



## Conor's Bar & Lounge Dining Menu



Riátas na hÉireann  
Government of Ireland

## **Starters**

### **Fivemiletown Whipped Goats Cheese & White Truffle**

Pickled & Roasted Beetroots, Estate Honey, Candied Walnuts (2,7)

### **North Coast Seafood Chowder**

Panko Breaded Fish Cake, Toasted Irish Soda Bread (1,2,3,5,7,8,13)

### **Lemon Thyme Chicken & Crispy Anchovy Caesar Salad**

Sourdough Crostini, Bacon Crumble & Caesar Dressing (2,3,4,5,7,8)

### **Chicken & Vegetable Scotch Broth**

Traditional Wheaten Loaf & Chive Oil (1,2,7,13)

### **Confit Silver Hill Duck Leg**

Rocket & Pomegranate Salad, Pickled Cherries & Aged Balsamic Dressing (13)

### **Poached Pear, Parma Ham & Blue Cheese Salad**

Rocket Salad, Walnuts, Dried Cranberries, Maple Dressing (7,9,14)

### **Potted Shrimp**

Avocado Mayonnaise, Diced Cucumber, Guinness Bread (2,3,4,5,7,8)

## **Main Courses**

### **Sweet Cured Bacon Loin**

Colcannon Mash, Baby Carrot, Apple Puree, Cider Jus (7,13,14)

### **Pan Fried Supreme of Irish Chicken**

Mixed Bean & Chorizo Cassoulet & Crispy Prosciutto (7,13)

### **Beer Battered Fresh Cod & Chips**

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

### **Cured & Smoked Irish Salmon Plate With Tempura Prawns**

Beetroot Cured Salmon, BBQ Smoked Salmon, Smoked Salmon Mousse, Tempura Prawns, Pickled onions, Chervil Emulsion & Homemade Wheaten Bread (2,3,4,5,7,8)

### **Pan Fried Wild Irish Salmon**

Chive Mash, Wilted Spinach, Asparagus & Dill Beurre Blanc (5,7)

### **Summer Pea & Asparagus Risotto**

Parmesan & Chive Tuile & Summer Truffle (1,7)

**Spiced Mixed Bean & Gnocchi Cassoulet (vegan) (13)**

### **Superfood Refuel Salad**

Bitter leaf Salad, Fennel, Apple, Celery, Pomegranate, Wheat Grass, Avocado (14)  
+ **Lemon Marinated Grilled Chicken**  
+ **Garlic Roasted Prawns (3,5)**  
+ **Tofu**

### **Gourmet 6oz Burger**

Cured Bacon, Sliced Dubliner Cheddar, Beef Tomato, Relish, Crispy Baby Gem  
Lettuce & Toasted Brioche Bun, Pomme Frites (2,4,7)

### **Pulled BBQ Pork Burger**

Charcoal Bun, Hickory Smoked BBQ Sauce, Rainbow Slaw & Truffle & Parmesan  
Skinny Fries (2,4,7)

## **Steaks**

Slow Cooked Brisket Stuffed Portabella Mushroom, Roast Cherry Vine Tomatoes,  
Pomme Frites (2,7)

**Beef Jus (13) / Black Peppercorn Sauce (7,13) /Tarragon Bearnaise (7,14)**

**32 Day Matured 7oz Angus Beef Fillet**

**28 day matured 9oz Angus Sirloin**

**28 Day matured 9oz Angus Rib Eye**

## **Sides**

*\*additional charge of €6 per item*

Truffle & Parmesan Skinny Fries

Pomme Frites

Scallion Mash

Steamed Tenderstem

Sugar Snaps

Greens Beans with Blue Cheese & Chive Butter

## **Desserts**

Mango, Passionfruit & Pineapple Pavlova, Chantilly Cream (4,7)

Armagh Apple Tart Tatin, Salted Caramel Ice Cream (2,4,7)

Vanilla Bean Crème Brule, Pistachio Biscotti & Pistachio Ice Cream (2,4,7,9)

Warm Pear & Almond Tart, Warm Berry Compote & Vanilla Bean Ice Cream (2,4,7,9)

Warm 70% Chocolate Brownie, Hot Chocolate Sauce, Vanilla Ice Cream (2,4,7,9)

*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 - €28 per person**

**3 courses - €33 per person**