



CARRIG COUNTRY HOUSE
& RESTAURANT

STARTERS

Soup of the Evening
€4.95

Carrig Seafood Chowder (contains 1,2,5,8,10)
€8.50

Glenbeigh Shellfish Tasting:
Cromane mussels steamed in lemongrass, chilli & coriander
Shucked oyster, miso dressing (contains 1,2,3,7,12,14)
€10.95

Roasted Quail, yellow chard, morel mushrooms, coco bean puree,
madeira sauce (contains 8)
€11.50

Rosemary & Oak infused Mackerel, fennel shards, purple carrot ribbon,
baked lemon jam with crème fraiche swirl (contains 5,8)
€10.50

Guinea Fowl Terrine, pickled red cabbage, blood orange segments,
crushed walnuts (contains 9)
€9.95

Cordal Goats Cheese quenelle, honeycomb scattering, petit pois, edamame bean and lovage,
with a citrus drizzle (V) (contains 3,8,11,14)
€9.50

Seared Tiger Prawns on a salad of sugarsnap, kale, peanut & coriander with a sesame,
soy & peanut dressing (contains 1,2,6,7,9,12)
€12.95

Pan seared Foie Gras, cubed vanilla apple, tamarind sauce (contains 9)
€14.50

Tian of warm Crabmeat on tomato almond puree, lemon confit, pickled cucumber (contains 1,2,3,9,14)
€13.95

*Please see back page of menu for a list of allergens and their corresponding numbers
Should you have any food allergies, it is incumbent on you to advise your order taker.*