



## Conor's Bar & Lounge Dining Menu

### Morning Offerings from 11:00am 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	€3.70
Latte	€3.90
Cappuccino	€3.90
Macchiato	€3.80
Espresso	€3.70
Double Espresso	€4.00
Mocha	€4.20

#### Matcha Green Tea

Latte, Flat White, Cappuccino	€5.50
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### Hot Chocolate

Milk Chocolate	€4.50
White Chocolate	€4.50
Creamy Caramel	€4.50

### Syrups

*Add to your Coffee/ Hot Chocolate*

Caramel	€0.50
Chocolate	€0.50
Vanilla	€0.50
Hazelnut	€0.50
Cinnamon	€0.50

### Homemade Scone

Served with Preserves & Fresh Cream	€6.00
<i>Choice of:</i>	
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 €13

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

### Ploughman's Platter €16

Rolled Carrots Irish Ham, Matured Irish Cheddar, Smoked Gubbeen, Porter House Cheddar, House Mixed Salad, Assortment of House Pickles, Fresh Grapes, Ballymaloe Relish & Toasted Sourdough (1a,7,10,12)

### Fried Irish Rooster Potatoes & Pulled Ham Hock €13

Fried Onions, Free Range Estate Poached Eggs, Chive Crème Fraiche (1a,3,7,12)

### Glin Valley Spicy Irish Chicken Wings €11.50

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

### Pulled Hereford BBQ Beef Brisket Open Sandwich €16

24 Hour Slow Cooked Irish Beef Brisket, Rainbow Slaw, Truffle Mayo & BBQ Sauce On a Brioche Slice with Truffle & Parmesan Skinny Fries (1a,3,7,9,10,12)

### Croque Madame €16

O'Carroll's Honey & Mustard Glazed Ham & Bechamel Sauce on Sourdough, Fried Estate Hen Egg, with Truffle & Parmesan Skinny Fries (1a,3,7,10,12)

## Starter

### **Organic North Coast Seafood Chowder**

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

### **Roasted Cauliflower Soup**

Estate Wild Garlic Pesto, Castle Leslie Traditional Wheaten Bread (1a,1c,7,9,12)

### **Tempura Of North Coast Monkfish**

Rocket, Radish, Pickled Red Onion, Heirloom Tomatoes & Estate Wild Garlic Mayonnaise (1a,4,11,12)

### **Baby Heirloom Tomato & St Tola Goats Cheese Sourdough**

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

### **Glin Valley Spicy Irish Chicken Wings**

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

### **Fritto Misto of Tempura Vegetables**

Asparagus, Tender stem Broccoli, Peppers with Estate Wild Garlic Aioli (1a,12, Veg, V)

### **Silver Hill Crispy Duck Wings**

Braised Red Cabbage, Soy Dressing & Coriander Aioli (3,11,12)

### **Crispy Garlic Buttered Cod Cheeks**

Mixed Seafood & Warm Tartare Sauce (1a,2,3,4,7,9,12,14)

## Main Course

### **Stuffed Glin Valley Irish Chicken Supreme**

Wild Garlic & Cream Cheese Filling, Baked Irish Rooster Filled with Smoked Bacon, Cheddar & Crispy Onions & Jameson Whiskey Reduction (1a,3,7,9,12)

### **Pan Fried North Coast Cod Fillet**

New Seasoned Irish Baby Potatoes, Asparagus, Samphire, Crispy Cod Cheek, Chorizo, Red Pepper Cream Sauce (2,4,7,12)

### **Duo of Wexford Spring Lamb**

Sous Vide Pink Lamb Rump, Mini Shepherd's Pie, Tender stem Broccoli, Butter Peas, Wild Garlic & Pea Puree & Lamb Jus (7,9,12)

**Sugar Pit Cured Irish Pork Chop**

Colcannon Potato, Buttered Kale, Cider Cream Sauce (7,9,12)

**Beer Battered Fresh Fish & Chips**

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

**Organic Gourmet 6oz Hereford Beef Burger**

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

**CFC (Conor's Fried Chicken) Burger**

Brioche Bun, Rainbow Slaw, Pickled Shallot, Crisp Baby Gem, Cajun Mayo, Parmesan Skinny Fries (1a,3,7,10,12)

**Sun-Blushed Baby Heirloom Tomato Pappardelle**

Rocket & Roast Tomato Sauce (1a,3,7, Veg, H)

**Cauliflower & Quinoa Burger**

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

**Black Truffle & Parmesan Risotto**

Wild Mushrooms, Rocket & Wild Garlic Pesto (1a,7, Veg, V, H)

**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 Monaghan Mushroom, Confit Tomato, Crispy Onions, Pomme Frites (1a,9,12)

**Choice of Sauce**

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

**Sides €6**

Truffle & Parmesan Skinny Fries

Pomme Frites

Pomme Puree

Buttered Seasonal Veg (Asparagus, Baby Carrots, Tender stem Broccoli)

Beer Battered Onion Rings

Crispy Tempura Tender stem Broccoli

## Dessert

### Treacle & Guinness Tart

Stem Ginger Ice Cream (1a,3,7,8a,12)

### 70% Chocolate Mousse

Salted Caramel Sauce, Toffee Popcorn & Draynes Farm Honeycomb Ice Cream (3,7,12)

### Traditional Lemon Citrus Slice

Fresh Raspberries, Raspberry Sugar Snap & Raspberry Sorbet  
(1a, 3,7,8a)

### Traditional Sticky Toffee Pudding

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

### Vegan Belgian Chocolate Cake

Draynes Farm Raspberry Sorbet (1a,12, V)

**2 Courses €33.00 per person**

**3 Courses €38.00 per person**

*\*Conor's Bar Vegan Menu Available...Please ask your Server.*

### Our Suppliers

All our products can be traced 100% from farm to fork.

Most 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

#### Duck

Silver Hill Farm, Emyvale

#### Beef

McAtamneys, Cookstown

#### Fish

Keenan Seafoods, Belfast

#### Pork

McAtamneys, Cookstown

#### Specialist Foods

La Rousse Fine Foods

#### Eggs

Smithborough, Monaghan

***\*All our Beef, Lamb, Duck and Chicken is of Irish Origin.***

#### Diary

LacPatrick Diaries

#### Fruits and Vegetables

Castle Leslie Estate Gardens

Tempka Foods, Glaslough

#### Salads and Micro Herbs

Castle Leslie Estate Walled Garden

La Rousse Fine Foods

#### Wild Foods

Foraged by our kitchen team

#### Ice-Cream and Sorbet

Homemade by our kitchen team

Draynes Farm, Co. Antrim

#### Mushrooms

Monaghan Mushrooms

### 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 H = Healthy Food Options