



Conor's Bar & Lounge Dining Menu

Morning Offerings 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 or Creamy Caramel	€4.20
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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.

Ploughman's Platter €16

Honey Glazed Ham, Smoked Chicken Breast, Matured Irish Cheddar, Smoked Gubbeen, House mixed salad,
Assortment of House Pickles, Fresh Grapes, Ballymaloe Relish & Toasted Sourdough
(1a,7,10,12)

Traditional Castle Leslie Boxty €13

Free Range Poached Eggs, Crispy Parma Ham, Chive Crème Fraiche
(1a,3,7,12)

Spicy Chicken Wings €11.50

Cashel Blue Cheese & Spring Onion Dip, Carrot & Celery
(3,7,9,12)

Pulled Beef Brisket Sandwich €16

24 Hour Slow Cooked Beef Brisket, Pickled Red Onion, Smoked Cheddar, Baby Gherkin & Horseradish Mayo
in a Pretzel Bun with Truffle & Parmesan Skinny Fries
(1a,3,7,10,12)

Croque Monsieur €16

Honey & Mustard Glazed Ham & Bechamel Sauce on Sourdough with Truffle & Parmesan Skinny Fries
(1a,7,10,12)
Sourdough Crostini, Bacon Crumble & Caesar Dressing
(1a,3,4,7,10,12)

Starters

North Coast Seafood Chowder

Panko Breaded Fish Cake, Toasted Irish Soda Bread
(1a,2,3,4,7,9,12,14)

White Onion Soup

Aged White Cheddar, Chive Oil, Traditional Wheaten Bread (1a,7,9,12)

Tempura Monkfish

Rocket, Chorizo, Pineapple & Chilli Salsa, Lime & Sesame Dressing (1a,4,7,11,12)

Heirloom Tomato & Baby Mozzarella Salad

Rocket, Basil Pesto, Aged Balsamic, Sourdough Crostini(1a,7,8,12)

Garlic Tiger Prawns

Toasted Sourdough, Chimichurri Sauce (1a,2,4,7,12)

Spicy Chicken Wings

Cashel Blue Cheese & Spring Onion Dip, Carrot & Celery (3,7,9,12)

Fritto Misto of Tempura Vegetables

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

Smoked Chicken & Crispy Anchovy Caesar Salad

Sourdough Crostini, Bacon Crumble & Caesar Dressing (1a,3,4,7,10,12)

Main Courses

Irish Chicken Supreme

Colcannon Potato, Crispy Parma Ham, Smoked Bacon & Leek Velouté (7,9,12)

Pan Fried Cod Fillet

New Seasoned Potatoes, Asparagus, Samphire, Prawns, Chorizo, Red Pepper Cream Sauce (2,4,7,12)

Duo of Irish Lamb

Sous Vide Pink Lamb Rump, Mini Shepherd's Pie, Tender stem Broccoli, Celeriac Puree, Pickled Blackberries & Lamb Jus (7,9,12)

Beer Battered Fresh Fish & Chips

Mushy Marrowfat Peas, Lemon & Chunky Tartare (1a,3,4,10,12)

Gourmet 6oz Beef Burger

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

Cajun Spiced Chicken Burger

Charcoal Bun, Roast Red Pepper Aioli, Tomato, Crisp Baby Gem Lettuce, Rainbow Slaw Truffle & Parmesan Skinny Fries (1a,3,7,10,11,12)

Sun-Blushed Tomato Tagliatelle

Rocket & Basil Pesto (1a,3,7,12, Veg)

Cauliflower & Quinoa Burger

Charcoal Bun, Crisp Baby Gem Lettuce, Rainbow Slaw, Truffle & Parmesan Skinny Fries (1a,3,7,11,10,12,Veg)

Sweet Potato & Mozzarella Gnocchi

Asparagus, Peas, Spinach & Crushed Basil (1a,12, Veg,)

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 €6

Truffle & Parmesan Skinny Fries

Pomme Frites

Pomme Puree

Buttered Seasonal Veg (Asparagus, Baby Carrots, Tenderstem Broccoli)

Beer Battered Onion Rings

Crispy Tempura Tenderstem Broccoli

Dessert

Go on you know you want to...

Salted Caramel Tart

Toffee Popcorn, Honeycomb Ice Cream (1a,3,7,12)

Mango & Passionfruit Panna Cotta

Pineapple Salsa, White Chocolate Crumble

(1a,3,7,12)

Traditional Sticky Toffee Pudding

Caramel Sauce, Vanilla Bean Ice Cream (1a,3,7,12)

Estate Rhubarb, Apple & Ginger Crumble

Sauce Anglaise & Vanilla Bean Ice Cream (1a,3,7,12)

Vegan Belgian Chocolate Cake

Raspberry Sorbet (1a,12)

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

2 courses €31

3 courses €36

A Few Local Suppliers We Are Proud To Be Associated With

Venison

Castle Leslie Estate

Duck

Silver Hill Farms, Emyvale

Beef

McAtamneys, Cookstown

Fish

Keenan Seafoods, Belfast

Pork

McAtamneys, Cookstown

Specialist Foods

La Rousse Fine Foods

Dairy

LacPatrick Dairies

Fruit and Vegetables

Tempka Foods, Glaslough

Castle Leslie Estate Gardens

Salads Micro Herbs

La Rousse Fine Foods

Wild Foods

Foraged by our Kitchen Team

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