

CANOPY



THE HOTEL
CASTLEMARTYR
RESORT

Canopy is nature inspired dining; uniquely set in a spacious indoor/outdoor setting.

At Canopy, Executive Chef Kevin Burke brings the best of contemporary Irish cuisine to the table.

Set in the heart of Ireland's gourmet capital, here you will indulge in a unique dining experience with a menu showcasing the best of local, seasonal produce.

Canopy Restaurant space brings the sense of outdoor dining inside no matter the season. Guests enjoy chic casual dining overlooking the extensive terrace with mature trees providing the ultimate natural canopy.

WINTER MENU

Amuse Bouche

STARTER

West Coast Crab

Fish Egg, Pecorino, Flaked Almond, Lime Gel,
Smoked Egg, Herb Oil, Beetroot Bread
(4,3A,7,5A)

Duck & Ricotta Raviolo

Herb Cream, Chanterelle, Madeira Sauce
(8,4,3A,7)

Ham Hock Terrine & Foie Gras

Smoked Mayonnaise, Cranberry, Crispy Pork Skin, Pickle
(13,7,3F, 1A)

Goats Cheese

Linseed Cracker, Citric Puree, Caramelized Walnut, Fig
(3H, 4)

Crispy Egg

Pickled Wild Mushroom, Parma Ham, Black Truffle
(1A, 4, 7, 13)

Spiced Cauliflower Velouté

Sour Dough Crostini with Curried Cauliflower
(4, 1A, 13)

Sorbet

MAIN COURSE

Tipperary Beef Fillet

Short Rib, Baby Turnip, Crispy Brussels Sprouts
(13, 4)

€10 Supplement

Wine recommendation: Dornfelder 2017 Lingerfelder

County Wicklow Venison

Venison Shoulder, Raisins, Peach, Parsnip, Hen of the Wood
(1A, 13, 4)

Wine recommendation: Austria Pratsch Zweigelt 2021

Goatsbridge Trout

Artichoke, Char, Cannelloni Beans, Sun-Dried Tomato,
Ponzu Langoustine Cream
(8, 5, 6, 7, 13, 4)

Wine recommendation: Chassagne Montrachet 2021, Chardonnay

Cod Loin

Cod Loin with Mussels, Baby Gem, Fermented Black Garlic,
Pickled Grapes, Samphire, Brown Butter
(4,6,7,8,13)

Wine recommendation: Rio dos Patos Portugal

Guinea Fowl

Crispy Skin, Leek, Coffee Carrots, Sesame Mayonnaise
(13, 4, 7)

Wine recommendation: Bourgogne Epineuil 2022, Pinot Noir

Ratte Potato Gnocchi

Baby Leeks, Root Vegetable with Butter, Tarragon Sauce,
Smoked Gubbeen
(4, 13, 1A)

Wine recommendation: Villa de Corullon Spain, Mencia 2014

DESSERTS

Praline and Coffee Mousse

Coffee Ganache, Hazelnut Caramel and Crème Fraiche Sorbet
(3A, 3B, 4, 7)

Ricotta and Orange Cheesecake

Hibiscus Poached Peaches and Spiced Peach Sorbet
(1A, 4, 7)

Madagascar Vanilla Brulee

Poached Pears, Biscotti Biscuit and Pistachio Ice Cream
(1A, 3A, 3B, 3F, 4, 7)

Baked Alaska for Two

Mixed Berries, Roasted Nuts
(1A, 3B, 3H, 4, 7)

Valrhona Chocolate

Sea Salt Caramel, Hazelnut, Roasted Sesame Ice Cream
(4, 7, 11)

Irish Cheeses

Crackers, Chutney
(4, 1A, 3H, 13)

Chef's Menu €85

Selection of Two Courses €65

€5 supplement for Petit Fours and a Selection of Tea and Coffee

Allergens: 1 Gluten (A-Wheat, B- Spelt, C-Khorasan, D-Rye, E-Barley, F-Oats), 2 Peanuts, 3 Nuts (A-Almonds, B-Hazelnuts, C-Cashews, D- Pecans, E-Brazil, F-Pistachio, G-Macadamia, H-Walnut), 4 Milk, 5 Crustaceans (A-Crab, B- Lobster, C-Crayfish, D-Shrimp), 6 Mollusc, 7 Eggs, 8 Fish, 9 Celery, 10 Soya, 11 Sesame Seeds, 12 Mustard, 13 Sulphur Dioxide & Sulphites, 14 Lupin



Wine pairings have been carefully selected and can be purchased by the bottle.

WINE RECOMMENDATIONS

Chassagne Montrachet 2021, Chardonnay	€85
Bourgogne Epineuil 2022, Pinot Noir	€60
Villa de Corullon Spain, Mencia 2014	€70
Dornfelder 2017 Lingerfelder	€65
Rio dos Patos Portugal	€50
Austria Pratsch Zweigelt 2021	€75

COCKTAIL RECOMMENDATIONS:

Juniper Blossom Kinsale Gin, Juniper Berries, Fresh Rosemary, Cinnamon Stick and Refreshing Lemon	€15
Jungle Bird Dark Rum, Campari, Fresh Pineapple Juice	€15

Full drinks and wine list also available