



CARRIG COUNTRY HOUSE ★★★
& RESTAURANT

MAIN COURSES

Oven Roasted West Coast Salmon

Pea & lovage purée, mixed beetroot, horseradish ^{5,8}

€28.50

Skeaghanore Duck Breast

Boudin noir and apple puree, rhubarb textures, pomegranate and clove jus ³

€29.95

Pan Seared Atlantic Cod

Wild garlic bulgar, lemongrass & coconut beurre blanc ^{3,5,8,14}

€29.95

Cahillane's chargrilled 8oz. Fillet Steak

Truffle celeriac, white asparagus, pepper sauce (on side) ⁸

€33.00

Organic Chicken Supreme

On sautéed wild mushrooms, homemade linguini, baby rainbow carrot, sauce jacqueline ^{3,4,8,14}

€27.50

Vegetarian Dish of the evening

(Please ask)

€19.50

Rack of Kerry Lamb

Spiced aubergine puree, kohlrabi, sesame tuile, rosemary jus ^{3,4,8,12,14}

€33.50

Special Dish of the evening

Optional Sides:

Selection of Seasonal Vegetable & Potato €3.95

Chunky home-cut pommes frites fried in duck fat €3.95

**Should you have any food allergies, it is incumbent on you to advise your order taker*

No. 1 & 2 Shellfish (e.g. prawns, mussels etc.), No.3 Cereals containing gluten, No.4 Eggs, No.5 Fish, No.6 Peanuts, No. 7 Soya, No.8 Milk/Milk products
No. 9 Nuts (specify nuts), No. 10 Celery and celeriac, No.11 Mustard, No.12 Sesame seeds, No.13 Sulphur dioxide, No.14 Lupin

Gratuities are at your discretion & are appreciated by your Waiting Team.

Parties of 5 + will incur a 10% service charge