



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...

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, Ballymckenny Farm, Louth

Potatoes - Patch Seed Potato, Down

Vinegars - Burren Balsamics, Armagh

Cheese - Ballylisk Cheese, Armagh

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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First course

Kombucha

Cured salmon, citrus scone, dill clotted cream

Pillow bread, beetroot mousse

(1, 4, 7, 8, 12, 14)

Second course

Braised estate lamb

Parsnip, preserved apple, truffle

(7, 10, 12)

Third course

Seafood salad

Fennel, carrot, taragon

(2, 10, 12, 14)

Fourth course

Sorbet

Barley and killowen poitín

(1, 8, 12)

Fifth course

Grilled fillet of monkfish

Turnip, chard, sea vegetables, carrot, buttermilk sauce

(3, 6, 7, 10, 12)

Or

Glazed roast fillet of longhorn beef

Brasied tongue, fivemiletown goats cheese, cabbage, vegetable rosace, jus

(1, 3, 7, 10, 12)

Sixth course

Rhubarb rice pudding

Pistachio, honey sabayon

(1, 3, 7, 8, 12)

Seventh course

Petit fours

Tea and coffee

£72.00

Wine pairing at additional cost of £30.00