



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) (Please ask your server for allergens)



£9.20

SILVERHILL DUCK WINGS

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

5 / £9.50

8 / £12.50

MIXED LEAF SALAD WITH FETA CHEESE

Beetroot, pickled golden raisins, toasted seeds, croutons, Caesar dressing (1, 3, 6, 7, 9, 10, 12)

£11.50

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

SMOKED CHICKEN AND RED PEPPER TART

Saffron and garlic mayonnaise, garden leaves, pickled red onion, basil pesto (1, 3, 6, 7, 8, 10, 12)

£14.50

BBQ PULLED PORK NACHOS WITH MOZZARELLA

Harissa sour cream, cucumber and mint salsa (1, 3, 6, 7, 10, 12)

£15.00

WHISKEY AND MAPLE CURED SALMON PATE WITH TOASTED BRIOCHE

Apple, fennel, sweetcorn, citrus dressing, mixed leaves (1, 3, 4, 6, 7, 9, 10, 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) (Please ask your server for allergens)

ARMAGH SHITTAKE MUSHROOM AND SPINACH ARANCINI

Saffron cauliflower purée, tender stem broccoli (1, 8, 9, 12)

£21.50

FISH AND CHIPS

Battered hake, Pont Neuf chips, peas, capers, pearl onions and dill in butter sauce (1, 3, 4, 6, 7, 12)

£22.50

LONGHORN BEEF BURGER

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



£23.00

BAKED SUPREME OF MANOR FARM CHICKEN

Buttered chicken penne pasta with marinated vegetables and toasted almonds (1, 3, 6, 7, 8, 12)

£26.50

GRILLED FILLET OF SEABASS

Curried cauliflower fritter, baby potato, sesame seaweed, aromatic herb dressing (1, 3, 6, 7, 9, 11, 12)

£29.00

PAN FRIED LONGHORN SIRLOIN STEAK

28 day aged sirloin steak, gratin potato, caramelised onion, flat cap mushroom, green peppercorn cream (6, 7, 10, 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