



Killeavy

Castle Estate

Our chefs work alongside our gardening and farming teams to bring the best of our working farm and walled garden 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.

We hope you enjoy your meal this evening.

Our suppliers include...

Fish - Mourne Seafood, Down, Keenan Seafood, Antrim, Carlingford Oysters, Louth

Lamb and Beef - Killeavy Castle Estate

Meats - William Baird, Newry, McCormicks, Dundalk

Vegetables - Killeavy Castle Estate, Ballymckenny Farm, Louth

Potatoes - Patch Seed Potato, Down

Vinegars - Burren Balsamics, Armagh

Eggs - McPolin Eggs, Rathfriland

Dairy - Brendan Copas, Dundalk

Cheese - Ballylisk Cheese, Armagh

Honey - Killeavy Castle Estate

Whiskey - Killowen, Down

Oats - Whites, Tandragee

Food allergens

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.



Killeavy

Castle Estate

First course

Kombucha

Sable biscuit, salmon mousse, apple gel

(1, 3, 4, 7, 8, 12)

Second course

Cured cheviot lamb tartar

Basil sponge, granola crumble, carrot foam

(1, 3, 4, 7, 8, 10, 12)

Third course

Atlantic scallop rillettes

Pea cannelloni, nettle, truffle

(3, 4, 14)

Fourth course

Bitter and sweet

Preserved berry sorbet, fennel and yoghurt mousse

(3, 7)

Fifth course

Poached fillet of hake

Courgette, tomato salsa, bouillabaisse sauce

(4, 7, 9, 12)

Or

Roast fillet of estate longhorn beef

Garden vegetables, wizard bean dressing, apple cream

(7, 12)

Sixth course

Jelly and sorbet

Blackberry sorbet, vanilla custard, wafer

(1, 3, 7, 12)

Seventh course

Petit fours

Tea and coffee

£62.50

Wine pairing at additional cost of £30.00