



THE CARRIAGE RESTAURANT

Chefs Homemade Soup of the Day (VG) (Available on Request)	€6.95
Dried McGeough's Connemara Lamb & Feta Cheese Salad Tzatziki Dressing	€9.95
Braised Pork Belly with Green Apple & Fennel Salad Grated Beetroot (10)	€8.95
Homemade Silver Hill Duck Rilette Cranberry Sauce and Brioche Toast	€9.95
Killary Fjord Mussels Steamed in Shallot, Garlic and White Wine, Garlic Bread	€10.50
Deep Fried Dooncastle Oysters in Seaweed Tempura Seasonal Leaves, Olive Oil & Lemon Dressing	€10.50
Connemara Smoked Salmon & Cleggan Bay Crab Meat Roulade Wasabi Sesame Seed & Herb Mayonnaise	€12.50
Fresh Burrata, Sundried Tomato & Rocket Salad Basil Pesto & Pomegranate Seeds	€7.95
Grated Beetroot, Quinoa, Fennel & Apple Salad (VG) Lemon & Olive Oil Dressing	€7.95



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Grilled Fillet of Gilligan Farm Irish Beef Gratin Dauphinois, Portobello Mushroom, Mixed Pepper Sauce To maintain the quality of this cut of meat, the chef recommends it be cooked Medium Rare (€8.00 supplement for inclusive guests)	€34.00
Grilled Rack of Connemara Lamb Gratin Dauphinois, Garlic Jus	€29.95
Over Roast Andarl Farm Pork Fillet Creamed Potato, Tender Stem Broccoli & Apple Sauce	€26.95
Pan Fried Silver Hill Duck Breast Creamed Potatoes, Orange Sauce	€26.95
Roast Fillet of Monkfish Creamed Potatoes, Baby Courgette & Lobster Bisque	€28.95
Pan Fried Fillet of Seabass Wild Rice, Grilled Asparagus & Salsa Verde	€24.95
Seared King Scallops Creamed Potatoes, Wilted Spinach & Saffron Butter	€28.95
Mild Spiced Celeriac Curry (VG) Wild Rice	€ 15.95
Lentil & Chickpea Ragout (VG) Baby Potato, Garlic, Tomato & Mild Spices	€ 15.95



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DESSERT MENU

€7.50

Homemade Crème Brûlée
Rosemary Infusion

Homemade Mousse au Chocolat
Brandy Snap Basket

Homemade Iced Nougat Parfait
Stewed Red Berry

Selection of Ice Cream
Honeycomb, Mint Chocolate Chip & Vanilla

Vegan Chocolate Cake
Soy Ice Cream

Selection of Irish Cheeses with Artisan Crackers and Chutney

Paired with an after-dinner drink of your choice:

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

€15.00

(€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