

THE GALLERY
MENU

Lady Charlotte Antoinette O'Brien
(1759-1808)

THE GALLERY MENU



BE FOOD ALLERGEN AWARE

Numbers in brackets refer to the allergen chart on the page six of this menu.



MORNING COFFEE

Selection of Dromoland Biscuits <i>Shortbread, Almond & Fruit Flavoured (1,3,7,8)</i>	€8.00
Banana & Pecan Bread (1,3,7,8)	€8.00
Fruit or Plain Scones <i>Clotted Cream & Fruit Preserve (1,3,7,12)</i>	€8.00
Dromoland Fruit Cake <i>Traditional Fruit & Porter Cake (1,3,7,8,12)</i>	€8.00



GALLERY SANDWICH CLASSICS

Classic Dromoland Castle Club <i>On White Bloomer Loaf with Roast Irish Chicken Breast, Free-Range Egg, Vine Tomato, Laughnanes Bacon & Gem (1,3,6,10,12)</i>	€25.00
Smoky Irish Chicken Sour Dough Baguette <i>Smoked Paprika Irish Chicken, Compote Peppers & Red Onion, Cos, Rocket (1,3,6,7,10,12)</i>	€21.00
Open Burren Smokehouse Smoked Salmon <i>Dromoland Brown Soda Bread with Baby Capers & Onion, Green Salad & Scallions (1,3,4,7,10,12)</i>	€23.00
Avocado & Bacon Melt <i>Sriracha, Hegarty's Cheddar, Toasted Brioche, Gem (1,3,7,10,12)</i>	€21.00
Vegan Tofu Wrap <i>Fried Tofu, Jalapeno Peppers, Sun Blushed Tomato, Red Onion, Hummus, Spinach (1,6,11,12)</i>	€19.00



CAVIAR

Ars Italica Oscietra Classic 30g €160.00
A subtle fruity and nutty flavoured caviar, dark brown to beige tone.

Ars Italica Oscietra Royal 30g €200.00
*The eggs range in colour from charcoal grey to a golden nut brown.
With sea salt and nutty finish.*

Both served with butter sourdough croutons, crème fraîche, diced onion. (1,4,7)



SOUPS & STARTERS

Soup of the Day €12.00
Sour Dough Flute (1,6,7) V

Tom Yum Kai €19.00
Classic Thai Chicken & Shrimp Broth, Chilli, Scallion, Mushroom (2,4)

Kelly Oysters Rock €28.00
Half Dozen Oysters, Lemon, Cabernet Vinegar Shallots (12,14) Native €32.00

Burren Smokehouse Salmon Platter €29.00
Diced Onion, Baby Capers, Lemon, Brown Soda Bread (1,4,7,12)

St Tola Goats Cheese Salad €18.00
*Baby Romaine, Croutons, Olives, Feta, Red Onion, Tomato,
Cucumber, Dromoland Ranch Dressing (1,3,8,10,12) V*

Superfood Bowl €19.00
*Kale, Gem, Avocado, Scallion, St Tola, Alfalfa Sprouts, Mixed Seeds
& Nuts, Broccoli, Quinoa, Citrus Dressing (8,12) V*

Caprese Salad €18.00
*Thinly Sliced Beef Tomato, Toons Bridge Buffalo Mozzarella,
Basil, Olive Oil, White Balsamic (7,12) V*



FROM THE LAND

Irish Black Angus Steak Burger €29.00

*Sweet Pickle, Hegarty Cheddar, Beef Tomato, Garlic Mayo,
Pont Neuf, Brioche Bun (1,3,7,10,12)*

Irish Black Angus Sirloin Minute Steak €40.00

*Pont Neuf, Wild Mushrooms, Red Onion, Spinach,
Green Peppercorn Remoulade (3,7,10,12)*

Irish Farmhouse Chicken €34.00

Wild Mushroom Risotto, Foie Gras, Truffle Jus (7,12)



FROM THE SEA

The Castle Fish & Chips €29.00

*Wild Atlantic Cod, Red Ale Batter, Watercress, Endive & Gem,
Citrus & Garlic Remoulade (1,3,4,7,10,12)*

Paillard of Organic Clare Island Salmon €34.00

Tender Stem Broccoli, Scallion Mash, Tarragon & Citrus Sauce (4,7,12)

Wild Atlantic Way Sharing Platter €70.00

*Sextons Crab Claws, Kelly Oysters, Burren Smoked Salmon,
Prawns, Lobster (1,2,3,4,7,10,12,14)*

Rooster Baked Potato Gnocchi €25.00

Mussels, Clams, Prawns, Shellfish Sauce (1,2,3,7,12,14)



FROM THE GARDEN

Plant Based Burger €26.00

Brioche Bun, Hegarty Cheddar, Onion, Vine Tomato, Gherkin, Pont Neuf Fries (1,3,7,10,12) V

Vegetable Rigatoni €26.00

French Beans, Peas, Leeks, Extra Virgin Olive Oil, Basil & Tarragon Pistou, Aged Parmesan (1,3,7) V

Pimento Arborio Risotto €26.00

Tomato, Red Peppers, Rocket, Parmesan (7,12) V



DESSERTS & CHEESE

Classic Crème Brûlée €13.00

Fresh Berries, Biscotti (1,3,7,8)

Passion Fruit & Mango Delice €14.00

Malibu & Coconut (1,3,7,8)

Dromoland Bramley Apple Crumble €15.00

Sweet Pastry Base, Frangipane, Stewed Bramley Apple, Almond Crumble, Brown Bread Ice Cream (1,3,7,8)

Warm Opera Chocolate Brownie €15.00

Bailey's Ice Cream, Salted Caramel Sauce (1,3,7,8)

Irish Farmhouse Cheeseboard Individual €22.00

House Chutney, Grapes, Celery, Walnuts, Crackers & Sourdough (1,3,7,8,9,12)

Sharing €40.00

Allergens

V - Denotes vegetarian

(Dishes may include ingredients not listed, please inform your server if you have allergy concerns)

1. **Gluten 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**



WE CARE ABOUT OUR FOOTPRINT

Dromoland Castle has a millennium-long legacy of caring for the landscapes and communities that surround this very special place. Today, we carry on that sacred trust with our deep commitment to sustainability and equality and our ever-growing list of regenerative hospitality initiatives.

As custodians of this beautiful estate we champion sustainability in all facets of our business.

Our food waste from the kitchen is repurposed to create nutritious compost for our gardens and for our vegetables and plants that we grow here on the Estate.

It's a fascinating process that takes a 4 week cycle in our Composter where the cultures and bacteria build up to create nutritious soil to use in our herb and flower beds throughout the Estate.

WE LOVE OUR PRODUCERS & GROWERS

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.

Some from across the road, some from a little further afield.

LET US INTRODUCE THEM

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

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

Pat O'Connor Meats, Limerick

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
CASTLE




**DROMOLAND
CASTLE**

LEGEND™

Preferred
HOTELS & RESORTS