



Belleek Castle

Starters

SEARED SCALLOPS, CRAB NAGE & MUSSELS

West coast shellfish, served with samphire and balsamic caviar. €14.90

FOREST & HEDGEROW SOUP

Spring mushroom soup, wild garlic, nettle & toasted walnut. €8.90

KNOX-GORE PIE

Rare breed pork in suet pastry, castle chutney, port jus. €12.90

GOATS CHEESE SALAD

Seasonal fig, beetroot, candied walnut, seasonal leaves. €10.90

Mains

GRILLED SOLE WITH CURED SALMON PEARLS

Smoked bacon scented puree, homegrown greens, pink pepper gel. €27.90

THE FAMOUS DRUNKEN BULLOCK

Prime fillet of Mayo beef flambéed in whiskey, mild pepper jus. €32.90

WILD MAYO VENISON

Tender loin, roasted served with berries & walnuts. €28.90

DUO OF DUCK WITH FOIE-GRAS & FIG

Confit leg tart, seared breast foie-gras roulade, port jus. €27.90

Desserts

CARAMEL CHEESECAKE

Caramel cheesecake, chocolate mousse, peanut ice cream. €9.90

LEMON MERINGUE

Traditional lemon tart with baked meringue topping, vanilla ice cream. €9.90

IRISH FARMHOUSE CHEESES

Prestige artisan cheeses, chutney, biscuits. €12.90

*Using classic & imaginative cooking techniques with local, seasonal ingredients from our land ~ sea & air,
we combine a depth of flavour with the traditions of the castle.*

2 AA Rosette Restaurant for
Culinary Excellence



Our Beef is 100% Irish, please ask your server for allergy requirements