



Conor's Lounge Dining Menu



Starters

Castle Leslie Garden Salad

Olives, Feta, Mixed Leaves, Bacon Lardons, Parmesan, Croutons, French Dressing
(2,4,7,14)

Caramelised Onion Tart Tatin

Fivemiletown Goats Cheese, Garden Salad & Pickled Beets (2,7,14)

Baked Camembert

Black Truffle, Garlic & Rosemary Flatbreads(2,7)

Seafood Chowder

Toasted Soda Bread (1,2,3,5,7,8)

Summer Vegetable Broth

Castle Leslie Brown Bread (1,2,7)

Main Courses

Supreme of Irish Chicken

Colcannon Creamed Potato, Stem Broccoli Baby Carrot, Bushmills Cream Chicken
Jus (7)

Beer Battered Cod & Chips

Minted Peas, Lemon & Chunky Tartare Sauce (2,4,5,7)

Pea, Asparagus & Broad Bean Parmesan Risotto, Chive Oil (1,2,7)

Trilogy of Irish Salmon “Cured, Smoked, Barbeque”

Crispy Capers, Pickled Red Onions, Mixed Baby Leaves, Traditional Wheaten Bread
(2,5)

Sides

**additional charge of €6 per item*

Truffle Skinny Fries

Pomme Frites

Mixed Leaf Salad

Desserts

Selection of Irish Farmhouse Cheese (2,7)

Armagh Apple Tart Tatin (2,4,7)

Vanilla Bean Pana Cotta

Poached Strawberries, Castle Leslie Honey Comb (7)

Hot Chocolate Fondant

Cappuccino Ice Cream (4,7)

Pear & Almond Tart
Rhubarb Compote & Chantilly Cream (2,4,7,9)
Ferrero Roche Cheesecake
Caramel Sauce (2,7)

Steaks

Tournedos Rossini
Beef Fillet Medallion, Toasted Brioche, Sauté Wild Mushrooms, Beef Jus (2,4,7)
Sirloin Steak 9oz
Béarnaise, Pomme Frites, Rocket & Lambs Leaf, Shallot & Balsamic Dressing (2,4,7)

Sandwiches and Flatbreads

Gourmet 6oz Burger
Cured Bacon, Beef Tomato, Relish, Crispy Baby Gem & Toasted Brioche Bun, Pomme Frites (2,4,7)
Croque Monsieur
Honey Glazed Ham, Béchamel Sauce, Gruyere Cheese, Truffle Fries (2,7)
Tandoori Chicken & Chorizo Flatbread
Roasted red peppers, Rocket & Southwest dressing (2,7)
Goats Cheese & Red onion Marmalade Flatbread
Pickled red onion, dried cranberries (2,7)

1. Celery 2. Gluten 3. Crustaceans 4. Eggs 5. Fish 6. Lupin 7. Milk 8. Molluscs 9. Nuts 10. Peanuts 11. Sesame Seeds 12. Soya 13. Sulphites 14. Mustard
Due to the nature of the kitchen environment, we cannot guarantee that all products are free from allergens.

2 courses - €25 per person
3 courses - €30 per person