



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

The Peacock £15.00

Kadoo Carnival Coconut Rum, vanilla, pineapple, Blue Curacao, whites

Mourne Mountain Martini £15.00

Mourne Dew vodka, passoa, grenadine, passionfruit, pineapple, vanilla

Rostrevor Ruby Red Bramble £13.50


Mourne Dew Rostrevor Ruby Red gin, chambord, fresh lemon, sugar

Two Stacks Smoke and Mirrors Old Fashioned £15.00

Two Stacks Smoke and Mirrors Grand Marnier Cask, orange liqueur, chocolate liqueur, sugar

STARTERS

Silverhill duck wings, Louisiana hot sauce, marinated carrot and fennel in lemon and parsley (7, 9, 11, 12) 5 / £9.50 8 / £12.50

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)  £15.50

Goats' cheese salad, Moroccan style cous cous, beetroot, basil pesto, rice cracker (1, 6, 7, 8, 9)  £10.50

+ Estate airdried beef £5

Tiger prawn cocktail in Marie Rose sauce, iceberg lettuce, apples, grapes, melba toast (1, 2, 3, 7, 12) £13.00


Warm cod tartlet in garlic butter, Romesco sauce, red onion, courgette, rocket leaves (1, 2, 3, 4, 7, 8, 13) £13.00

Spiced venison nachos, red pepper, chilli and spring onion salsa, cranberry cream (1, 6, 7, 9, 12) £11.50

Soup of the day and treacle wheaten bread  £9.00 (1, 3, 7, 9, 12)

MAINS

Dish of the day
(Please ask your server for today's special and price)

Estate Longhorn beef sausages with caramelised onion mashed potato, fried cabbage, carrots, crispy onions, horseradish cream (1, 7, 9, 10, 12)  £18.00


Baked supreme of Manor Farm chicken, bacon and spinach penne pasta, parmesan, onion and garlic white wine cream (1, 3, 7, 9, 10, 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 salmon, turnip, celeriac and fennel in oriental style marinade, chickpea, ginger and spring onion dressing (1, 4, 6, 10, 11, 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)  £18.50
(Served in a buttermilk bap, with homemade chips)

Estate dry aged sirloin steak, mashed potato, cauliflower mornay, confit onion, chard, pepper sauce (1, 7, 9, 12)  £35.50

SAUCES | £2

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

SIDES

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


Steamed green vegetables (please ask your server) £6.00

DESSERTS

Vanilla crème brulee, Walled Garden pear poached in vanilla syrup, praline ice cream, toasted hazelnuts (3, 7, 8, 12) £8.50

Killeavy apple crumble, caramel sauce, vanilla ice cream (1, 3, 7) £8.50

Sticky toffee pudding, gingerbread ice cream, butterscotch sauce (1, 3, 7) £8.50

Selection of Irish cheeses, crackers, chutney, walnuts  £11.00 (1, 7, 8, 12)



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

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