



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 Mourne Dew vodka, passoa, grenadine, passionfruit, pineapple, vanilla	£15.00
Rostrevor Ruby Red Bramble Mourne Dew Rostrevor Ruby gin, chambord, fresh lemon, sugar	£13.50
Two Stacks Smoke and Mirrors Old Fashioned Two Stacks Smoke and Mirrors Grand Marier Cask, orange liqueur, chocolate liqueur, sugar	£15.00

SANDWICHES

Longhorn beef brisket on toasted sourdough, tomato relish, American mustard, spiced pickles, red cabbage slaw, homemade 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 jam and clotted cream (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, 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



SMALL PLATES

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) + Estate airdried beef £5	 £10.50
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

BIG PLATES

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
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) (Served in a buttermilk bap, with homemade chips)	 £18.50
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

Steamed green vegetables (please ask your server)	£6.00
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

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 (1, 7, 8, 12)	 £11.00