggs Benedict

Poached Eggs, Toasted Brioche, Crushed Avocado & Hollandaise (1,3,7,12)

The Castle Breakfast Omelette

Pimento, Scallions & Hegarty’s Cheddar Cheese (3,7,12)

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