



DINNER MENU

Legend has it that the most iconic figures of Irish mythology roamed the slopes of Slieve Gullion, including the Giant Fionn Mac Cumhaill, his Fianna warriors and the mystical witch Berra. The lake at the summit, named after Calliagh Berra, is the inspiration for our Bistro and Bar.

Our kitchen caters for all dietary requirements, including **vegetarian**, **vegan**, **dairy free** and **gluten free**, please ask your server for more details.

SMALL PLATES

SOUP OF THE DAY

Served with estate wheaten bread (please ask your server) (1,3,7,10,12)



£9.20

SILVERHILL DUCK WINGS

Louisiana hot sauce, toasted sesame seeds, basil and garlic crème fraiche (7,9,11,12)

5 / £9.50

8 / £12.50

CAESAR SALAD

Baby gem, croutons, lardons, parmesan, Caesar dressing (1,2,3,6,7,10)

£11.50

+ Airdried Longhorn beef (£6.00) (6,10,12) or + Grilled chicken (£6.50) (6)

NICOISE SALAD

Green beans, black olives, sundried tomato, boiled potato, warm free range poached egg, vinaigrette dressing (3,6,10,12)

£14.50

+ Airdried Longhorn beef (£6.00) (6,10,12) or + Cured Tuna (£6.50) (4)

WARM SUGAR GLAZED GOATS CHEESE TART

Waldorf salad, apple, celery, grapes, walnuts, chive crème fraiche (1, 3, 6, 7, 8, 9, 12)

£15.00

CITRUS CURED SALMON ON ESTATE TREACLE WHEATEN

Apple, fennel and sweetcorn, citrus dressing, mixed leaves (1,3,4,6,7,12)



£14.50

TAPAS PLATE

Selection of cured meats, pear chutney, pickles, black olives, sundried tomatoes, mixed leaves, estate wheaten bread (1, 3, 4, 6, 7, 8, 10, 12)



£17.50

BIG PLATES

DISH OF THE DAY

(Please ask your server)

FISH AND CHIPS

Battered hake, Pont Neuf chips, peas, capers, pearl onions and dill in butter sauce (1,3,4,6,12)

£21.50

LONGHORN BEEF BURGER

Buttermilk bap with smoked applewood cheese, streaky bacon, baby gem lettuce, maple mayonnaise (1,3,6,7,10,11,12)



£22.50

BAKED SUPREME OF MANOR FARM CHICKEN

Penne pasta with summer greens, saffron cream, parmesan crisp (1,3,6,7,12)

£26.50

SLOW BRAISED LONGHORN BEEF

Horseradish mashed potato, garden vegetable cassoulet in poitín cream, bok choy, gravy (6,7,9,12)



£28.00

GRILLED FILLET OF SEABASS

Curried cauliflower fritter, baby potato, sesame seaweed, aromatic herb dressing (1,3,6,7,9,12)

£29.00

PAN FRIED LONGHORN SIRLOIN STEAK

28 day aged sirloin steak, Pont Neuf chips, celeriac remoulade, flat cap mushroom, Killeavy whiskey and peppercorn cream (6,7,12)



£39.50

SIDES

Estate wheaten bread (7,9,11,12)



£2.00

Baby potato chips with crispy bits (6)

£6.00

Mashed potato (7)

£6.00

Buttered estate vegetables (7)

£6.50

Mixed salad with sundried tomato, red onion, cucumber, toasted seeds (6,9,12)

£6.00

Red cabbage coleslaw (3,6,10,12)

£6.00



The tractor icon indicates dishes that are made with Estate produce and can be purchased in The Farm Store.

FOOD ALLERGEN INFORMATION

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