



Conor's Bar & Lounge Dining Menu

Morning Offerings Served from 11am

Selection of Ronnefeldt 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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CASTLE LESLIE ESTATE, *Glaslough, Co. Monaghan, Ireland*
T: +353 47 88 100 E: info@castleleslie.com www.castleleslie.com

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Syrups

Add to your Coffee/ Hot Chocolate

Caramel, Chocolate, Vanilla, Hazelnut, Cinnamon, €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

Grilled Irish Chicken & Crispy Anchovy Caesar Salad

Sourdough Crostini, McCarren's Bacon Crumble & Caesar Dressing

(1a,3,4,7,10,12)

€16.00

Ploughman's Platter

Rolled Carrots Irish Ham, Matured Irish Cheddar, Gubbeen, Porter House Cheddar,
House Mixed Salad, Fresh Grapes, Assortment of House Pickles, Folláin Tomato Relish & Toasted Sourdough

(1a,1c,7,10,12)

€18.50

Castle Leslie Estate Gourmet Venison Sausage

Homemade Venison Sausage, Onion Marmalade, Crispy Onions, 3 Mustard Aioli,

Tomato Relish in a Toasted Brioche Bun & Truffle Skinny Fries

(1a,3,7,10,12)

€18.50

Triple Decker Club

Irish Chicken Breast, Crispy Bacon, Beef Tomato, Baby Gem Lettuce, Smoked Bacon Aioli, Toasted
Sourdough Bloomer & Truffle Skinny Fries

(1a,3,9,10,12)

€18.00

Slow Cooked Beef Pastrami Sourdough Baguette

Red Onion Marmalade, Mustard Aioli, Rocket

Truffle & Parmesan Skinny Fries

(1a,3,7,10,12)

€18.00



Grilled Irish Chicken Caesar Tortilla

Crisp Baby Gem, Caesar Dressing, Crispy Bacon, Parmesan Shavings with Skinny Fries
(1a,3,7,9,10,12)

€18.00

Starters

Organic North Coast Seafood Chowder

Toasted Irish Soda Bread
(1a,2,4,7,9,12,14)

Roasted Squash & Pumpkin Soup

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

House Smoked Hickory Salmon Salad

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

Manor Farm 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

Rainbow Slaw, Hoisin Dressing & Sesame
(1a,6,9,11,12)

Crispy Garlic Buttered Seafood Trio

Panko Scallop, Panko Prawn & Panko Cod, Mixed Seafood & Warm Tartare Sauce
(1a,2,3,4,7,9,12,14)

Grilled Irish Chicken & Crispy Anchovy Caesar Salad

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



Mains

Manor Farm Irish Chicken Supreme

Colcannon Potato, Tenderstem of Broccoli, Broccoli Puree, Whiskey Cream Sauce
(7,9,12)

Pan Fried Cod Fillet

Crispy Scampi, Parsley Potatoes, Capers, Samphire, Garden peas & Sancerre Velouté
(1a,2,3,4,7,9,12)

Roast Silverhill Duck Breast

Confit Leg, Potato Fondant, Roast Carrot Puree, Vichy Carrot, Duck Jus - Served Pink
(7,9,12)

Seasonal Salad

Mixed Leaves, Heirloom Tomatoes, Pickled Onions, Fresh Avocado, Radish, Maple & Mustard Dressing
Served with a choice of one of the below:

Grilled Irish Chicken Breast (10,12, H)
Castle Leslie Estate House Smoked Salmon (4,10,12 H)
Irish Beef Fillet Strips (10,12, H)
Silverhill Duck Leg (10,12, H)
Vegan Falafel (1a,10,12, Veg, H)

Estate Game Pie

Estate Venison, Wild Pheasant in a Rich Stew, Buttery Puff Pastry, Creamy Mash, Honey Roasted Root Vegetables
(1a,3,7,9,12)

Beer Battered Fresh Haddock & Chips

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

Scallion & Garden Pea Risotto

Aged Parmesan & Rocket
(7,9,12, Veg, H)

Grilled Chicken Fillet Burger

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



Organic Gourmet 6oz Hereford Beef Burger

Cured McCarren's Streaky Bacon, Smoked Cheddar, Beef Tomato, Folláin Tomato Relish, Sliced Gherkin,
Iceberg Lettuce Toasted Brioche Bun, Pomme Frites
(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

Premium Irish Kingsbury Viere Wagyu (€25 Supplement)

10oz Veire Wagyu Sirloin
10oz Veire Rib Eye

All Steak Cuts Are Accompanied with

Monaghan Wild Mushrooms in Garlic Butter & Crispy Onions
(1a,7,12)

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 (9,12)
Pomme Frites
Buttery Mash (7,12)
Buttered Seasonal Veg (7)
Beer Battered Onion Rings (1a)
Green Salad with Honey & Mustard Vinaigrette (10,12)
Garden Side Salad (1a,3,10,12)



Desserts

GO ON YOU KNOW YOU WANT TO...

Baked Raspberry & White Chocolate Cheesecake

Draynes Farm Raspberry Sorbet

(1a,3,6,7,12)

Baileys & Koffy Tiramisu

Draynes Farm Salted Caramel Ice Cream

(1,3,7,12)

Baileys & Koffy Tiramisu For Two!

Draynes Farm Salted Caramel Ice Cream

(1,3,7,12)

Warm Irish Black Butter Sticky Toffee Pudding

Draynes Farm Vanilla Bean Ice Cream

(1a,3,7)

Dark Chocolate Mousse

Blackberry Sorbet, Marinated Cherries, White Chocolate Crumb

(1a,3,6,7,12)

2 Courses €42

3 Courses €48

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 of 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

Draynes Farm, Co. Antrim

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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