



THE CARRIAGE RESTAURANT

Homemade soup of the Day ⁽¹¹⁾	€ 5.95
“Soupe a l’Oignon Lyonnaise” Traditional French Onion soup, Gruyere Cheese, Croutons (1- Wheat, 11) (without croutons GF)	€ 5.95
Smoked Duck Breast Salad Smoked Duck Breast, Mixed Green Salad, Walnuts & Red onion Marmalade (13)	€ 8.95
Homemade Chicken Liver Pate Homemade Tomato Chutney, Salad, Melba toast (1- Wheat, 6, 11) (without Melba toast GF)	€ 7.50
Connemara Smoked Salmon & Crab Meat Roulade With mixed baby leaves, lemon & olive oil dressing (5, 6, 9, 10)	€ 8.95
Sautéed Atlantic King Prawns tail, in a puff pastry case Dilisk Butter, baby spinach, (1-weat, 5, 11)	€ 9.50
Atlantic Seafood Rillettes Seasoned with smoked paprika, pickled samphire (5, 6, 9, 10)	€ 7.50
Steamed Killary Fjord Mussels Chorizo cream, Garlic Croutons (1- Wheat, 4, 11) (without croutons GF)	€ 7.50
St. Tola Goats Cheese Terrine Caramelised Red Onion Marmalade, Chive Cream, Salad (11, 12)	€ 8.50
Homemade Hummus, mixed grilled vegetables Extra Virgin Olive Oil, Melba toast (1-Wheat, 7, 13-Pine Nuts,)	€ 8.00



THE CARRIAGE RESTAURANT

10oz Irish Rib Eye Steak	€ 28.50
Wild Mushrooms & Onion, Rocket salad, Choice of Sauce. Pepper (11) /Garlic & Herb Butter (11)/ Blue Cheese Butter (11) (€7.50 Euro Steak supplement for inclusive guests)	
Slow Roasted Connemara Lamb Rump	€ 22.00
Vegetable Ratatouille, Roasted Baby Potatoes, Garlic Jus (11)	
Pan Fried Silver Hill Duck Breast	€ 19.95
Braised Red Cabbage & Orange Sauce (1- wheat, 11, 12)	
Braised Pork Belly	€ 18.50
Creamed Potato, roasted apples, apple sauce (7, 12)	
Seared King Scallops	€ 27.00
Fennel and chorizo fricassee (4, 11) (€7.50 Euro supplement for inclusive guests)	
Grilled Fillet of Atlantic Salmon	€ 19.95
Courgette spaghetti, Herb Couscous, Beurre blanc (1- Wheat, 9, 11, 12)	
Baked Fillet of Atlantic Hake	€ 19.95
Creamed Potato, Wilted Spinach & herb butter sauce (9, 11)	
Grilled Fillet of Seabass	€ 18.95
Glazed with an Olive Tapenade, Capers and a Lemon Butter. (9, 11)	
Spiced Vegetable Tagine	€ 15.95
Braised vegetable with spices, herbs and seeds couscous (1- wheat, 7, 14)	
Butternuts & Quinoa roulade	€ 16.00
Herb butter sauce, Rocket salad, roasted seeds (6, 11, 12, 14)	

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



THE CARRIAGE RESTAURANT

DESSERT MENU

APPLE & BLACKBERRY SPONGE CAKE (1- wheat,6, 11)

LEMON MERINGUE (1- WHEAT 6, 11, 13-ALMOND)

ICED NOUGAT PARFAIT (6, 11)

WHITE CHOCOLATE PANNACOTTA (3, 11)
Stewed red fruit & Dark Chocolate Sauce

POACHED PEAR IN RED WINE & SPICES (5, 11, 12)
With Vanilla Ice-Cream

DARK CHOCOLATE MOUSSE (1-Wheat, 3, 6, 11)
Served in a Brandy Snap Basket

SELECTION OF ICE CREAMS (GF) (11)
€6.50

CHEFS SELECTION OF IRISH CHEESE (11)
Paired with an after-dinner drink of your choice:
Dows Late Bottle Vintage or Hennessy Cognac
€12.00
(€5.50 supplement for inclusive guests)

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