



THE CARRIAGE RESTAURANT

“Soupe a l’Oignon Lyonnaise”	€ 6.95
Traditional French Onion Soup, Cheese Crouton (1- Wheat, 11, 12) (without croutons GF)	
Homemade Chicken Liver Pate	€ 7.50
Pickled Cucumber, Salad, Melba Toast (1- Wheat, 6, 11) (without Melba toast GF)	
Connemara Smoked Salmon & Cleggan Bay Crab Meat Roulade	€ 9.90
Wasabi Sesame Seed, Lemon and Olive Oil. (5, 6, 9, 10)	
St Tola Goat Cheese Terrine, with Chive Cream	€ 7.50
Wild Rocket, Red Onion Marmalade. (11, 12)	
Sauteed King Prawns	€ 9.90
In a Puff Pastry Case, Dilisk Butter, Sea Spaghetti. (1- Wheat, 5, 6, 11)	
Steamed Killary Fjord Mussels	€ 8.00
Chorizo cream, garlic crouton (1-Wheat, 4, 11)	
Atlantic Seafood Rilletes	€ 7.50
Smoked Paprika, Pickled Samphire. (5, 6, 9, 10)	
6 Doon Castle Oysters	€ 14.95
3 Fresh with shallot vinegar and lemon (4, 12)	
3 Baked with dill cream (4, 11)	
(€6.00 supplement for inclusive guests)	
Marinated Connemara Salmon Carpaccio,	€ 9.00
Olive oil, seaweed seasoning. (9)	
Roast Turmeric Flavoured Cauliflower (VG)	€ 7.50
Guacamole & Sundried Tomatoes, Salad, Roasted Seeds (14)	



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Grilled Filet of Gilligan Farm Irish Beef Bordelaise Sauce, Roasted Baby potatoes (1- Wheat, 12) (€8.00 supplement for inclusive guests)	€ 32.00
Roast Rack of Connemara Lamb Garlic Jus, Ratatouille, Roasted Baby Potatoes (11)	€ 22.00
Roast Free Range Chicken Supreme Wild Mushroom Sauce, Creamed Potatoes (1- Wheat, 7, 11)	€ 17.50
Grilled Medallions of Andarl Farm Pork Fillet Apple Sauce, Roasted apples, Creamed Potatoes (1- Wheat, 7, 11))	€ 19.95
Pan Fried Fillet of Salmon Herb Beurre Blanc, Courgette Spaghetti, Saffron Couscous (9, 11)	€ 18.95
Seared King Scallops Fennel Cream, Des Moran's Black Pudding (1- Wheat, 4, 11) (€8.00 supplement for inclusive guests)	€ 24.95
Roasted Monkfish Fillet Mustard Seed Cream, Wilted Baby Spinach, Creamed Potatoes (9, 10, 11, 12)	€ 21.00
Baked Fillet of Hake Fennel & Chorizo fricassee, Creamed Potatoes (9, 11, 12)	€ 19.95
Spiced Vegetable Tagine (VG) Couscous, Roasted Mixed Seeds (14)	€ 15.95

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



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DESSERT MENU

€7.50

Warm Apple & Blackberry Sponge (1- wheat, 6, 11)
Vanilla Custard

Iced Nougat Parfait (6, 11)
Fruit Coulis

Poached Pear in Red Wine & Spices (5, 11, 12)
Vanilla Ice-Cream

Dark Chocolate Mousse (1-Wheat, 3, 6, 11)
Brandy Snap Basket

Lemon Panna Cotta (11)
Stewed red fruit

Selection of Ice-Cream (GF) (11)
Served with Whipped Cream and Fruit Coulis

Chefs Selection of Irish Cheese (11)
Paired with an after-dinner drink of your choice:
Dows Late Bottle Vintage Port 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