



Killeavy

Castle Estate

Homemade scones - served daily 10am - 5pm
Served with clotted cream, preserve, and butter
1, 3, 7 **£4.00**

Bar snacks - served daily 12 noon - 9pm

Sandwiches served daily 12 noon - 5pm

Soup of the day **£4.50**
7, 9

Sandwiches

Poached organic chicken, red pepper, spring onion,
tarragon mayo, iceberg lettuce **£5.70**
1, 3, 7, 8, 10, 12

Roast beef, spinach leaves, horseradish mayo **£5.70**
1, 3, 7, 8, 10, 12

Red cheddar, sundried tomato, red onion, mixed
leaves, country relish **£5.70**
1, 3, 7, 8, 10, 12

Roast vegetable wrap, sunflower seeds, pumpkin
seeds, tomato chutney **£5.70**
1, 8, 12

Honey glazed ham with pear and stout chutney **£5.70**
1, 3, 7, 8, 10, 12

Starters

Smoked salmon, beetroot and cucumber tartar,
mixed leaf salad, wheaten bread **£9.50**
1, 3, 4, 7, 9, 10

Seafood cocktail salad with citrus cured salmon,
marie rose sauce **£9.50**
2, 4, 12, 13, 14

Caesar salad, compressed baby gem leaves, bacon
lardons, parmesan shavings, croutons, caesar
dressing **£7.00**
1, 3, 4, 7, 10

*add pan fried Cajun chicken escalope **£5.00**

Toasted open ciabatta, smoked chicken, chorizo,
brie, spiced mayo, pesto, rocket, and orange salad
1, 3, 7, 8, 10, 12 **£7.50**

Goats cheese cheesecake, roasted red peppers and
basil, oat and nut crumble, pickled vegetable salad,
basil pesto **£8.50**
1, 7, 8, 12

Fallow deer and vegetable stew, prune cream **£8.50**
7, 9, 10, 12

Tapas plate with air dried meats, cocktail prawns,
smoked salmon, mozzarella with pesto, sun dried
tomato, olives, capers, pear, and stout chutney
served with wheaten bread and mixed leaves
1, 2, 3, 4, 7, 8, 10, 12 **£10.50**

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

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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Mains

Fish of the day served with risotto **£15.50**
Enquire with your server for dietary allergens

Baked fillet of cod, crispy sesame batter, pea and
mint tartare, rustic chips **£16.50**
1, 3, 4, 7, 8, 11, 12

Roast supreme of Manor Farm chicken, **£15.50**
fondant potato, sauteed cabbage, roast beetroot
and chestnuts, almond cream
7, 8, 9, 12

Longhorn beef burger, buttermilk bap, grilled
bacon, Applewood smoked cheddar, celeriac and
spring onion, rocket salad, pear and stout chutney,
rustic cut chips **£15.50**
1, 3, 7, 8, 12

Pan fried sirloin steak, buttered mash, root
vegetable purée, roast spring onion, peppercorn
sauce **£24.00**
7, 12

Vegetable lasagne, brie, coconut and hazelnut glaze **£15.00**
1, 3, 7, 8, 9, 12

Curried Estate lamb sausage, butterbean cassoulet,
tarragon yoghurt, garden herbs **£12.00**
1, 3, 7, 12

Sides

Garden leaves with olives and sundried tomatoes **£4.00**
10, 12

Beetroot and walnut salad **£4.00**
8, 10, 12

Rustic chips **£4.00**

Veg of the day **£4.00**
7

Curried red cabbage and spring onion coleslaw **£4.00**
1, 3, 8, 10, 12

Desserts

Pavlova, spiced poached pear in white wine, berry
compote. **£5.90**
3, 7

Armagh apple and Whites oats crumble, meringue,
vanilla ice cream **£5.90**
1, 3, 7, 8

Blackberry cheesecake with vanilla custard **£5.90**
1, 3, 7, 8

Selection of Irish cheeses, chutneys, preserves and
crackers **£5.90**
1, 3, 7, 8, 9, 10, 12

Tea and Coffee

Irish Breakfast Tea **£2.50**

Speciality Teas **£2.60**

Americano **£2.90**

Latte **£3.00**

Cappuccino **£3.00**

Flat White **£3.00**