



Killeavy

Castle Estate

Our chefs work alongside our farm and gardening teams to bring the best from our working farm, walled and estate gardens to your plate.

We have sourced some of the finest produce from the island of Ireland using as many local suppliers as possible to champion what can be produced here on our doorstep.

As part of our sustainability policy, 90% of the food that we serve in our Restaurant is either produced onsite or sourced within 20 miles of our Estate.

We hope you enjoy your meal this evening.

Our suppliers include...

Lamb and Beef: Killeavy Castle Estate

Meats: William Baird, Newry | McCormicks, Dundalk

Fish: Mourne Seafood, Down | Keenan Seafood, Antrim | Carlingford Oysters, Louth

Vegetables: Killeavy Castle Estate | Ricky Mallon, Louth

Potatoes: Patch Seed Potatoes, Down

Cheese: Corleggy, Cavan

Vinegars: Burren Balsamics, Armagh

Chocolate: NearyNógs, Newry

Eggs: McPolin Eggs, Rathfriland

Dairy: Brendan Copas, Dundalk

Honey: Killeavy Castle Estate

Oats: Whites, Tandragee

Poitín: Killowen Distillery

Food allergens

1 - Gluten	5 - Peanuts	9 - Celery	13 - Lupin
2 - Crustaceans	6 - Soybean	10 - Mustard	14 - Molluscs
3 - Eggs	7 - Lactose	11 - Sesame	
4 - Fish	8 - Nuts	12 - Sulphites	

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.



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Appetiser

Kombucha

Victoria sponge, caviar, beetroot, cream
(1, 3, 7, 10, 12)

Starter

Braised beef cheek

Cauliflower, horseradish, summer truffle
(7, 9, 12)

Or

Lobster and scallop

Warm leek and potato soup, marinated cherry tomato
(2, 7, 12)

Main course

Crusted fillet of halibut

Chicken skin crumb, bramley apple, garden salad, seaweed butter sauce
(1, 3, 4, 7, 12)

Or

Roast fillet of longhorn beef

Celeriac, chard, corleggy, baby carrot, field mushrooms, sauce diable
(3, 7, 8, 9, 10, 12)

Dessert

Poached meringue

Elderflower anglaise, preserved currants
(1, 3, 7, 8)

Petit fours

Tea or coffee

£55.00