



Conor's Bar & Lounge Dining Menu

Food served daily between 12.30-20.30.



Rialtas na hÉireann
Government of Ireland

Morning Offerings

(Served from 11am)

<u>Tea</u>	€3.50
Irish Breakfast Ronnefeldt Loose Tea (Tea for one)	
<u>Herbal Tea</u>	€3.60
Classic Chai, Jungpana, Earl Grey Green Keemun Leaf, Morgentau Herbs & Ginger, Moroccan Mint, Camomile Blossoms	
<u>Coffee</u>	
Americano, Espresso	€3.50
Latte, Cappuccino, Macchiato, Mocha	€3.70
<u>Hot Chocolate</u>	
With a choice of Milk Chocolate, White Chocolate or Creamy Caramel	€3.80
<u>Syrups</u>	
Caramel, Chocolate, Vanilla, Hazelnut, Cinnamon	€0.50
Homemade Scone Served with Preserves & Fresh Cream Choose From; Raspberry & White Chocolate (2,4,7) Traditional Fruit (2,4,7) Plain Scone (2,4,7)	€6.00

Light Lunch Options

(Served until 4pm daily)

Smoked Chicken & Crispy Anchovy Caesar Salad
Sourdough Crostini, Bacon Crumble & Caesar Dressing (2,4,5,7,8,13)
€11.00

Ploughman's Platter
Honey Glazed Ham, Smoked Chicken Breast, Matured Irish Cheddar, Smoked
Gubbeen, House mixed salad, Assortment of House Pickles, Fresh Grapes, Ballymaloe
Relish & Toasted Sourdough (1,2,7,12,13,14)
€16.00

Fivemiletown Goats Cheese & Smoked Chicken Wrap

Roast Red Peppers, Baby rocket, Pickled Red Onion, served on a beetroot Wrap
(2,4,7,13)
€14.00

Traditional Open Smoked Salmon €16

Irish Oak Smoked Salmon served with Soft Poached Free Range Egg, Smashed Avocado on Chunky Guinness Soda Bread (2,4,5,7,13)
€16.00

Croque Monsieur

Honey Glazed Ham, Bechamel Sauce, Gruyere Cheese on Toasted Sourdough (2,7,13,14)
€14.00

Starters

North Coast Seafood Chowder

Panko Breaded Fish Cake, Toasted Irish Soda Bread (1,2,3,4,5,7,8,13)

Roast Butternut Squash Soup (1,2,7,13)

Toasted Pumpkin Seeds, Crème Fraiche & Traditional Wheaten loaf

Confit Silver Hill Duck Leg

Braised Red Cabbage, Amaretto Cherries & Cherry Jus (1,13)

Pan Fried Monkfish in Chorizo & Garlic

Mixed Bean Cassoulet (5,13)

Fivemiletown Whipped Goats Cheese & White Truffle

Pickled & Roasted Beetroots, Estate Honey, Candied Walnuts (7,9)

Main Courses

Pan Fried Supreme of Irish Chicken

Crispy Pont Neuf Potato, Wild Mushroom & Peas, Crispy Prosciutto & Forestiere Sauce (7,13)

Pan Fried Wild Irish Salmon

Chive Mash, Wilted Spinach, Asparagus & Dill Beurre Blanc (5,7,13)

Duo of Irish Lamb

Pink Lamb Rump, Mini Shepherd's Pie, Parsnip Puree, Buttered Baby Carrots, Tenderstem Broccoli & Lamb Jus (1,7,13)

Beer Battered Fresh Cod & Chips
Minted Peas, Lemon & Chunky Tartare (2,4,5,7,13)

Gourmet 6oz Burger
Cured Bacon, Sliced Dubliner Cheddar, Beef Tomato, Relish, Crisp Baby Gem Lettuce
& Toasted Brioche Bun, Pomme Frites (2,4,7,13)

Pulled BBQ Pork Burger
Charcoal Bun, Hickory Smoked BBQ Sauce, Rainbow Slaw & Truffle & Parmesan
Skinny Fries (2,4,7,13)

Wild Mushroom & Leek Pappardelle
Parmesan, Chives & Truffle (2,4,7)

Gnocchi & Spiced Mixed Bean Cassoulet
Tomato & Basil Stuffed Gnocchi tossed in a rich Plum Tomato Mixed Bean Cassoulet
(vegan) (13)

Beetroot Burger
Charcoal Bun, Crisp Baby Gem Lettuce, Rainbow Slaw, Truffle & Parmesan Skinny
Fries (2,4,7)

From the Grill **(€8 supplement)**

32 Day Matured 7oz Angus Beef Fillet
28 day matured 9oz Angus Sirloin
28 Day matured 9oz Angus Rib Eye

Slow Cooked Brisket Stuffed Portobello Mushroom, Roast Cherry Vine Tomatoes,
Pomme Frites (1,2,7,13)

Beef Jus (1,13) / Black Peppercorn Sauce (1,7,13) / Tarragon Bearnaise (4,7,13,14)

Sides

***additional charge of €6 per item**

Truffle & Parmesan Skinny Fries

Pomme Frites

Champ Mash

Steamed Tenderstem, Sugar Snaps, Greens Beans with Blue Cheese & Chive Butter

Desserts

Armagh Apple Tart Tatin

Salted Caramel Ice Cream (2,4,7)

Vanilla Bean Crème Brûlée

Pistachio Biscotti & Pistachio Ice Cream (2,4,7,9)

Warm Pear & Almond Tart

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

Oozing 70% Hot Chocolate Fondant

Caramel Sauce, Chocolate Popping Candy & Vanilla Ice Cream (4,7)

<p><i>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</i></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 on request.*

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

2 courses - €28 per person

3 courses - €33 per person

All prices are inclusive of V.A.T
Any gratuities are divided with the floor staff.