



Conor's Bar & Lounge Dining Menu

Morning Offerings served from 11am
Tea and Coffee

Selection of Teas

Ronnefeldt Loose Teas

Irish Breakfast Tea

€3.90

Herbal Teas

€4.00

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

€4.40

Latte

€4.60

Cappuccino

€4.60

Macchiato

€4.60

Espresso

€4.20

Double Espresso

€4.60

Mocha

€5.00

Matcha Green Tea

Latte, Flat White, Cappuccino

€6.00

Hot Chocolate

With a choice of

Milk Chocolate, White Chocolate, Creamy Caramel

€4.90

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

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, 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)

Squash & Pumpkin Soup

Parsley Oil, Pumpkin & Sesame Seeds Castle Leslie Estate
Traditional Wheaten Bread & Mini Waterford Blaa
(1a,1c,3,7,9,11,12)

House Smoked Hickory Salmon

Smoked Salmon Mousse, Rocket, Shaved Fennel,
Radish, Avocado, Lemon & Dill Dressing
(4,7,12)

Glin Valley Spicy Irish Chicken Wings

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

Oven Baked Cooleeney Farm Irish Brie

Cranberries, Pomegranate, Estate Honey & Rosemary Flat Bread
(1a,7,12, Veg)

Silver Hill Crispy Duck Wings

Oriental Slaw, Plum Dressing
(2,6,9,11,12)

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

Irish Chicken Chasseur

Traditional Champ Potato, Braised Thigh, Tenderstem Broccoli,
Baby Carrots & Chasseur Sauce
(7,9,12)

Pan Fried Cod Fillet

New Seasoned Irish Baby Potatoes, Creamed Leeks, Garden Peas,
Goats bridge Trout Roe, Mussel Velouté
(4,7,9,12,14)

Roast Silverhill Duck Breast

Squash Ragout, Baby Carrots, Walled Garden Beetroot Puree,
Duck Fat Chateau Potato & Cherry Jus - Served Pink
(7,9,10,12)

Slow Cooked Estate Venison Pie

Buttery Mash, Puff Pastry Topping
(1a,3,7,9,12)

Beer Battered Fresh Haddock & Chips

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

Butternut Squash Risotto

Shaved Parmesan, Crispy Sage, Cranberries,
Pumpkin Seeds & Basil Pesto
(7,9,12, Veg, H)

Organic Gourmet 6oz Hereford Beef Burger

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

Grilled Chicken Fillet Burger

Brioche Bun, Rainbow Sesame Slaw, Iceberg Lettuce,
Taco Aioli, Spice Bag Skinny Fries
(1a,3,7,10,11,12)

Estate Venison Burger

Smoked Cheddar, Beef Tomato, Caramelised Onions,
Iceberg Lettuce & Toasted Brioche Bun, Truffle & Parmesan Fries
(1a,3,7,10,12)

Plant Based Veggie Burger

Fresh Avocado, Truffle Mayo, Brioche Bun, Iceberg Lettuce,
Truffle & Parmesan Fries
(1a,3,7,10,12,Veg,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
All Steak Cuts Are Accompanied with
Slow Cooked Beef Rib & Crispy Onions
(1a,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)
Spice Bag Skinny Fries (9)
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...

Estate Apple & Blackberry Crumble

Draynes Farm Vanilla Ice Cream, Vanilla Custard
(1a,7,12)

Traditional Sticky Toffee Pudding

Brown Sugar Caramel Sauce, Milk Ice Cream
(1a,3,7,12)

Gingerbread Cheesecake

Caramel Ganache
(1a,7,12)

Triple Chocolate Cookie Sandwich

Salted Caramel Sauce, Draynes Farm Honeycomb 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**

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

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.

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 food supply chain.

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

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*