



Conor's Bar & Lounge Dining Menu

Morning Offerings served from 11am
Tea and Coffee

Selection of Teas

Ronnefeldt Loose Teas

Irish Breakfast Tea

€3.80

Herbal Teas

€3.90

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

€4.10

Latte

€4.40

Cappuccino

€4.40

Macchiato

€4.20

Espresso

€4.10

Double Espresso

€4.40

Mocha

€4.90

Matcha Green Tea

Latte, Flat White, Cappuccino

€5.60

Hot Chocolate

With a choice of

Milk Chocolate, White Chocolate, Creamy Caramel

€4.80

Syrups

Caramel, Chocolate, Vanilla, Hazelnut, Cinnamon,
Add to your Coffee/ 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)

Light Lunch Options

Served until 4pm daily.

Slow Cooked Irish Chicken & Crispy Anchovy Caesar Salad €14.50

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

Ploughman's Platter €17

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)

Smoked Haddock & Herb Fish Cake €14.50

Estate Free Range Poached Egg & Warm Tartare Sauce (1a,2,3,4,7,9,12,13)

Glin Valley Spicy Irish Chicken Wings €13

Cashel Blue Cheese & Spring Onion Dip, Carrot & Celery (3,7,9,10,11,12)

Slow Cooked Beef Pastrami Ciabatta €17

Red Onion Marmalade, Mustard Aioli, Gherkin, Rocket & Parmesan & Truffle Skinny Fries (1a,3,7,10,12)

Croque Madame €17

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)

Roast Carrot & Coriander

Coriander Crème Fraiche, Castle Leslie Traditional Wheaten Bread (1a,1c,3,7,9,12)

Walled Garden Beetroot & St Tola Goats Cheese Tartlet

Pickled Beetroot Salad, Aged Balsamic, (1a,3,6,7,12)

Glin Valley Spicy Irish Chicken Wings

Cashel Blue Cheese & Spring Onion Dip, Carrot & Celery (3,7,9,10,11,12)

Fritto Misto of Tempura Vegetables

Tender stem Broccoli, Peppers, Carrots with 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)

Slow Cooked Irish Chicken & Crispy Anchovy Caesar Salad

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

Main Course

Seared Irish Chicken Supreme

Traditional Champ Potato, Tender stem of Cauliflower and Broccoli, Wild Mushroom & Spring Onion Sauce
(7,9,12)

Pan Fried North Coast Salmon Fillet

New Seasoned Irish Baby Potatoes, Green Beans, Samphire, Chorizo, Roast Tomato Cream Sauce & Sun-Dried Tomato Butter (4,7,9,12)

Duo of Irish Pork

Seared Pork Fillet, Glazed Pork Cheek, Duchess Potatoes, Charred Hispi Cabbage, Prune Ketchup, Pickle Mustard Seeds (3,7,9,10,12)

Beer Battered Fresh Fish & Chips

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

Organic Gourmet 6oz Hereford Beef Burger

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

Conor's Fried Chicken Fillet Burger

Brioche Bun, Rainbow Sesame Slaw, Pickled Shallot, Iceberg Lettuce, BBQ Dressing, Lemon & Herb Skinny Fries (1a,3,7,10,11,12)

Castle Leslie Estate Venison Burger

Iceberg Lettuce, Sliced Tomato, Red Onion Marmalade, Cashel Blue Cheese in a Toasted Brioche Bun, Parmesan Skinny Fries (1a,3,7,12)

Wild Mushroom & Spring Onion Rigatoni

Shaved Parmesan & Basil Pesto (1a,3,7,9,12, Veg, H)

Monaghan Mushroom Burger

Wild Mushroom & Spinach Fricassee, Truffle Mayo, Brioche Bun, Ice Berg Lettuce, Truffle & Parmesan Skinny Fries (1a,3,7,12, Veg,V,H)

From the Grill (€12 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

Wild Mushroom & Spinach Fricassee, Cherry Vine Pomme Frites (1a,7,9,12)

Choice of Sauce

Beef Jus (9,12)

Black Peppercorn Sauce (7,9,12)

Sides €6

Truffle & Parmesan Skinny Fries & Truffle Aioli (3,7)

Pomme Frites

Traditional Irish Champ (7)

Buttered Seasonal Veg (7)

(Baton Carrots, Greens)

Beer Battered Onion Rings (1a)

Crispy Tempura Tender stem Broccoli (1a)

Dessert

GO ON YOU KNOW YOU WANT TO...

Estate Orchard Tart

Vanilla Ice Cream, Vanilla custard (1a,3,7,12)

Chocolate Fudge Brownie

Honeycomb Ice Cream, Chocolate Sauce, Homemade Honeycomb
(1a,3,7,12)

Mango & Passionfruit Slice

White Chocolate & Lime Ganache & Tropical Sorbet
(1a, 3,7,12)

Traditional Sticky Toffee Pudding

Salt 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 €39

3 Courses €44

**Conor's Bar & Lounge Vegan Menu Available
Please Ask Your Server*

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