



Snaffles Restaurant Dinner Menu



Awarded Two AA Rosettes

Starter

Slow Cooked Irish Pork Belly

Coconut Laksa, Golden Raisins, Confit Cauliflower, Sea Herbs
(6,9,12)

Confit Jerusalem Artichoke

Roast Artichoke, Crisps, Hazelnut, Apple & Truffle Dressing
(3,6,7,9,12, Veg)

Hay Smoked Salmon

Compressed Armagh Apple, Dill, Sourdough Cracker, Glenillen Yoghurt
(1a,4,7)

Salt Cod Scotch Egg

Quail Egg, Fennel Jam, Prawn Bisque, Caviar
(1a,2,3,4,7,9,12)

Duck Liver Parfait

Brioche, Fig Ketchup, Raspberry
(1a,3,7,9,12)

Soup

Roast Parsnip & Truffle Soup

Estate Wild Garlic & Parmesan Palmier
(1a,3,7, Veg)

Main Course

Herb Crusted Halibut

Clam & Mussel Chowder, Razor Clam, Smoked Pancetta, Confit Potato, Caviar
(2,3,4,6,7,9,12,14)

28 Day Aged Fillet of Hereford Irish Beef

Short Rib & Potato Cigar, Glazed Hen Of The Woods Mushroom, Shallot Puree, Chive Aioli, Beef Jus
(1a,3,7,9,12)

Fillet of Pork

Pig Cheek Doughnut, Charred Cabbage, Prune Ketchup,
Sweet Potato Puree, Pickled Mustard, Cider infused Jus
(1a,3,7,9,10,12)

Silverhill Duck Breast

Confit Leg Tartlet, Apricot, Beetroot, Violet Mustard
(1a,3,7,9,10,12)

Wild Mushroom & Squash Wellington

Confit Turnip, Parsnip Puree, Red Wine & Vegetable Jus
(1a,3,7,9,12,Veg)

Dessert

Estate Rhubarb

Vanilla Panna Cotta, Poached Estate Rhubarb
Roasted Chocolate, Rhubarb Sorbet, Honey Tuille
(1a,3,7,12)

Raspberry & Hazelnut

Raspberry Choux Bun,
Hazelnut & Olive Oil Sponge, Vanilla Crème Anglaise,
Raspberry Sorbet
(1a,3,7,8b,12)

Chocolate Delice

70% Chocolate, Blood Orange Gel & Milk Ice Cream
(3,5,7,8,12)

Irish Artisan Cheese

Fig & Apple Bread, Lavache Cracker, Grape Chutney, Quince
(1a,3,7,12)

Vegan Menu

Starter

Irish Artisan Cheese

Fig & Apple Bread, Lav**Beetroot Salad**
Pickled Beetroots, Cabernet Sauvignon Dressing (1a,9,12, Veg,V)

Vegetable Tempura

Fig Ketchup (12, Veg, V)

Sorbet

Raspberry

Raspberry Gel (12, Veg, V)

Main Course

Spiced Cauliflower Steak

Apple Puree, Pickled Apple, Cauliflower florets, Estate Wild Garlic
(12, Veg, V)

Wild Mushroom Risotto

Summer Truffle (12, Veg, V)

Dessert

Vanilla & Coconut Panna Cotta

Yuzu Gel & Raspberry Sorbet (12, Veg, V)

Belgian Chocolate Torte

Mixed Berry Sorbet (1,9,12, Veg, V)

Petit Fours

Blackcurrant Pate de Fruit, Quince Jelly (12, Veg, V)

5 Course Menu €75 per person

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

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

Vension

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

For aged by our Kitchen Team