

The Stewart Restaurant

The Stewart Restaurant takes its name from the Stewart family which was one of the prominent families to reside in Rockhill House.

Rockhill House can trace its roots to the 17th Century plantation of Ulster. Seat of the Chambers family for 172 years, the property was acquired in 1832 by the aristocratic ornithologist, John Vandeleur Stewart. John Vandeleur Stewart (8 October 1804 - 1872)

The Stewart & Vandeleur Connection

The Stewart and Vandeleur families were related through their descent from two daughters of Charles Moore 1st Marquess of Drogheda.

Mary married Alexander Stewart of Ards in 1791, brother of the 1st Marquess of Londonderry.

Frances married John Ormsby Vandeleur in 1800.

In the mid-19th century John Vandeleur Stewart of Rock Hill, county Donegal, third son of Alexander and Mary held an estate in county Clare in the parishes of Kilmacduane, barony of Moyarta and Kilfiddane and Kilmihil, barony of Clonderalaw. In the 1870s his estate in county Clare amounted to 4,551 acres and he also owned 538 acres in county Donegal. In 1837 John Vandeleur Stewart married Helen daughter of Hector J. G. Toler, 2nd Earl of Norbury.

A memorial to the grandsons of John Vandeleur Stewart (Gerald Charles Stewart & John Maurice Stewart) can be seen at Conwal Church, Letterkenny.

The House

In 1832 Stewart engaged famed Dublin architect, John Hargrave, to design a radical extension and remodelling of the house, and the new owner carried out comprehensive draining, planting and cultivation of the lands to create the lush, Georgian idyll that remained in his family until the 1936 break-up of the Estate and sale of the property and 100 acres to the Commissioner of Public Works.

We hope that you enjoy your visit to Rockhill House and the culinary delights that it has to offer.

Killybegs Sea Trout, Charred Cucumber, Pink Grapefruit Reduction, Pickled Radish

Donegal Crab with Chili and Coriander, Tomato and Basil Consommé

*Noones Chicken Leg and Black Pudding Terrine, Truffled Pea Puree, Mirin and Saffron
Apple Remoulade, Hazelnut Crumb*

Homemade Seasonal Soup of the Day

*Wonton of Yeats Country Goats Cheese, Golden Raisin Puree, Caramelized Honey and
Thyme Onion, Dressed Baby Garden Leaves*

Pan Roasted Wood Pigeon, Warm Bacon, Red Pepper and Sweetcorn Cassoulet, Corn Puree



Refreshing Sorbet



Slaney Valley Rack of Lamb with Feta, Lemon, Minted Broad Beans & Thyme Jus

*Aged Fillet of Irish Nature Beef, Watercress and Spinach Puree, Sautéed Artichokes &
Oyster Beignet*

*Noones Chicken Supreme, Cauliflower and Smoked Cheese Puree, Asparagus &
Wilted Pak Choi, Wild Garlic Emulsion*

*Baked Sea Bass, Fennel, Tomato, Black Olive and Tomato Salsa, Red Pepper &
Roasted Prawn Shell Velouté*

*Spiced Lentil Parcels, Smoked Cauliflower Puree, Wilted Summer Greens &
Wild Garlic Emulsion*

Optional side dishes @ €3.50 per portion

Buttered Greens / Tossed Green Salad / Buttered Champ / Pont Neuf Chips



Strawberry Mille Feuille, Elderflower Pastry Cream, Black Pepper Puff Pastry

*Sous Vide Rhubarb in Citrus and Chamomile, Coconut Crumble, Ginger Ice Cream &
Rhubarb Gel*

*Warm Callebaut Chocolate Fondant, Yellow Man, Orange and Cointreau Cream, Orange &
Chili Salsa*

*Spiced Carrot Cake, Cardamom and Cream Cheese Frosting, Candied Carrot Ribbons &
Micro Coriander*

*Braised Saffron Pineapple, Coconut Ice Cream, Lime Gel, Coconut Micro Sponge &
Candied Sesame Seeds*



*Freshly Brewed Tea or Coffee
Petit Fours*

*€57 per person
Prices listed are inclusive of VAT*