



Conor's Bar & Lounge Dining Menu

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
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Hot Chocolate

With a choice of Milk Chocolate, White Chocolate, Creamy Caramel	€4.90
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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 Items Served until 4pm Daily

Slow Cooked Irish Chicken & Crispy Anchovy Caesar Salad €15.00
Sourdough Crostini, McCarren's Bacon Crumble & Caesar Dressing
(1a,3,4,7,10,12)

Ploughman's Platter €17.50
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 €13.50
Cashel Blue Cheese & Spring Onion Dip, Carrot & Celery
(3,7,9,10,12)

Slow Cooked Beef Pastrami Ciabatta €17.50
Red Onion Marmalade, Mustard Aioli, Rocket,
Truffle & Parmesan Skinny Fries
(1a,3,7,10,12)

Spiced Chicken & Ardsallagh Goats Cheese Tortilla €17.50
Roasted Red Peppers, Rocket, Estate Wild Garlic Aioli, Spice Bag Fries
(1a,3,10,12)



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Starters

Organic North Coast Seafood Chowder
Panko Breaded Fish Cake, Toasted Irish Soda Bread
(1a,2,3,4,7,9,12,14)

Roasted Parsnip Soup
Cashel Blue Cheese, Parsley Oil,
Castle Leslie Traditional Wheaten Bread & Mini Waterford Blaa
(1a,1c,3,7,9,12)

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
(3,7,9,10,12)

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)



Mains

Irish Chicken Supreme

Traditional Champ Potato, Stuffed Flat Cap Monaghan Mushroom,
Tender stem of Broccoli, Mushroom Velouté
(7,9,12)

Pan Fried Hake Fillet

New Seasoned Irish Baby Potatoes, Conway Farm Asparagus,
Garden Peas, Spinach, Sancerre Velouté
(4,7,9,12)



Roast Silverhill Duck Breast

Seared Potato Cake, Roasted Walled Garden Beetroots,
Apricot Chutney, Duck Jus - Served Pink
(7,9,12)

Slow Cooked Estate Venison Pie

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

Duo Of Seasonal Irish Lamb

Pink Lamb Rump, Traditional Shepards Pie, Broccoli Puree,
Tender stem Broccoli & Lamb Jus
(7,9,12)

Beer Battered Fresh Haddock & Chips

Mushy Garden Peas, Lemon & Chunky Tartare
(1a,3,4,10,12)



Conway Farm Asparagus Risotto

Estate Wild Garlic & Spring Peas, Aged Parmesan
(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 €6.50

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 Tender stem Broccoli (1a)



Desserts

GO ON YOU KNOW YOU WANT TO...

Estate Apple & Rhubarb Crumble

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

Baileys & Koffy Tiramisu

Draynes Farm Salted Caramel Ice Cream
(1a,3,7,12)

Zesty Lemon Posset

Fresh Raspberries & Traditional Shortbread
(1a,7)

Triple Chocolate Cookie Sandwich

Salted Caramel Sauce, Draynes Farm Honeycomb Ice Cream
(1a,3,7,12)

Belgian Chocolate Cake

Draynes Farm Raspberry Sorbet
(1a,12, V)

2 Courses €41

3 Courses €46

Conor's Bar 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

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.



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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*



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