



Conor's Bar & Lounge Dining Menu

Food served daily between 12:00-20:45

Morning Offerings

(Served from 11am)

Tea and Coffee

Selection of Teas

Ronnefeldt Loose Teas

Irish Breakfast Tea €3.50

Herbal Teas €3.60

Earl Grey, Masala Chai, Sweet Nana (Mint),
Rooibos Cream Orange, Fruits of Paradise, Morgentau,
Green Leaf, Red Fruit, Ayurveda Herbs & Ginger, Camomile

Coffee

Crafted and roasted in Ireland by 'Koffy the art of Coffee'

Americano €3.50

Latte €3.60

Cappuccino €3.60

Macchiato €3.60

Espresso €3.50

Mocha €4.20

Hot Chocolate

With a choice of

Milk Chocolate, White Chocolate, Creamy Caramel €4.20

Syrups

Caramel, Chocolate, Vanilla, Hazelnut, Cinnamon,

Add to your Coffees/ Hot Chocolate €0.50

Homemade Scone Served with Preserves

& Fresh Cream €6.00

Choice of:

Raspberry & White Chocolate Scone (1a,3,7,12)

Traditional Fruit Scone (1a,3,7,12)

Plain Scone (1a,3,7,12)

Light Lunch Options

(Served until 4pm daily)

Smoked Chicken & Crispy Anchovy Caesar Salad €11.00

Sourdough Crostini, Bacon Crumble & Caesar Dressing

(1a,3,4,7,10,12)

Ploughman's Platter €16.00

Honey Glazed Ham, Smoked Chicken Breast, Matured Irish Cheddar, Smoked Gubben, House mixed salad, Assortment of House Pickles, Fresh Grapes, Ballymaloe Relish & Toasted Sourdough

(1a,3,7,10,12)

Spicy Chicken Wings €11.50

Cashel Blue Cheese & Spring Onion Dip, Carrot & Celery

(3,7,9,12)

Sour Dough Bruschetta €13.00

Marinated Heirloom Tomatoes, Mini Mozzarella, Balsamic, Basil Pesto

(1a,7,8,12)

(Served from 12:00-20:45 daily)

Starters

North Coast Seafood Chowder

Panko Breaded Fish Cake, Toasted Irish Soda Bread

(1a,2,3,4,7,9,12,14)

Caramelised Cauliflower Soup

Cashel Blue Cheese, Chive Oil, accompanied with Brie & Parma Ham

Tostada, Traditional Wheaton Bread (1a,7,9,12)

Tempura Monkfish

Rocket, Chorizo, Pineapple & Chilli Salsa, Lime & Sesame Dressing

(1a,4,7,11,12)

Fivemiletown Boilie Goats Cheese

Crispy Pork Belly, Poached Pear, Rocket, Pomegranate, Candied

Walnuts

(7,8c,12)

Spicy Chicken Wings

Cashel Blue Cheese & Spring Onion Dip, Carrot & Celery

(3,7,9,12)

Poached Pear Salad

Rocket Salad, Walnuts, Dried Cranberries, Maple Dressing
(8c,10,12,Veg,V)

Fritto Misto of Tempura Vegetables

Asparagus, Tenderstem, Peppers with Avocado Mayonnaise
(1a,12,Veg,V)

Main Courses

Irish Chicken Coq Au Vin

Chicken Supreme, Braised Thigh, Bacon Lardons, Pearl Onions, Button
Monaghan Mushrooms, Truffle Mash (7,9,10,12)

Pan Fried Hake Fillet

New Seasoned Potatoes, Asparagus, Samphire, Prawns, Summer Peas,
Brown Butter & Dill Dressings (2,4,7,12)

Duo of Irish Lamb

Pink Lamb Rump, Mini Shepherd's Pie, Parsnip Puree, Buttered Baby
Carrots, Tenderstem Broccoli & Lamb Jus (7,9,12)

Beer Battered Fresh Fish & Chips

Mushy Peas, Lemon & Chunky Tartare (1a,3,4,12)

Gourmet 6oz Beef Burger

Cured Bacon, Sliced Dubliner Cheddar, Beef Tomato, Relish, Crisp Baby
Gem Lettuce & Toasted Brioche Bun, Pomme Frites (1a,3,7,10,12)

BBQ Pulled Pork Burger

Charcoal Bun, Hickory Smoked BBQ Sauce, Rainbow Slaw Truffle &
Parmesan Skinny Fries (1a,3,7,10,12)

Estate Venison Burger

Brioche Bun, Blue Cheese & Red Onion Jam, Parmesan Skinny Fries
(1a,3,7,10,12)

Sun-Blushed Tomato Tagliatelle

Rocket & Basil Pesto (1a,3,8,12,Veg)

Falafel & Spinach Burger

Charcoal Bun, Crisp Baby Gem Lettuce, Rainbow Slaw, Truffle &
Parmesan Skinny Fries (1a,3,7,9,10,12,Veg)

Superfood Salad

Bitter Leaf Salad, Fennel, Apple, Celery, Pomegranate, Wheatgrass,

Avocado, Tofu (6,9,10,12,Veg,V)

Penne Pasta

Rocket & Basil Herb Oil (1a,12,Veg,V)

From the Grill

(€10 Supplement)

Chargrilled 32 Day Matured 7oz Angus Beef Fillet

Chargrilled 28 Day Matured 9oz Angus Sirloin

Chargrilled 28 Day Matured 9oz Angus Rib Eye

Accompanied with

Slow Cooked Short-Rib Stuffed Portobello Mushroom, Confit Tomato,
Crispy Onions, Pomme Frites (9,12)

Choice of Sauce

Beef Jus (9,12)/ Black Peppercorn Sauce (7,12)/

Sides

**Additional charge of €6.00 applies*

Truffle & Parmesan Skinny Fries

Pomme Frites

Champ Mash

Beer Battered Onion Rings

Steamed Tenderstem, Sugar Snaps, Green Beans with Blue Cheese &
Chive Butter

Desserts

GO ON YOU KNOW YOU WANT TO...

Armagh Apple Tart Tatin

Salted Caramel Ice Cream (1a,3,7,12)

Vanilla Bean Crème Brulee

Pistachio Biscotti & Pistachio Ice Cream (1a,3,7,8g,12)

Orange Zest Cake

White Chocolate Ice Cream (3,8a)

Oozing 70% Hot Chocolate Fondant

Caramel Sauce, Chocolate Popping Candy, Sea Salty Caramel Ice Cream
(1a,3,7,12)

Vegan Belgian Chocolate Cake
Raspberry Sorbet (1a)

2 Courses €31.00

3 Courses €36.00

All prices are inclusive of V.A.T
Any gratuities are divided amongst the floor staff.

Our Suppliers

All our products can be traced 100% from farm to fork.
The majority of herbs and wild foods used in our dishes are grown here
in the gardens and woodlands of the Castle Leslie Estate or foraged in
the local area.

A Few Local Suppliers We Are Proud To Be Associated With;

Venison Castle Leslie Estate	Dairy LacPatrick Dairies
Duck Silver Hill Farms, Emyvale	Fruit & Vegetables Tempka Foods, Glaslough Castle Leslie Estate Gardens
Beef McAtamneys, Cookstown	Salad Micro Herbs La Rouse Fine Foods
Fish Keenan Seafoods, Belfast	Wild Foods Foraged by our Kitchen Team
Pork McAtamneys, Cookstown	
Specialist Foods La Rouse Fine Foods	

Allergen Codes For Your Information

The below numbers contain the following allergens:

1. Cereals Containing Gluten, 1a. Wheat, 1b. Rye, 1c. Barley, 1d. Oats
2. Crustaceans, 3. Eggs, 4. Fish, 5. Peanuts, 6. Soya, 7. Milk, 8. Nuts, 8a. Almond, 8b. Hazelnut, 8c. Walnuts, 8d. Cashews, 8e. Pecan Nuts, 8f. Brazil, 8g. Pistachio, 8h. Macadamia, 8i. Chestnuts, 9. Celery,
10. Mustard, 11. Sesame Seeds, 12. Sulphur Dioxide and Sulphites, 13. Lupin, 14. Molluscs, Veg = Vegetarian, V = Vegan.