



LUNCH 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.

SIGNATURE COCKTAILS

The Peacock Kadoo Carnival Coconut Rum, vanilla, pineapple, Blue Curacao, whites £15.00

Mourne Mountain Martini £15.00
Mourne Dew vodka, passoa, grenadine, passionfruit, pineapple, vanilla

Rostrevor Ruby Red Bramble Mourne Dew £13.50
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

SANDWICHES

Longhorn beef brisket on toasted sourdough, tomato relish, American mustard, spiced pickles, red cabbage slaw, Killeavy chips, side salad (1, 3, 7, 9, 10, 12)  £17.50

Honey glazed ham, red cheddar, red onion, mixed leaves, Ballymaloe relish (1, 3, 7, 10, 12) £7.75

Grilled Manor Farm chicken, shredded iceberg, basil mayonnaise (1, 3, 7, 10, 12) £7.75

Open prawn sandwich on Estate wheaten, marie rose sauce, shredded iceberg lettuce (1, 2, 3, 7, 13) £11.50

Chip butty, homemade chips, red cheddar (1, 3, 7, 10, 12) £7.50

Soup of the day and treacle wheaten bread (1, 3, 7, 9, 12)  £8.00

Homemade scones- Fruit or Plain served with clotted cream, perserve and butter (1, 3, 7) £5.50



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, 2 - 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


SMALL PLATES

Silverhill duck wings, 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 and beetroot salad, spiced, pickled and roast beetroot, rocket, walnuts, orange and tarragon crème fraiche (7, 8, 10, 12) + Estate airdried beef £5  £10.50

Baked whiskey and maple cured salmon, shaved cauliflower, radish, 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)  £11.50

BIG PLATES

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

Estate Longhorn beef sausages, buttered baby potatoes, peas, carrots and pearl onions, parsley cream (1, 7, 9, 10, 12)  £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

Ceaser salad, baby gem, croutons, smoked bacon lardons, parmesan, Caesar dressing (1, 3, 7, 10, 12) + smoked salmon £7.50 (4) + chicken breast £6 £13.00

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)

A minute Longhorn steak sandwich on onion and rosemary focaccia, red cheddar, fried onions, garlic and chilli mayo, homemade chips (1, 3, 7, 12)  £20.50

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

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 (1, 7, 8, 12)  £11.00