



IN-ROOM DINING

Breakfast Menu is Served from 7.30am to 10.30am

All-Day Menu is served from 11am to 11pm

All-Night Menu served from 11pm to 7.30am

We are also pleased to offer our Children's Menu for In Room Dining. Additionally, we are delighted to prepare a selection Canapés or a Gourmet Picnic Basket for your enjoyment.

Earl of Thomond Restaurant Menus are available from 6.30pm to 8.30pm for In Room Dining.

In-Room dining is available 24-hours a day, you can contact the In-room Dining team by dialling **602**.

Please note that a €12 Tray Charge applies to all In-Room Dining orders.

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

All prices incur a 15% service charge subject to VAT.



TEA

Pot of Dromoland Blend Tea, Regular or Decaffeinated Blend of Black Teas, Assam & Ceylon	5.8
Irish Breakfast, A typical dark Ceylon tea, tart & lively flavour	5.8
Earl Grey, Flavoured black tea with bergamot, light & fragrant	5.8
Green Leaf, Refreshing classic green tea, grassy slightly bitter notes	5.8
Lemon, Fruity & lively with lemon juice & lemongrass	5.8
Peppermint, Soothing, pleasant & refreshing	5.8
Red Berry, Bursting with summer berry fruit flavours	5.8
Verbena, Infusion of essential oils & the zesty taste of lemons	5.8
Camomile, The tart aromatic flavour of camomile	5.8
Jasmine, A nice fragrant & delicate infusion of jasmine petals	5.8
Rooibos Vanilla, South African herbal infusion with the perfect hint of vanilla creaminess	5.8
Dromoland's Iced Tea	5.8

COFFEE

Pot of Rich Roast Dromoland Blend Filter Coffee, Regular or Decaffeinated	5.8
Cappuccino, Espresso with less steamed milk & topped with a deep layer of micro foam (7)	4.8
Café Mocha, Espresso with bittersweet mocha sauce & steamed milk, topped with foam (7)	4.8
Café Latte, Rich full-bodied espresso in steamed milk, lightly topped with foam (7)	4.8
Flat White, Steamed whole milk over two shots of espresso & topped with micro foam (7)	4.8
Café Americano, Rich full-bodied espresso with hot water	4.8
Espresso	3.8
Double Espresso	4.5
Macchiato, Espresso topped with velvet microfoam (7)	3.8
Dromoland's Iced Coffee	6

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

All prices incur a 15% service charge subject to VAT.

BREAKFAST MENU

Signatures Dishes

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

Warm Buttermilk Pancakes

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

Shakshuka

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

Avocado Eggs Benedict

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

Cinnamon French Brioche Toast

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

Eggs 'Iasc Ait'

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

Vegan 'Shakshuka'

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

Spiced Poached Eggs

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

The Castle Breakfast Omelette

Pimento, Scallions & Hegarty's Cheddar Cheese (3,7,12)

Vegetarian Breakfast

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

Light Bites Breakfast Menu

Selection of Dromoland Biscuits

Shortbread, Almond & Fruit Flavoured (1,3,7,8)

Banana & Pecan Bread (1,3,7,8)

Fruit or Plain Scones

Clotted Cream & Fruit Preserve (1,3,7,12)

The Gallery Fruit Cake

Traditional Fruit & Porter Cake (1,3,7,8,12)

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

All prices incur a 15% service charge subject to VAT.

ALL DAY MENU

CAVIAR

- Ars Italica Oscietra Classic 30g** 160
A subtle fruity and nutty flavoured caviar, dark brown to beige tone. Our Caviar is served with warm blinis, crème fraiche and traditional garnish.(1,3,4,7)
- Ars Italica Oscietra Royal 30g** 200
The eggs range in colour from charcoal grey to a golden nut brown.
With sea salt and nutty finish.
Our Caviar is served with warm blinis, crème fraiche and traditional garnish. (1,3,4,7)

GALLERY CLASSICS

- Classic Dromoland Castle Club** On White Bloomer Loaf with Roast Irish Chicken Breast, Free-Range Egg, Vine Tomato, Laughnanes Bacon & Gem (1,3,10,12) 24
- Smoky Chicken Sour Dough Baguette** Smoked Paprika Irish Chicken, Compote Peppers & Red Onion, Cos, Rocket (1,3,7,10,12) 20
- Open Burren Smokehouse Smoked Salmon** Dromoland Brown Soda Bread with Baby Capers & Onion, Green Salad & Scallions (1,3,4,7,10,12) 22
- Avocado & Bacon Melt** 19
Sriracha, Hegarty's Cheddar, Toasted Brioche, Gem (1,3,7,10,12)
- Vegan Tofu Wrap** Fried Tofu, Jalapeno Peppers, Sun Blushed Tomato, Red Onion, Hummus, Spinach (1,6,11,12) 19

SOUPS & STARTERS

- Soup of the Day** 10
Sour Dough Flute (1,7)
- Shellfish Bisque** 13
Tarragon, Brandy, Ginger (1,2,7,9,12)
- Tom Yum Kai** 17
Classic Thai Chicken & Shrimp Broth, Chilli, Scallion, Mushroom (2,4)
- Kelly Oysters** 26
Half Dozen Rock Oysters, Lemon, Cabernet Vinegar Shallots (12,14)
- St. Tola Goat Cheese Bruschetta** 17
Salsa Verde, Sourdough (1,7,8,10,12) V
- Burren Smokehouse Salmon Platter** 27
Diced Onion, Baby Capers, Lemon, Brown Soda Bread (1,4,7,12)

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

All prices incur a 15% service charge subject to VAT.

SALADS

Traditional Caesar Salad Baby Romaine, Croutons, Parmesan, Dromoland Caesar Dressing (1,3,4,8,10,12)	18
Superfood Bowl Kale, Gem, Avocado, Scallion, Alfalfa Sprouts, Mixed Seeds & Nuts, Broccoli, Quinoa, Citrus Dressing (8,12) V	19
Caprese Salad Thinly Sliced Beef Tomato, Toons Bridge Buffalo Mozzarella, Basil, Olive Oil, White Balsamic (7,12) V	18

FROM THE LAND

Irish Black Angus Steak Burger Sweet Pickle, Hegarty Cheddar, Beef Tomato, Garlic Mayo, Brioche Bun, Pont Neuf Fries (1,3,7,10,12)	28
Piccata of Andarl Pork Cucumber, Tomato, Baby Capers, Green Beans, New Potato Sauté, (7,9,12)	27
Irish Black Angus Sirloin Minute Steak Wild Mushrooms, Red Onion, Charred Gem, Green Peppercorn Remoulade, Pont Neuf Fries (3,7,10,12)	38
'The Friendly Farmer' Chicken Breast Tagliatelle Champenoise, Foie Gras, Truffle (1,3,7,12)	34

FROM THE SEA

The Castle Fish & Chips Wild Atlantic Cod, Red Ale Batter, Watercress, Endive & Gem, Citrus & Garlic Remoulade (1,4,7,10,12)	28
Paillard of Organic Clare Island Salmon Tender Stem Broccoli, Scallion Mash, Tarragon & Citrus Sauce (4,7,12)	34
Wild Atlantic Way Sharing Platter Sextons Crab Claws, Kelly Oysters, Burren Smoked Salmon, Trout & Mackerel, Fish Beignet, Prawns, Calamari, Lobster, Mussel & Clams (1,2,3,4,7,10,12,14)	70

FROM THE GARDEN

Plant Based Burger Brioche Bun, Hegarty Cheddar, Onion, Vine Tomato, Gherkin, Pont Neuf Fries (1,3,7,10,12) V	26
Vegetable Rigatoni French Beans, Peas, Leeks, Extra Virgin Olive Oil, Basil & Tarragon Pistou, Aged Parmesan (1,3,7) V	25
Rooster Baked Potato Gnocchi Grilled Provençale Vegetables, Baby Capers, Basil V (1,3,7,12)	25
Pimento Arborio Risotto Tomato, Red Peppers, Rocket, Parmesan V (1,7,12)	25

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

All prices incur a 15% service charge subject to VAT.

DESSERTS & CHEESE

Classic Crème Brulee Fresh Berries, Biscotti (1,3,7,8)	13
Raspberry & Mango Bavaois Sunshine Sorbet (1,3,7,8)	14
Dromoland Bramley Apple Crumble Sweet Pastry Base, Frangipane, Stewed Bramley Apple, Almond Crumble, Brown Bread Ice Cream (1,3,7,8)	15
Warm 'Terra Rossa' Chocolate Brownie Bailey's Ice Cream, Salted Caramel Sauce (1,3,7,8)	15
Irish Farmhouse Cheeseboard House Chutney, Grapes, Celery, Walnuts, Crackers & Sourdough (1,3,7,8,12)	22

COCKTAIL RECEPTION - CHEF'S CANAPÉ SELECTION

Cold

Galway Bay Smoked Salmon, Brown soda bread, capers, onion (1,3,4,7,10) Caramelized Onion
Bruschetta, Hummus, Cumin (1,7) Foie Gras Croustade, Apple & Balsamic Salsa (1) Cod Ceviche,
Pickled Vegetables & citrus (4, 12) Clarinbridge Rock Oyster, Hot Sauce

Warm

Sauté Irish Free-Range Chicken, Smoked Paprika, baby caper à la Crème (7)
Gambas Prawn, Asian Glaze (2,6,12)
Goat's Cheese Tartlet, Red Onion (1,7)
Pan-Fried Scallop, Garlic & Chive Remoulade (3,10,14)
Emince of Irish Beef Fillet, Pepper sauce (7)

Selection of Six	25 per person
Selection of Eight	30 per person
Full Selection	35 per person

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

All prices incur a 15% service charge subject to VAT.

CHILDREN'S MENU

This menu is designed for our younger guests 10 years and under!

STARTERS

Soup of the Day (1,7)	6
Tortilla Chips Avocado Puree, Tomato Salsa and Melted Cheddar Cheese (1,7)	7
Cheesy Garlic Sourdough Toasted Sourdough Baguette with Garlic Butter & Wexford Cheddar, Tomato Pesto (1,7)	7
Caprese Salad Tomato, Bocconcini & Basil (7,10,12)	8
Panache of Melon , Orange Jus	7

MAINS

Pan Fried White Fish Mash, Broccoli & Lemon (4,7)	16
Risotto Milanese Plain Risotto with Butter & Parmesan Cheese (7)	12
Kids Fish Goujons & Chips with Lemon & Garlic Mayonnaise (1,3,4,10)	14
Penne Pasta with Tomato Sauce, Basil & Cheese (1,7)	12
Picatta of Chicken Boiled Potato, Broccoli, Carrot (7)	14
Bangers & Mash Plain Pork Meere's Sausages with Creamy Mash & Baked Beans (1,7)	13

DESSERTS

Milk Chocolate Mousse Mango Sauce (3,7)	7
Mixed Seasonal Berries Vanilla Ice Cream (3,7)	8
Banana Split with Ice Cream & Chocolate Sauce	8
Selection of Ice Cream & Sorbet (3,7)	8

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

All prices incur a 15% service charge subject to VAT.

ALL-NIGHT MENU

Soup of the Day	10
Breadbasket (1,7)	27
Galway Bay Smoked Salmon Platter	24
Green garden salad, brown bread (1,4)	28
Dromoland's Classic Club Sandwich (1,3,10,12)	
Irish Angus Beef Burger	

GOURMET PICNICS TO GO

Keep it Simple	25 per person
Sandwich of your choice, whole fresh fruit, granola bar, potato crisps, mineral water or soft drink	
Salad Bowl	30 per person
Chicken Caesar Salad, Croutons, Parmesan, minted berries, Pineapple, natural yoghurt, chocolate truffles, mineral water or Soft Drink	
Sharing	35 per person
Selection of Sandwiches, Toonsbridge Mozzarella & Tomato salad with basil, potato & scallion salad, green salad with French dressing, Irish farmhouse cheese, Lemon cheesecake, mineral water or soft drink	
Afternoon Tea	45 per person
Selection of sandwiches, fruit scones, clotted cream, strawberry preserve, pastries & cream cakes, flask of tea or coffee	

MOVIE NIGHT IN

Treats & Nibbles	30 for two
Buttered & salted popcorn, Pringles & potato crisps, M&Ms, Jelly Babies & Chocolates, Ice Cream & soft drink	
Bowl of Nachos	30 for two
Tomato salsa, garlic mayonnaise, guacamole, Irish cheddar	

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

All prices incur a 15% service charge subject to VAT.