



## Castle Leslie Estate

### Conor's Bar & Lounge: Sample Menu

Available from 11:00am to 9:00pm

## MORNING OFFERINGS

Served from 11am

### Tea and Coffee

#### Irish Breakfast

*Ronnefeldt Loose Tea (Tea for one)* €3.30

#### Herbal Tea

Classic Chai, Jungpana, Earl Grey  
Green Keemun Leaf, Morgentau  
Herbs & Ginger, Moroccan Mint,  
Camomile Blossoms, €3.50

#### Coffee

*Koffy the art of Coffee*  
Americano, Espresso €3.30  
Latte, Cappuccino, Macchiato, Mocha €3.50

#### Hot Chocolate

*With a choice of*  
*Milk Chocolate, White Chocolate, Creamy Caramel* €3.50

#### Syrups

*Caramel, Chocolate, Vanilla, Hazelnut, Cinnamon,*  
*Syrup add to your Coffees/ Hot Chocolate* €0.30

#### Scones (2, 4, 7, 13)

*Freshly Baked Scones with Raspberry Jam, Whipped Cream,*  
*and Lemon Curd* €5.50

#### Mini Deluxe Scone Selection (2, 4, 7,13)

*Plain, Fruit, Poppy Seed & Lemon, Wholemeal & Cinnamon*  
*with Raspberry Jam, Whipped Cream & Lemon Curd* €7.00

## TO START & TO SHARE

Served from 12pm

<b>Soup of the Day</b> (2, 4, 7, 13) Served with Guinness Bread	<b>€7.00</b>
<b>The Lodge Seafood Chowder</b> (1, 2, 3, 4, 5, 7, 8, 13) Selection of Fresh Irish Seafood & with Dill & Fennel Cream Served with Guinness Bread	<b>€9.00</b>
<b>Keenan's Smoked Salmon Salad</b> (2, 5, 7, 13, 14) Baby Capers, Red Onion, Horseradish Crème Fraiche & Lemon	<b>€12.00</b>
<b>The Classic Wild Atlantic Prawn Cocktail</b> (2, 3, 4, 7, 9, 10, 13, 14) Traditional Marie Rose, Crispy Iceberg Lettuce, Home Made Guinness Bread	<b>€12.50</b>
<b>Chicken Liver Parfait</b> (2, 4, 7, 13) Estate Seasonal Fruit Chutney, Mixed Leaves & Sprouted Rye Sourdough Toast	<b>€9.00</b>
<b>Crispy Chicken Wings</b> (1, 4, 7, 13, 14) Tossed in Cayenne Hot Sauce, Served with Cashel Blue and Cuirneog Sour Cream Dip, Celery & Carrot Batons	
<b>Starter (8 wings)</b>	<b>€9.00</b>
<b>Main (16 wings)</b>	<b>€15.00</b>
<b>Atlantic Seafood Platter</b> (2, 3, 4, 5, 7, 9, 10, 13, 14) Crab Claws Marinated in Coriander and Chilli, Panko Coated Squid Ring, Smoked Mackerel, Marie Rose Prawns, Smoked Salmon with Capers and Red Onion, Prawns in Filo Pastry. Served with Garlic Mayonnaise, Wheaten Bread & Mixed Leaf Salad.	<b>€19.50</b>

## SANDWICHES, SIDES & SALADS

<b>Classic Triple Decker Sandwich</b> (2, 4, 7, 9, 10, 13, 14) Served with Mixed Leaf Salad & Vegetable Crisps Roast Breast of Local Chicken Rocket Lettuce, Tomato & Free Range Mayonnaise Or Honey Glazed Larmer's Ham & Vintage Cheddar & Plum Tomato Relish Or Connolly's Free Range Egg Salad Spring Onion, Chive & Free Range Mayonnaise	<b>€9.00</b>
<b>Triple Cooked Chips, Sweet Potato Fries</b> (2), <b>Champ Potato</b> (7)	<b>€4.00</b>
<b>Vegetables of the Day</b> (7), <b>Home Made Crispy Onion Rings</b> (2)	<b>€4.00</b>
<b>Rustic Garlic Ciabatta</b> (2, 4, 7)	<b>€3.50</b>

<b>Rustic Garlic Ciabatta with Melted Dubliner Cheese</b> (2, 4, 7)	<b>€3.50</b>
<b>Seasonal Mixed Leaf Salad with Vinaigrette</b> (13)	<b>€3.50</b>
<b>Warm Open Vegetable Tart</b> (2, 13)	<b>€12.00</b>
Grilled Vegetables, Red Onion Jam, Olive Tapenade, Mixed Seasonal Leaves, Smoked Paprika Oil	
Add <i>Fivemiletown Goat's Cheese</i> (7)	<b>€4.00</b>
<b>Super Food Salad</b> (2)	<b>€13.00</b>
Giant Cous Cous & Quinoa, Tenderstem Broccoli, Tomato, Pomegranate, Toasted Seeds, Sprouts and Shoots, Citrus & Herb Dressing	
Add <i>Grilled Atlantic Prawns / Escalop of Chicken / Grilled Tofu</i>	<b>€5.00</b>
<b>Warm Fivemiletown Goat's Cheese and Ratatouille</b> (2, 4, 7, 13, 14)	<b>€13.50</b>
Puff Pastry with Rocket Leaves, Plum Tomato & Crispy Onion Salad, Basil Pesto Dressing	

## LARGE PLATES

<b>Organic Estate Omelette of the Day</b> (4, 13, 14)	<b>€16.50</b>
Tomato & Black Olive Tossed Salad, Triple Cooked Chips	
<b>Bowl of Classic Mussels from Co. Down (600gr)</b> (2, 7, 8, 13)	<b>€14.50</b>
Armagh Cider, Apple, Bacon & Leek. Garlic Ciabatta	
<b>Lamb Sausages Infused with Mint</b> (1, 2, 7, 12, 13)	<b>€17.50</b>
Colcannon Mash, Sauté Wild Mushrooms, Balsamic Glazed Pearl Onions, Thyme & Red Wine Jus	
<b>Traditional Fish &amp; Chips</b> (2, 4, 5, 13, 14)	<b>€18.50</b>
Crispy Beer Battered Fresh Haddock, Triple Cooked Chunky Chips, Minted Mushy Peas, Sauce Tartar & Lemon	
<b>Roast Supreme of Local Chicken</b> (7, 13)	<b>€18.50</b>
Champ Potato, Hunter's Sauce, Served with a Side of Vegetables	
<b>The House Burger</b> (2, 4, 7, 9, 10, 13, 14)	<b>€18.50</b>
6oz Irish Sirloin and Chuck Burger in Toasted Brioche Bun, Grilled White Onion, Butter Head Lettuce, Tomato, Gherkin & Lightly Spiced Mayo, Sweet Potato Fries & Smoked Ketchup Dip	
Add Cheese or Maple Smoked Bacon	
<b>Simply "Seabass"</b> (1, 5, 13)	<b>€18.50</b>
Tenderstem Broccoli Tossed in Chilli and Garlic oil, Roast Baby Fennel, Baked Sweet Potato Fondant, Garden Herb Vinaigrette	
<b>Irish Black Angus 10oz Sirloin Steak</b> (2, 7, 9, 13)	<b>€26.50</b>
Garlic & Cheese Potato Gratin, Sauté Flat Cap Mushroom, Crispy Onion Ring, Black Peppercorn Cream Sauce	
(A supplement of €10.00 applies on all package menus)	

**DESSERTS...**  
**GO ON YOU KNOW YOU WANT TO**

**Traditional Crème Brulée** (2, 4, 7, 9) **€6.50**  
Pistachio Biscotti

**Warm Spiced Poached Pear** (2, 7, 9)  
Caramelised and Roasted Almonds & Oats, Sweetened  
Blackberries, Raspberry Sorbet

**Dark Belgium Chocolate Mousse** (2, 4, 7, 9, 13)  
Irish Whiskey Jelly, Praline Ice Cream and Chocolate Soil

**Warm Prune and Apricot Pudding** (2, 4, 7, 9)  
Butterscotch Sauce, Quenelle of Vanilla Bean Ice Cream

**Strawberry and White Chocolate Cheesecake** (2, 4, 7, 9)  
Strawberry Coulis, Crème Anglaise, Strawberry Macaroon

**Warm Crumble** (2, 4, 7, 9)  
Armagh Bramley Apple & Cinnamon, Granola Crumble Topping,  
Vanilla Bean Ice-cream

<p><b>* 1. Celery 2. Gluten 3. Crustaceans 4. Eggs 5. Fish 6. Lupin 7. Dairy 8. Molluscs 9. Nuts 10. Peanuts 11. Sesame 12. Soya 13. Sulphite 14. Mustard</b></p>
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*\* Due to the nature of the kitchen environment we cannot guarantee that all Products are free from allergens. Full allergens file is available upon request*

**Suppliers:**

*O'Donnell Veg, Co. Monaghan  
Treasor's Poultry, Co. Monaghan  
Arthur Mallon, Co. Monaghan  
Larmer's Butchers, Co Monaghan  
Keenan's Seafood, Co. Antrim  
Ballinode Seafoods Co Monaghan  
Dawn Meats, Co. Waterford*

*Connolly's Eggs, Co. Monaghan  
Lac Patrick Dairies, Co. Monaghan  
BD Foods, Co. Monaghan  
Sillis Green Veg, Co. Monaghan  
Tempka Foods, Co. Monaghan*

*\*\*All of our Beef, Pork, Eggs and Chicken are of Irish Origin*

## CONOR'S BAR WINE & CHAMPAGNE LIST

### Sparkling

Glass Bottle

Costarosso Prosecco DOC Treviso	€12.00	€45.00
Champagne Forget Brimont, Brut Premier Cru	€16.00	€72.00
Champagne Taittinger Brut Reserve, NV		€96.00

### White Wine

Apaltagua Gran Verano, Sauvignon Blanc, Chile	€7.80	€29.00
Principato Pinot Grigio, Italy	€8.00	€30.00
Picpoul de Pinet, Beauvignac, Languedoc, France	€8.20	€31.00
Snapper Rock, Sauvignon Blanc, Marlborough, NZ	€8.50	€34.00
Soldier's Block Chardonnay, Victoria, Australia	€8.50	€34.00
Luna Creciente, Albarino, Spain	€9.00	€35.00
Petit Chablis, Domaine du Chardonnay, France	€9.20	€36.00

### Red Wine

Apaltagua Gran Verano, Merlot, Chile	€7.80	€29.00
Vina Bujanda, Rioja, Spain	€8.20	€31.00
Chateau De La Ligne, Bordeaux, Gironde, France	€9.50	€37.00
Domaine Muret, Pinot Noir, France	€9.00	€35.00
Long Beach Cabernet Sauvignon, South Africa	€8.00	€31.00
Soldiers Block, Shiraz, Victoria, Australia	€8.50	€34.00
Altosur Malbec, Mendoza, Argentina	€8.50	€34.00
Finca Cerrada, Tempranillo, Spain, Organic & Vegan	€9.00	€36.00

### Rosé Wine

Pinot Grigio Blush Principato Italy,	€8.00	€30.00
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