

---

# CARRIAGE RESTAURANT

AT THE CLIFDEN STATION HOUSE

---

## WHERE LOCALLY SOURCED WEST COAST FLAVOURS MEET FRENCH FLAIR

Our award-winning Head Chef Pascal Marinot has curated a menu using the finest local fresh produce and featuring some of Connemara's most famous exports; Killary Mussels, Connemara Lamb, Cleggan Bay Crab, and more.

A native to Provence, Pascal has a traditional approach to French Cooking and Cuisine. Having lived and worked in Connemara for the last 30 years, he has applied this approach to the regions favourite dishes, with wonderful results.

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. Our Mussels and Oysters are grown on our doorstep by Killary Fjord Shellfish, our Crab are harvested on the coast of Connemara.

The vast terrain 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, and our Duck is sourced from Silverhill Farm who raise premium, free-range poultry on open pastures in Monaghan.

# CARRIAGE RESTAURANT

## EVENING MENU

---

### STARTER

---

SOUP OF THE DAY	€7.95
Served with Sourdough or Soda Bread (allergens on request)	
SOUPE À L'OIGNON LYONNAISE	€9.95
Emmental Cheese Crouton (1-wheat,11,12)	
KILLARY FJORD OYSTERS 3 WAYS	€13.95
Natural with Shallot Vinegar, Grilled with Dill Cream, Deep Fried in Seaweed Tempura (1-wheat,4,11,12)	
WASABI SESAME CLEGGAN BAY CRABMEAT & PRAWNS	€13.95
Lime Aioli, Turmeric, Cantaloupe Melon Salsa (5, 6, 10, 14)	
STEAMED KILLARY FJORD MUSSELS	€12.95
Apple Cider, Leek & Bacon Broth, Garlic Baguette (1-wheat,4,11,12)	
VENISON TERRINE	€10.50
Cranberry Sauce, Toasted Brioche (1-wheat,6,11)	
SMOKED DUCK BREAST	€12.50
Pear Chutney, Mixed Salad, Walnut Dressing (13 Walnut)	
SWEET & SPICED FALAFEL (VG)	€10.50
Rocket Salad, Coconut & Tahini Dressing (13-Coconut, 14)	

# CARRIAGE RESTAURANT

---

## EVENING MENU

---

### MAIN COURSE

---

<b>GRILLED 8OZ FILLET OF GILLIGAN FARM BEEF</b>	€44.50
Shallot Compot, Potato Gratin, Bordelaise Sauce (1-wheat,7,11,12)	(€10 Supplement)
To maintain the quality of this cut of meat, Chef recommends Medium Rare.	
<b>ROAST RACK OF CONNEMARA LAMB</b>	€35.50
Potato Gratin, Tender Stem Broccoli, Rosemary Jus (1-wheat,7,11,12)	
<b>MUSHROOM DUXELLES STUFFED CHICKEN SUPREME</b>	€27.95
Creamed Potato, Wilted Spinach, Tarragon Cream Sauce (1-wheat,7,11,12)	
<b>FISH OF THE DAY</b>	€32.50
Check with server for dietary requirements	
<b>SEARED KING SCALLOPS</b>	€35.50
Pancetta Creamed Potato, Grilled Black Pudding, Herb Butter (4,11,12)	
<b>PANFRIED FILLET OF COD</b>	€29.95
Creamed Potato, Courgette Spaghetti, Streaky Bacon , Chorizo Cream (9, 11, 12)	
<b>GOATS CHEESE TAGLIATELLE A LA VERDE</b>	€19.95
Baby Spinach, Salsa Verde, Cherry Tomatoes (1 Wheat, 6, 11)	
<b>RED LENTIL &amp; BUTTERNUT DALH (VG)</b>	€19.95
Steamed Rice, Coriander Flat Bread (1 Wheat, 12)	

# CARRIAGE RESTAURANT

## EVENING MENU

### DESSERT

#### CHOCOLATE & GUINNESS CAKE

€8.95

Orange Zest Glaze, Honeycomb Ice Cream (1 Wheat, 3, 6, 11, 12)

#### PEAR & FRANGIPANE TART

€8.95

Whipped Cream, Vanilla Ice Cream ( 1 Wheat, 6, 11, 13 Almond)

#### GINGER & LIME CRÈME BRÛLÉE

€8.95

Mango Compote (6, 11)

#### SELECTION OF ICE-CREAM

€8.95

Whipped Cream, Fruit Coulis (3,6,11)

#### SELECTION OF IRISH CHEESE

Cashel Blue, Smoked Carrigaline, Cooleeney

€14.95

Selection of Crackers, Apple Chutney (1-wheat,11,12)

(€8 Supplement)