



THE CARRIAGE RESTAURANT

Chefs Soup of the Day (v) (Available on Request)	€6.95
Soupe a l'Oignon Lyonnaise Traditional French Onion soup, Gruyere Cheese, Croutons (1 Wheat, 11, 12)	€7.50
Deep Fried Dooncastle Oysters in Seaweed Tempura Dilisk Mayonnaise, Seasonal Leaves, Olive Oil & Lemon Dressing (1 Wheat, 4, 6)	€12.50
Killary Fjord Mussels Steamed in Chorizo & White Wine Cream, Garlic Bread (1 Wheat, 4, 11, 12)	€12.50
Cleggan Bay Crab Meat Salad Apple & Cucumber Salsa (5, 6, 10)	€12.50
Grilled Quail with Herb of Provence Seasonal Leaves, Balsamic Dressing (10, 12)	€9.95
Soft Goats Cheese Cream with Bresaola Spicy Rocket, Walnut Dressing (11, 13-Walnut)	€9.95
Duck & Chicken Liver Pate Redcurrant Jelly, Brioche Toast (1-Wheat, 14)	€9.50
Chickpea & Roasted Red Pepper Hummus (vg) Extra Virgin Olive Oil, Melba Toast (1-Wheat, 14)	€8.50

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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Grilled 8oz Fillet of Gilligan Farm Irish Beef Gratin Dauphinois, Mushroom, Mixed Pepper Sauce (1- Wheat, 7, 11, 12) To maintain the quality of this cut of meat, the chef recommends it be cooked Medium Rare. (€10.00 supplement for inclusive guests or on any promotions)	€36.00
Grilled Rack of Connemara Lamb Gratin Dauphinois, Garlic Jus (1- Wheat, 7, 11, 12)	€29.95
Roast Fillet of Monkfish Creamed Potatoes, Roasted Red Peppers, Salsa Verde (9, 11)	€27.95
Steamed Fillet of Black Sole & King Prawn Black Rice, Herb Beurre Blanc (5, 9, 11, 12)	€32.50
Pan Fried Fillet of Organic Connemara Salmon Creamed Potatoes, Wilted Spinach, Herb Beurre Blanc (9, 11, 12)	€26.95
Roast Cornfed Chicken Supreme Creamed Potatoes, Wild Mushroom Sauce (1-Wheat, 7, 11, 12)	€25.95
Silver Hill Duck Leg Confit Gratin Dauphinois, Roasted Fig, Orange Sauce (1-Wheat, 7, 11)	€25.95
Mixed Lentil, Chickpea & Tomato Stew (vg) Rocket & Balsamic Glaze (7, 12)	€16.95
Roasted Cherry Tomato, Spinach & Black Olive Tagliatelle (v) Salsa Verde (1 Wheat, 3, 6, 10)	€ 16.95

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DESSERT MENU

€7.50

Rich Dark Chocolate Mousse
Honeycomb Crumb
(3, 11)

Homemade Lemon Panna Cotta
Red Berry Compote
(11)

Selection of Ice Cream
Honeycomb, Mint Chocolate Chip & Vanilla
(3, 6, 11)

Iced Nougat Parfait
Red Berry Compote
(6, 11, !3-Almond)

Vegan Chocolate Cake
Soy Ice Cream
(1- Wheat, 3)

Selection of Irish Cheeses with Artisan Crackers and Chutney
(1- Wheat, 11, 12)

Paired with an after-dinner drink of your choice:
Dows Late Bottle Vintage Port or Chateau de la Roulerie Dessert Wine

€18.00

(€10.00 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 Connemara Fisheries 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

Allergens Advice; Items may contain additional allergens as a result of possible cross contamination to include external manufacturing practices. Please inform us of any allergies you may have.