



Killeavy

Castle Estate

Gluten Free Menu

Dishes may contain traces of gluten due to the environment all food is prepared in

Gluten free scones served with clotted cream, preserve and butter £4.00

Sandwiches on gluten free bread

Red cheddar, pickled red onion, tomato relish £6.50

Roast longhorn beef, spinach, white onion, horseradish crème fraiche £6.50

Poached organic chicken, red pepper, spring onion, tarragon mayo, iceberg lettuce £6.50

Starters

Soup of the day (please check with your server) £6.00

Baby gem salad, crows farm steaky bacon, parmesan, sundried tomatoes, pickled red onion, balsamic dressing £7.50

Toasted sesame seed bap, smoked chicken, brie, basil pesto, apple and cucumber dressing £7.50

Prawn cocktail with tiger prawns, apple, cucumber, iceberg lettuce, pickled red onion, marie rose sauce £9.50

Smoked salmon, pickled radish, lemon capers, red onion, dill crème fraiche gluten free bread £9.50



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Mains

Cauliflower steak in a coconut tempura, curried onions, coriander and tomato salsa, garden leaves	£15.00
Baked supreme of manor farm chicken, spring onion potato cake, honey glazed carrot, gravy	£16.00
Longhorn beef burger, sesame seed bap, basil mayo, tomato relish, white cheddar, rocket with baby potato chips with crispy ends	£16.50
Estate dry aged sirloin steak, truffle mash, green beans, confit tomato, roast garlic cream	£31.50

Desserts

Chocolate mousse and chantilly cream	£7.00
Gluten free armagh apple crumble, berry sorbet	£7.00
Selection of sorbet	£7.00