



Bar snacks, served daily from Noon to 9pm

Homemade scones, served daily from 10am to 5pm Served with clotted cream, Killeavy preserves and butter (1, 3, 7)	£5.00	
Sandwiches		
Honey glazed ham, mixed leaves, english mustard mayo (1, 3, 7, 10, 12)	£7.50	
Poached organic chicken, red pepper, spring onion, tarragon mayo, iceberg lettuce (1, 3, 7, 8, 10, 12)	£7.50	
Red, cheddar, pickled red onion, tomato relish (1, 3, 7, 10, 12)	£7.50	
Roast longhorn beef, spinach, white onion, horseradish crème fraiche (1, 3, 7, 10, 12)	£7.50	
Chip butty, white cheddar, bacon and chive mayo, ketchup (1, 3, 7, 10, 12)	£7.50	
Starters		
Soup of the day served with treacle wheaten bread (1, 7, 9)	£7.00	
Caesar salad, baby gem, crowes farm streaky bacon, parmesan, croutons, caesar dressing	£8.50	
(1, 3, 4, 7, 10) * add pan fried cajun chicken escalope	£7.00	
Fivemiletown goats cheese savoury cheesecake, confit barbeque lamb, sesame seed, baby gem, carrot salad and barbeque crème fraiche (1, 3, 7, 9, 11, 12)	£10.50	
Homemade estate beef sausage roll with air dried beef, red cabbage coleslaw, spiced mayonnaise (1, 3, 7, 10, 12)	£10.50	
Prawn cocktail with tiger prawns, apple, cucumber, iceberg lettuce, pickled red onion, melba toast, marie- rose sauce (1, 2, 3, 7, 12)	£10.50	
Seafood chowder, dill crème fraiche, wheaten bread (1, 4, 7, 9, 12)	£10.50	
Tapas plate with cured meats, tiger prawns, smoked salmon, fivemiletown goats' cheese with pesto, sundried tomatoes, olives, capers, pear and stout	£15.00	

Mains served daily from 1pm to 9pm

Cauliflower steak in a coconut tempura, curried onions, coriander and tomato salsa, garden leaves (12)	£16.50
Killeavy longhorn beef burger, buttermilk bap, basil mayo, tomato relish, white cheddar, rocket with baby potato chips with crispy ends (1, 3, 7, 12)	£18.00
Local honey mustard sausage, mashed potato, crushed turnip, curly kale, violette mustard cream (1, 6, 7, 10, 12)	£18.50
Battered cod goujons, baby potato chips with crispy bits, tartar sauce, lemon (1, 3, 4, 12)	£19.50
Roast galantine of manor farm chicken, spring onion potato cake, honey glazed carrot, gravy (1, 3, 7, 9, 12)	£20.50
Estate farm dish of the day Please check with your server for specials and price	
Pan fried fillet of hake, sweet potato, spinach and roast garlic risotto, butternut squash and red pepper dressing (4, 7, 12)	£20.50
Estate dry aged sirloin steak, truffle mash, green beans, confit tomato, roast garlic cream (7, 12)	£34.50
Sides	
Baby potato chips with crispy ends`	£5.00
Garden leaves, feta, olives, sundried tomato and balsamic (7, 10, 12)	£5.00
Marinated carrot salad (10, 11, 12)	£5.00
Red cabbage coleslaw, golden raisins (3, 10)	£5.00
Desserts	
Neary nogs chocolate mousse, brownie pieces, chantilly cream, toasted hazelnuts ^(7, 8)	£8.00
Rhubarb brown bread crumble, custard, candied pecans, berry sorbet	£8.00

berry sorbet

sundried tomatoes, olives, capers, pear and stout chutney served with wheaten bread and mixed leaves (1, 2, 3, 4, 7, 8, 10, 12)

Food allergens

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

Strawberry cheesecake, macerated strawberries,	£8.00
strawberry ice cream	
(1, 4, 7, 12)	

Selection of Irish cheeses, crackers, chutney and nuts	£9.50
(1, 7, 8)	

Tea and Coffee

Irish breakfast tea	£3.00
Speciality teas	£3.40
Americano	£3.90
Cappuccino	£3.90
Flat white	£3.90
Latte	£3.90