



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 Carrolls 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)

House Smoked Hickory Salmon

Walled Garden Lettuce, Pickled Red Onion, Slow Cooked Beetroot, Caper, Beetroot Dressing
(4,10,12)

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

Tenderstem Broccoli, Peppers, Carrots with Garlic Aioli
(1a,12, Veg, V)

Silver Hill Crispy Duck Wings

Oriental Slaw, Plum Dressing
(6,9,10,11,12)

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 Rainbow Trout Fillet

New Seasoned Irish Baby Potatoes, Walled Garden Pak Choi, Chorizo,
Garden Pea & White Wine Cream Sauce
(4,7,9,12)

Slow Cooked Irish Pork Belly

Mash Potato, Walled Garden Chard, Mustard Velouté
(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)

BBQ Pulled Pork Burger

Brioche Bun, Rainbow Sesame Slaw, Iceberg Lettuce, BBQ Dressing,
Dubliner Cheddar, Crispy Onion, Lemon & Herb Skinny Fries
(1a,3,7,9,10,11,12)

Courgette & Asparagus Tagliatelle

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

Plant Based Veggie Burger

Grilled Portobello Mushroom, Truffle Mayo, Brioche Bun, Iceberg Lettuce,
Truffle & Parmesan Skinny Fries
(1a,3,7,10,12,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, 12)

Buttered Seasonal Veg (7, 12)

(Baton Carrots, Greens)

Beer Battered Onion Rings (1a)

Crispy Tempura Tenderstem 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 & Vanilla 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.

Most herbs and wild foods used in our dishes are grown here in the gardens and woodlands of Castle Leslie Estate or foraged in the local area.

Our fish suppliers are SALSA Approved and STS certified. SALSA: Safe and Local Supplier Approval is the food safety certification system for smaller food producers and manufacturers. It is a standard designed to ensure that food produced is legal and safe. STS This Code of Practice and Technical Standard has been specifically created to set an audit standard for food manufacturers/distributors who are supplying food and/or food related products to the food supply chain.

We are proud to support and be associated with many local and national suppliers:

Venison

Castle Leslie Estate

Duck

Silver Hill Farms, Emyvale, Co. Monaghan

Beef

McAtamneys, Cookstown

Fish

Keenan Seafoods, Belfast

Pork

McAtamneys, Cookstown, Co. Tyrone

Specialist Foods

La Rousse Fine Foods

Eggs

Smithborough, Co. Monaghan

Dairy

LacPatrick Dairies

Fruit & Vegetables

Tempka Foods, Glaslough

Castle Leslie Estate Gardens

Salad Micro Herbs

La Rousse Fine Foods & Estate

Walled Garden

Wild Foods

Foraged by our Kitchen Team

Ice-Cream & Sorbet

Draynes Farm, Co. Antrim

Mushrooms

Monaghan Mushrooms, Co. Monaghan

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