



Killeavy

Castle Estate

Our chefs work alongside our farm and gardening teams to bring the best from our working farm, walled and estate gardens to your plate.

We have sourced some of the finest produce from the island of Ireland using as many local suppliers as possible to champion what can be produced here on our doorstep.

As part of our sustainability policy, 90% of the food that we serve in our Restaurant is either produced onsite or sourced within 20 miles of our Estate.

We hope you enjoy your meal this evening.

Our suppliers include...

Lamb and Beef: Killeavy Castle Estate

Meats: William Baird, Newry | McCormicks, Dundalk

Fish: Mourne Seafood, Down | Keenan Seafood, Antrim | Carlingford Oysters, Louth

Vegetables: Killeavy Castle Estate | Ricky Mallon, Louth

Potatoes: Patch Seed Potatoes, Down

Yoghurt: Clandeboye, Co Down

Vinegar: Burren Balsamics, Armagh

Chocolate: NearyNógs, Newry

Eggs: McPolin Eggs, Rathfriland

Dairy: Brendan Copas, Dundalk

Honey: Killeavy Castle Estate

Oats: Whites, Tandragee

Armagh Cider Company, Armagh

Poitín: Local

Food allergens

1 - Gluten	5 - Peanuts	9 - Celery	13 - Lupin
2 - Crustaceans	6 - Soybean	10 - Mustard	14 - Molluscs
3 - Eggs	7 - Lactose	11 - Sesame	
4 - Fish	8 - Nuts	12 - Sulphites	

Due to the nature of the business and the food that is being prepared, it is not possible to guarantee that there will be no allergen cross-contamination



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Estate air-dried beef

Guinness and blackcurrant bavarois, air-dried beef and spring onion muffin, pickled radish

(1, 3, 7, 10, 12)

(Supplement charge £8pp)

Kombucha

Savoury scone, rhubarb clotted cream, lough neagh smoked eel

(1, 3, 4, 7, 12)

(Bonotto Delle Tezze, Frizzante)

Sika Deer

Croquette, loin, celeriac, plum, barley

(1, 3, 7, 9, 10, 12)

(D'Arrys, shiraz grenache, Australia)

Kilkeel crab

Crab beignets, bisque basil mayo,

vanilla brûlée, dulce seaweed

(1, 2, 3, 7, 10, 12)

(Domaine de La Chauviniere, Muscadet, Sevre et Maine)

Clandeboye yogurt

Beetroot, fennel

(7, 12)

Poached hake

Scallops, smoked sea herbs, cream tomato sauce

(2, 4, 7, 9, 14)

(Fleurie Henry Fessy)

Or

Estate longhorn beef

Fillet, cheek, tongue, parsnip, jus

(1, 7, 9, 12)

(Urbina, Vina Crianza, Rioja 2012)

Eclairs

Thyme, blackberry, hazelnut

(1, 3, 7, 8, 12)

(Elysium Black Muscat)

Petit fours

Tea or coffee

£86 per person

Wine pairing at an additional cost of £49 per person