



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 - €17.00

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 - €13.00

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

Slow Cooked Beef Pastrami Ciabatta - €17.00

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

Croque Madame - €17.00

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)

Carrot & Coriander Soup

Coriander Oil, Castle Leslie Traditional Wheatan Bread & Mini Waterford Blaa
(1a,1c,3,7,9,12)

Walled Garden Beetroot & Ardsallagh Goats Cheese Salad

Pickled Beetroot Salad, Cranberry, Sourdough Crostini, 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

Oriental Slaw, Plum Dressing
(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,
Monaghan Button Mushroom & Whiskey Cream
(7,9,12)

Pan Fried North Coast Salmon Fillet

New Seasoned Irish Baby Potatoes, Walled Garden Pak Choi,
Courgette & Seaweed Butter
(4,7,9,12)

Fish Of The Day

Seasonal Market Fish Special
- Please Ask Your Server For Details -

Duo Of Irish Pork

Seared Pork Fillet, Glazed Pork Cheek, Hasselback 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)

Courgette & Asparagus Tagliatelle

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

Monaghan Mushroom Burger

Grilled Portobello Mushroom, Truffle Mayo, Brioche Bun, Iceberg 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

Roasted Portobello Mushroom, Cherry Vine Tomatoes,

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...

Apple & Estate Rhubarb Crumble

Vanilla Ice Cream, Vanilla Custard

(1a,3,7,12)

Fresh Fruit Pavlova

Seasonal Fresh Fruit, Berry Compote

(3,7,12)

Irish Strawberry & Cream Panna Cotta

Strawberry Gel & Mini Meringue

(3,7,12)

Triple Chocolate Cookie Sandwich

Salted 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

Due to the open nature of all our kitchens, we cannot guarantee all dishes are free from allergens.

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

Duck

Silver Hill Farms, Emyvale

Beef

McAtamneys, Cookstown

Fish

Keenan Seafoods, Belfast

Pork

McAtamneys, Cookstown

Specialist Foods

La Rousse Fine Foods

Eggs

Smithborough, Co. Monaghan

Dairy

LacPatrick Dairies

Fruit & Vegetables

Castle Leslie Estate Walled Garden

Tempka Foods, Glaslough

Salad and Micro Herbs

Castle Leslie Estate Walled Garden

La Rousse Fine Foods

Wild Foods

Foraged by our Kitchen Team on the Estate

Ice-Cream & Sorbet

Draynes Farm, Co. Antrim & Made by our Kitchen Team

Mushrooms

Monaghan Mushrooms, Co. Monaghan

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