



## THE CARRIAGE RESTAURANT

<b>Chefs Homemade Soup of the Day</b>	<b>€6.95</b>
<b>Homemade Barbarie Duck Rillettes</b> Cranberry Sauce, Melba Toast (1-Wheat, 12)	<b>€ 9.50</b>
<b>Beetroot Cured Atlantic Salmon</b> Pickled Samphire, Lemon & Olive Oil Dressing (9)	<b>€11.50</b>
<b>Burrata With Roasted Baby Tomato</b> Wild Rocket, Basil Pesto (10, 11, 13)	<b>€ 9.95</b>
<b>Sauteed King Prawns</b> In a Puff Pastry Case, Dilisk Butter, Samphire (1- Wheat, 5, 6, 11)	<b>€10.50</b>
<b>6 Doon Castle Oysters</b> 3 Fresh with shallot vinegar and lemon (4, 12) 3 Baked with dill cream (4, 11) (€6.00 supplement for inclusive guests)	<b>€ 14.95</b>
<b>Homemade Butternut Squash &amp; Harissa Hummus with Melba Toast</b> Extra Virgin Olive Oil (1- Wheat)	<b>€ 8.50</b>

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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<b>Grilled Fillet of Gilligan Farm Irish Beef</b> Bordelaise Sauce, Roasted Baby Potatoes (1- Wheat, 12) (€8.00 supplement for inclusive guests) <i>To maintain the quality of this cut of meat, the chef recommends it be cooked Medium Rare!</i>	€ 32.00
<b>Grilled Medallions of Connemara Lamb Loin</b> Herb Crust, Roasted Baby Potatoes, Garlic Jus (1-Wheat, 7, 11, 12)	€ 25.00
<b>Braised Pork Belly</b> Creamed Potatoes, Apple Sauce (1- Wheat, 7, 11, 12)	€ 20.50
<b>Pan Fried Fillet of Salmon</b> Saffron Cous Cous, Herb Beurre Blanc, Courgette Spaghetti (9, 11)	€ 21.95
<b>Roasted Monkfish Fillet</b> Mustard Seed Cream, Wilted Baby Spinach, Creamed Potatoes (9, 10, 11, 12)	€ 24.00
<b>Fish of the Day</b>	€25.00
<b>Spiced Vegetable Tagine (VG)</b> Couscous, Roasted Mixed Seeds (1-Wheat, 14)	€ 15.95

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## DESSERT MENU

€7.50

**Homemade Apple Crumble**

Vanilla Ice Cream (6, 11)

**Homemade Red Wine & Spice Poached Pear**

Vanilla ice-Cream (11, 12)

**Homemade Dark Chocolate Mousse**

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

**Homemade Lemon Panna Cotta**

Stewed Red Fruit (11)

**Selection of Ice-Cream**

Served with Whipped Cream and Fruit Coulis (11)

**Selection of Irish Cheeses**

(1-Wheat, 11)

Paired with an after-dinner drink of your choice:

Dows Late Bottle Vintage Port or Chateau de la Roulerie Dessert Wine

€12.00

(€ 8.00 supplement for inclusive guests)

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## Suppliers List

*The West Coast of Ireland produces some of the finest seafood in the World*

Our fish is selected by **Galway Bay Seafood** when the boats land in Rossaveal, Cleggan or Galway.

The mussels are grown on our doorstep by **Killary Fjord Shellfish**

Lobster, Crab & Shellfish are harvested on the coast of **Connemara**

Oysters are cultivated in Claddaghduff and Galway Bay by **Dooncastle Oysters**

*The hills of Connemara and the green fields of the fertile midlands produce some  
of the tastiest meat in Europe*

Our Lamb comes from the **hills of Connemara**, where the natural flora enhances the flavour.

Our Beef comes from the verdant pastures of **Gilligan Farm** in County Roscommon

The free-range pork of **Andarl Farm** in Claremorris fills your plate with a host of flavours

We hope you enjoy the Clifden Station House dining experience,

*Bon Appetit  
Pascal Marinot*

**Pascal Marinot**

**Head Chef**