



MAKE DINING THE Destination

Come for the food, and stay for the experience: **Food&Wine** selects **Ireland's Blue Book** member hotels where dining is the destination. Book in, tuck in, and tuck up for these trips to savour.

FAMOUS FOR FOOD

MOUNT JULIET ESTATE, CO KILKENNY

Two unique properties in one idyllic location, Mount Juliet Estate offers guests the glamour of the original Georgian Manor House and the contemporary sophistication of Hunter's Yard. Wrapped in the serenity of a pristine country estate, both five-star hotels come with all the pleasures of a luxury resort. With exquisite bedrooms, private cinema, roaring fires, atmospheric bars, luxurious treatment rooms and a contemporary health club there's plenty of fun to be enjoyed indoors. Outside, a championship golf course, walking trails, horse riding, falconry and clay pigeon shooting allow you to experience the best of country living. Enjoy superb dining experiences from al fresco lunch at Hunter's Yard on The Hound's Terrace and cocktails in The Saddle Bar to afternoon tea in Manor House. The highlight of any Mount Juliet Estate visit is dinner in the Manor House's Michelin-starred Lady Helen restaurant. Serving outstanding modern cuisine guided by the seasons, local chef John Kelly champions the finest of Irish natural produce. Served in the magnificent surrounds of the 260-year-old manor, each exquisite dish is matched by charming service and an exceptional wine list of more than 130 wines and champagnes.

GREGANS CASTLE, CO CLARE

A stylish country house deep in The Burren, this beloved Ballyvaughan hideaway is one of Ireland's finest, offering laidback luxury, wonderful food and creature comforts galore. Run by hospitality stalwarts Simon Haden and his wife Frederieke McMurray, the 18th century manor is as warm and welcoming on a dark winter's day as it is a sunny summer afternoon. The elegantly eclectic decor, curated by Freddie, is boho-chic, drawing on the area's soothing natural palette and interesting art and antiques. The cosy Corkscrew Bar, with its nooks, roaring fire and boardgames, is the perfect place to enjoy a light meal or settle in for pre-dinner drinks. Tuck into tea with homemade cakes and scones in the afternoon or book in for the full traditional afternoon tea on weekends. A long-standing dining destination, food lovers flock to Gregans Castle to enjoy

exceptional Irish dining that uses local ingredients from county Clare's rich larder and the house's gardens. Delights like Flaggy Shore oysters, St. Tola cheese, wild Atlantic cod, Fanore lamb and wild garlic create a hyper local tasting menu that showcases the very best of Irish produce. The award-winning breakfast is unforgettable and sets you up for a day's exploration of the dramatic Burren scenery and coastal hotspots of Lahinch and the Cliffs of Moher.

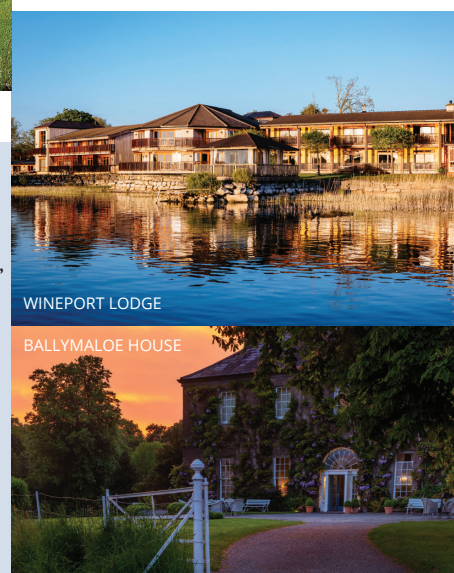
THE MUSTARD SEED, CO LIMERICK

An impressive Victorian country house just outside pretty Adare village, Limerick's Mustard Seed is as celebrated for its old school hospitality as much as for its superb cooking. Surrounded by beautiful grounds, the heritage hideaway is cosy, chilled out and beautifully romantic. The centrepiece is the handsome house, with its light-filled reception rooms, crackling fires, dreamy four poster beds and vibrant country house decor. The manicured lawns, burgeoning kitchen garden and orchard are especially lovely in summer. Planted in 1996 they supply everything from traditional vegetables, salads and herbs to the more unexpected figs, horseradish and kiwis, all of which are creatively used by chef Angel Pirev's in his imaginative seasonal menus. Served in the house's grand reception rooms with freshly-cut flowers, white linen tablecloths and antique cutlery, guests can look forward to charming service, great wines and creative cooking.

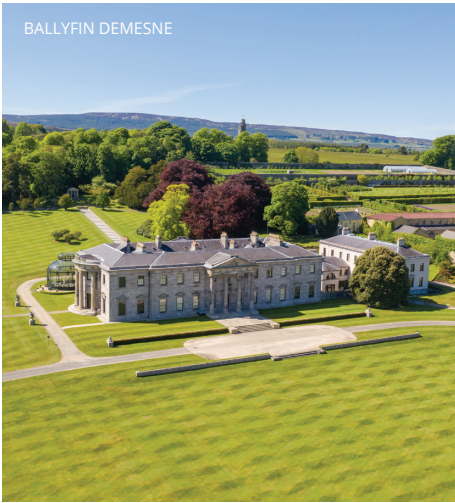
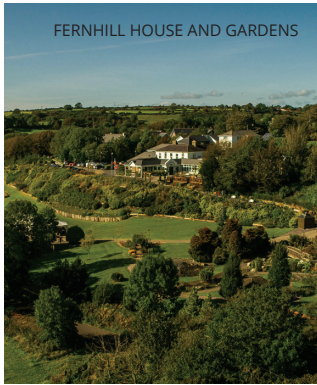
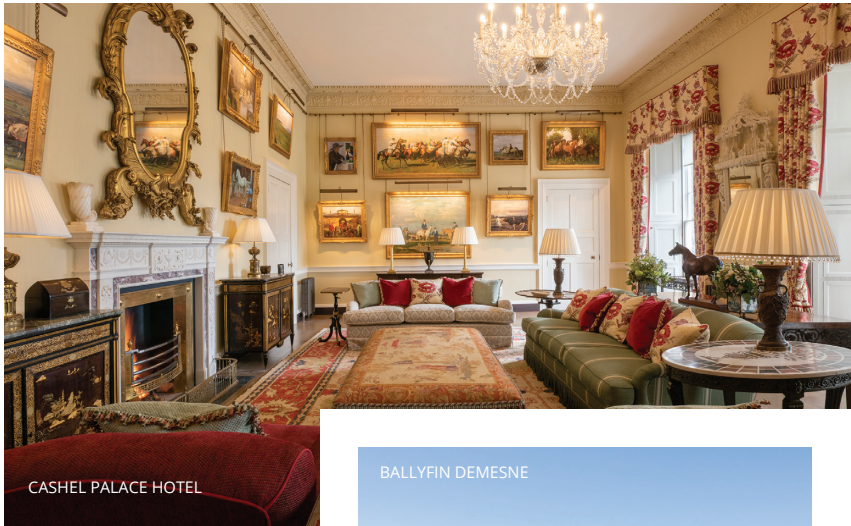


A feast for the senses

A consistently popular choice, and with good reason, **Glasson's Wineport Lodge** is synonymous with great food in a stunning lakeside location. Vegetables from Beechlaw Organic Farm, St Tola goats cheese, Lissadell mussels and steaks courtesy of Irish Hereford Prime, the laser focus here at Wineport is on superlative ingredients, expertly executed. The cocktails are knockout, too. At **Liss Ard estate** in Skibbereen, meanwhile, the Garden Restaurant is 2 AA Rosette awarded, with Union Hall hake, Skeaghanore duck and Rosscarbery Beef complemented by ingredients picked daily from the on-site walled garden. And those of you who like to start their meal planning by thinking about what they're going to have for dessert will be in sweet heaven at **Ballymaloe House**. The contents of its legendary dessert trolley are currently the responsibility of JR Ryall, who just so happens to be Food&Wine's pastry chef of the year; and he's one of many reasons why this country house hotel in east Cork should be on your radar for a food-themed break. Expect the best of local produce handled with the utmost care and respect.



BALLYMALOE HOUSE



NEW REASONS TO INDULGE

CASHEL PALACE HOTEL, CO TIPPERARY

Delightfully old yet thrillingly new, Cashel Palace is a Palladian manor in the heart of Ireland that's been meticulously restored and luxuriously reimaged. Overlooked by the Rock of Cashel, this boutique hideaway of 42 individually designed bedrooms and suites opened in 2022, bringing refined five-star service to the heart of Tipperary. Settle in for an indulgent stay and enjoy the best of everything. The sensational spa and indoor-outdoor pool overlooks sublime gardens which envelope the house, creating a soothing sanctuary in the middle of Cashel town. Linger by a log fire, sip a cocktail in the Residents Bar or sink a creamy pint in the Guinness Bar, with its historical connections to the brewing dynasty. Enjoy decadent afternoon tea in the Queen Anne Room or settle in for an exquisite lunch or dinner in The Bishop's Buttery. Here chef Stephan Hayes draws on Tipperary's rich larder to create exciting seasonal menus that celebrate the best of Irish produce. Combining classical roots with contemporary flair, each memorable dish is served in the extraordinary vaulted room that was once the original kitchen of this archbishop's palace.

BALLYFIN DEMESNE, CO LAOIS

The word 'experience' is often bandied about, and doesn't always equate to quality. An experience is however the best word to describe a trip to Ballyfin. This 5 star luxury country house at the foot of the Slieve Bloom mountains tops international hotel lists, with service that matches its stellar status. Come for the exceptional setting in six hundred and fourteen acres of grounds, and stay to savour Ballyfin's thoughtful approach to food and drink. Eight acres of walled garden supplies the restaurant with a rich variety of herbs, fruits and vegetables, with honey and honeycomb derived from the Buckfast hybrid bees who live at Ballyfin - lucky bees. Beef, pork and lamb is sourced from local butcher Mick Keegan, fish from Kilmore Quay, butter from Cork's Glenilen Farm and sourdough bread from Mueller & O'Connell bakery in nearby Abbeyleix. The food is simple, delicious and utterly elegant, while a pre-dinner drink at Ballyfin's Saloon room is most certainly to the manor born.

FERNHILL HOUSE AND GARDENS, CO CORK

A sunny day in Clonakilty is hard to beat: knowing that you're staying at Fernhill Hotel & Gardens seals the deal. The ideally situated country house hotel places you on the cusp of all that beautiful West Cork has to offer, not least an exciting food and drink scene that ranges from perfect pub grub to Michelin-starred dining. At Fernhill, expect olde worlde rooms, a delicious West Cork breakfast in bed and a long tradition of fresh, local food that, the O'Neill family say, "is at the core of everything we do." Oh, and don't forget to explore the gardens while you're there; soul food, indeed.

MARLFIELD HOUSE



A sense of place

A new chapter at Killarney's Cahernane House Hotel has begun with the recent appointment of head chef Conor Veasy, and with it a new approach based on food provenance and seasonal ingredients. "I don't subscribe to the idea that there has to be all of these extra flourishes such as gels and foams to make a dish impressive," says Veasy. "Great dishes don't need that. I like to start from the beginning, and to look and see what's in season. What's growing now is going to be the very, very best thing on your plate." Book your stay, and your dining experience at Herbert's Restaurant at **Cahernane House** through Ireland's Blue Book. In Wexford, the recently-opened Pond Suites at this elegant property have made a trip to **Marlfield House** even more compelling, but this property has long been an enticing prospect for food lovers. Enjoy candlelight and crisp white linen in the Conservatory restaurant or go casual in The Duck - whichever option you choose, you won't be disappointed. And at Mallow's **Longueville House**, gardeners Anthony and Shirley are integral to the menu choices, with vegetables, fruits and herbs grown at the kitchen garden, and other ingredients sourced with a 20 kilometre radius of the 303 year old Georgian country house. At the iconic **Castle Leslie estate** in Co Monaghan, meanwhile, the motto is "you've little chance of going hungry". Choose from light lunch in the Lodge, a picnic in the woodlands, or dinner at Snaffles, the 2 AA Rosette award-winning restaurant where generations of well-loved recipes at Castle Leslie have been reimaged with contemporary flair. We especially like the chic banquet seating at Snaffles, not to mention the gin menu that runs to over 100 options.



LONGUEVILLE HOUSE



CASTLE LESLIE ESTATE

MAKING FOOD MEMORIES



DELPHI LODGE

DELPHI LODGE, CO GALWAY

A historic fishing lodge deep in a wild Connemara valley, few places rival Delphi Lodge's magnificent setting. Large enough to accommodate 26 guests, the original 1830s country house has 13 generous bedrooms with 5 additional self-catering cottages across the road. The dramatic setting is perfect for escapism and exploring Connemara; set off fishing, hiking or driving for the day knowing that a cosy and supremely comfortable country house is waiting for you at the end of the day. On rainy days hole up by the fire with board games and books, hot whiskeys or tea and scones. A true home from home, dinner is always a highlight here, served communally around a large antique dining table. Gather at 7 in the Drawing Room for pre-dinner drinks and canapés before taking a seat around the large antique table in the Dining Room for a memorable six-course meal with an outstanding wine list. Local produce always takes centre stage, perhaps seafood, salmon, lamb and game, with guests seated together, house party style. Evenings conclude fireside with coffee and chocolates in the Drawing Room, making every stay at Delphi Lodge one you won't want to end.

TANNERY RESTAURANT AND TOWNHOUSE, CO WATERFORD

Máire and Paul Flynn run one of Ireland's original destination restaurants, The Tannery in Dungarvan. Still fresh and relevant after more than 25 years, Paul's modern Irish cooking blazed a trail with imaginative dishes, such as his signature crab crème brûlée that has stood the test of time. Drawing on Waterford's great seafood tradition and fresh local produce, The Tannery's interesting menus deliver creative and contemporary dishes in the handsomely imagined building. In the centre of Dungarvan, it's well placed for exploring the seaside town while holidaying on the Copper Coast. Dedicated food lovers can also enjoy an overnight experience, staying at the Flynn's chic and cosy Tannery Townhouse around the corner or booking in for a cookery lesson at The Tannery Cookery School a few doors down. A fun and charismatic couple, Paul and Máire's



BROWNS BONDS HILL

warm personalities shine through in everything from the delicious food to the stylish decor, making dinner in The Tannery a fun and upbeat experience.

BUSHMILLS INN, CO ANTRIM

Right by The Giant's Causeway in Northern Ireland, the 4-star Bushmills Inn is an atmospheric coaching inn that's been welcoming weary travellers since the 1600s. A cosy place to dine and stay, this remarkable old building is packed with character, from the inglenook turf fire to hayloft snugs and its hidden library. Serving up a slice of history with its delicious food, guests can check-in for tapas, fine dining, afternoon tea or an overnight stay. Minutes away from the Old Bushmills Distillery, Ireland's oldest working distillery, Dunluce Castle and Royal Portrush Golf Club and many of the Game of Thrones filming locations it offers warm service, unique architecture, and luxurious rooms for a great night's sleep.

BROWNS BONDS HILL, CO DERRY

Make a dining pilgrimage to Browns Bonds Hill in Derry where Ian Orr is cooking some of the most exciting food in the country. In the Waterside area of the city on the banks of the River Foyle, this destination restaurant is the flagship of the renowned Browns Group. Lunch and dinner are served against a luxurious Art Deco backdrop, each flavour-packed dish showcasing deft skill and flair. Local ingredients lead the way with Chef Orr using the best of Irish produce for everything from à la carte menus to his tasting menus, which also come as vegan and vegetarian options. Great service and an excellent drinks offering complete the stand-out experience at this Derry institution.



THE TANNERY RESTAURANT AND TOWNHOUSE



THE BUSHMILLS INN

CURRAREVAGH HOUSE, CO GALWAY

A waterside Victorian country house, wrapped in 180 private acres of dramatic scenery on the shores of Lough Corrib, this serene and stylish hideaway is perfectly placed for exploring Connemara. Built in 1842 and managed by the sixth generation of the Hodgson family, there's history, heritage and superb hospitality at this impressive architectural gem. Elegant bedrooms, light-flooded reception rooms and majestic grounds make Currarevagh House a cosy spot to return to after a day's sight-seeing with the woodfired sauna offering beautiful views across the lake. Breakfast and dinner are true feasts, using the best of local and artisan produce, with afternoon tea a daily treat.



CURRAREVAGH HOUSE

Dinner date

Choosing how best to redeem your Ireland's Blue Book voucher can be a challenge, and finding time for a weekend away can also cause delays. So why not try one of the very special restaurant members of Ireland's Blue Book? A dinner date at **Dax restaurant** on Dublin's Pembroke Street is always a smart idea. A Food & Wine favourite, chef Graham Neville's cooking is next-level, while owner Olivier Meissonaive delivers the denier cri in elegant hospitality. **The King Sitric** restaurant in the seaside village of Howth, Co Dublin, is the destination for outstanding seafood. Local fish and shellfish, all caught sustainably and locally are served on the Seafood Bar menu, and you might be fortunate enough to snag one of the King Sitric's eight guest bedrooms when you book.



THE KING SITRIC



DAX RESTAURANT