Morning time was Lady Ethel's favourite time of day. The addred the Walled Garden at Dromoland Castle and visited it daily. A mother of six children and wife of the Right Honowrable, Lucius, 15th Baron Incliquen, she could be found sipping tea in her orangerie while admiring the cartle's beautiful roses. I compassionate and shy lady, Ethel received a medal from Queen Elizabeth of Belgium in recognition of her care of refugees during World War 1. She and her husband brought electricity to the Cartle as well as the parish's first motor car. Both Lucius and Ethal delighted in their gerden, which they redesigned, with pillars, pergolas, terraces and paths. Lady Ethel wrote that has garden gave her so much joy that she didn't know what she would do without it. The Lady Inchiquin a magnificent clerry red tea rose is named in honour of Dromoland Cartle's beloved chatelaine.





Lady Ethel Jane O'Brien Lady Inchiquin 1867-1940

Please ask your Server

Just Juice

Orange, Pink Grapefruit, Pressed Apple

Breakfast Fruit Smoothie

Watermelon, Pineaple, Banana, Buttermilk (7)

Breakfast Tonics

Super Green Detox

Granny Smith, Celery, Kale & Cucumber (9)

Red Fennel VineTomato Juice

Fennel Tea, Tabasco & Celery Salt Over Ice (9)

Cranberry & Hibiscus Iced Tea

Cardamon, Cinnamon & Mint

Immune Booster

Carrot, Orange, Lemon, Ginger & Turmeric

From our Buffet

Breakfast Cereals

Muesli, Cornflakes, Weetabix, Special K, Bran Flakes, Granola, Coco Pops, Rice Krispies (1,5,7,8) 'Overnight Oats' Bircher Muesli with Granny Smith, Berries & Buttermilk (1,5,7,8) Traditional Irish Oatmeal Porridge, Cranberry, Nuts & Estate Honey (1,5,8,12)

Fruit Pots

Watermelon & Orange, Mint Balsamic (12), Glenilen Farm Mixed Fruit & Yoghurt Pots (7)

From our Buffet

Fruit Pots

Prune Pots, Banana, Crème Fraiche, Cinnamon & Seeds (7,11,12) Mixed Berry Pot, Raspberry, Blackberry & Blueberry with Natural Yoghurt & Granola (1,7,8) Grapefruit Cocktail Pot, Estate Honey Syrup

Fruit, Yoghurt, Nuts, Seeds

Fresh Seasonal Fruit Salad; Pineapple; Melon Panache; Apricots; Strawberries; Figs Multi-Seeds; Dried Fruits; Mixed Nuts; Probiotic Natural Yoghurt (7,8,11,12)

Gluten Free Section

Kelkin Pure Oat Muesli, Kelkin Rice & Millet Porridge Chocolate Muffin, Fruit Muffin, Croissant, Danish, Multi-Seed Bagel, (Toast Available on Request)

Irish Farmhouse Cheese

Hegarty's Cheddar, Gubbeen, St Kevin's Brie, Wicklow Blue, St.Tola Curd (7)

Charcuterie

Baked Ham, Pastrami, Coppa Salami, Chorizo & Pepper Salami (12)

Burren Smokehouse

Burren Smoked Salmon, Mackerel, Hot Smoked Trout, Lemon, Capers (4,12)

Bakery Counter

Butter Croissants, Pain aux Raisins, Pain au Chocolat, Irish Sourdough, Traditional Potato Farl, Dromoland Fruit & Plain Scones, Organic Brown Soda Bread, Banana & Pecan Bread, Rack of Brown & White Toast (1,3,7,8,12)

From our Kitchen Signatures Dishes

We use Melody Farm Pastured Free Range Eggs. Melody Farm is a biodiversity award winning farm in Bunratty, County Clare

Non Resident Continental Breakfast €40 Non Resident Continental & Signature Dishes €50

Traditional Full Irish Breakfast

Two Fried Eggs, Grilled Back & Streaky Bacon, Meere's Plain Pork Sausages, Meere's Black & White Pudding, Grilled Tomato, Field Mushroom, Potato Cake (1,3,7,12)

Shakshuka

Hass Avocado & Poached Eggs with Tomato, Turmeric & Chilli (3,12)**V**

Vegan 'Shakshuka'

Fried Tofu with Tomato, Turmeric & Chilli (6,12) V

Vegetarian Breakfast

Two Fried Eggs, Grilled Balsamic Tomato, Field Mushroom, Potato Cake, Spiced Pulse, Spinach (1,3,7,12)

Eggs 'lasc Ait'

Scrambled Eggs, Plaice, Caper & Scallion Butter (1,3,4,7,12)

Warm Buttermilk Pancakes

Mixed Berry Compote, Lemon & Pure Maple Syrup (1,3,7)

Spiced Poached Eggs

Spicy Mixed Pulse, Gubbeen Chorizo, Hegarty's Cheddar (1,3,7,12)

Cinnamon French Brioche Toast

Mixed Berry Compote & Cinnamon Mascarpone (1,3,7)

Avocado Eggs Benedict

Poached Eggs, Toasted Breakfast Muffin, Crushed Avocado & Hollandaise (1,3,7,12)

The Castle Breakfast Omelette

Pimento, Scallions & Hegarty's Cheddar Cheese (3.7.12)

1-Gluten, 2-Crustaceans, 3-Eggs, 4-Fish, 5-Peanuts, 6-Soya Beans, 7-Milk, 8-Nuts, 9-Celery, 10-Mustard, 11-Sesame Seeds, 12-Sulphur Dioxide & Sulphates, 13- Lupin, 14-Molluscs 1-Gluten, 2-Crustaceans, 3-Eggs, 4-Fish, 5-Peanuts, 6-Soya Beans, 7-Milk, 8-Nuts, 9-Celery, 10 Mustard, 11-Sesame Seeds, 12-Sulphur Dioxide & Sulphates, 13- Lupin, 14-Molluscs