

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.

SIGNATURE COCKTAILS

£15.00
£15.00
£13.50
£15.00

STARTERS

Silverhill duck wings, marinated carrot and fennel in lemon and parsley $(7, 9, 11, 12)$ Tapas plate with cured meats, tiger prawns, smoked salmon, goats' cheese with pesto, sundried tomatoes, olives, capers, pear and stout chutney served with wheaten bread (1, 2, 3, 4, 7, 8, 10, 12)		5/£9.50 /£12.50 £15.50
Goats' cheese and beetroot salad, spiced, pickled and roast beetroot, rocket, walnuts, orange and tarragon crème fraiche $(7, 8, 10, 12)$ + Estate airdried beef £5	0	£10.50
Tiger prawn cocktail in marie rose sauce, iceberg lettuce, apples, grapes, melba toast (1, 2, 3, 7, 12)		£13.00
Baked whiskey and maple cured salmon, shaved cauliflower, radish, croutons, chimichurri sauce, citrus crème fraiche (4, 7, 13)		£12.50
Nachos, spiced Estate lamb mince, red pepper, courgette and chilli salsa, whipped cream with tomato relish and mint $(1, 6, 7, 9, 12)$	00	£11.50
Soup of the day and treacle wheaten bread (1, 3, 7, 9, 12)	00	£9.00

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

MAINS

Dish of the day (Please ask your server for todays special and price) Estate Longhorn beef sausages, buttered baby potatoes, peas, carrots and pearl onions, parsley $cream_{(1,7,9,10,12)}$	6	£18.00
Baked supreme of Manor Farm chicken, penne pasta with summer greens, pumpkin seeds, squash cream, courgette crisp (7,8,9,12)		£21.50
Fish and chips, battered hake, Pont Neuf chips, mushy peas, tartar sauce (1, 3, 4, 6, 12)		£19.50
Grilled fillet of plaice, mashed potato, samphire with chorizo, rainbow cherry tomato and caper dressing, white wine cream $(1, 3, 4, 6, 12)$		£20.50

/	FROM THE GRILL		
	Aged Longhorn Killeavy beef burger, smoked applewood cheese, streaky bacon, baby gem lettuce, maple mayo (1, 3, 6, 7, 10, 11, 12) (Served in a buttermilk bap, with homemade chips)	6 %	£18.50
	Estate dry aged sirloin steak, mashed potato, long stem broccoli with pickled onions, confit tomato, green peppercorn cream (7,9,10,12)	0%	£35.50

SAUCES | £2

Pepper sauce (7,12) Truffle butter (7) Gravy (9,12)

SIDES

OIDEO		
Baby gem, parmesan, croutons, Caesar dressing (1,3,7,10,12)		£5.50
Crispy potato chips (6)		£5.50
Rocket salad with sundried tomato, black olives, pinenuts, balsamic (10, 11, 12)		£5.50
Marinated carrot and fennel in lemon and parsley (12)		£5.50
DESSERTS		
Carlingford strawberries, strawberry compote, meringue, strawberry ice cream, Chantilly cream (3,17)		£8.50
Killeavy rhubarb crumble, caramel sauce, vanilla ice cream $(1, 3, 7)$		£8.50
White chocolate and mint ganache, raspberry sorbet, coulis $(1, 3, 7)$		£8.50
Selection of Irish cheeses, crackers, chutney, walnuts $_{\left(1,7,8,12\right) }$	00	£11.00

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

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