



Conor's Bar & Lounge Menu

Morning Offerings served from 11am
Tea and Coffee

Selection of Teas

Ronnefeldt Loose Teas

Irish Breakfast Tea

€3.80

Herbal Teas

€3.90

Earl Grey, Masala Chai, Sweet Nana (Mint),
Rooibos Cream Orange, Fruits of Paradise, Morgentau,
Green Leaf, Red Fruit, Ayurveda Herbs & Ginger, Camomile

Coffee

Crafted and roasted in Ireland by 'Koffy the art of Coffee'

Americano

€3.90

Latte

€4.10

Cappuccino

€4.10

Macchiato

€4.00

Espresso

€3.90

Double Espresso

€4.40

Mocha

€4.20

Matcha Green Tea

Latte, Flat White, Cappuccino

€5.50

Hot Chocolate

With a choice of

Milk Chocolate, White Chocolate, Creamy Caramel

€4.50

Syrups

Caramel, Chocolate, Vanilla, Hazelnut, Cinnamon,
Add to your Coffee/ Hot Chocolate €0.50

Homemade Scone Served with Preserves & Fresh Cream €6.00

Choice of:

Raspberry & White Chocolate Scone (1a,3,7,12)

Traditional Fruit Scone (1a,3,7,12)

Plain Scone (1a,3,7)

Light Lunch Options

Served until 4pm daily.

Slow Cooked Irish Chicken & Crispy Anchovy Caesar Salad €14.50

Sourdough Crostini, McCarren's Bacon Crumble & Caesar Dressing (1a,3,4,7,10,12)

Ploughman's Platter €17

Rolled Carrols Irish Ham, Matured Irish Cheddar, Smoked Gubbeen, Porter House Cheddar, House Mixed Salad, Assortment of House Pickles, Fresh Grapes, Ballymaloe Relish & Toasted Sourdough (1a,7,10,12)

Smoked Haddock & Herb Fish Cake €14.50

Estate Free Range Poached Egg & Warm Tartare Sauce (1a,2,3,4,7,9,12)

Glin Valley Spicy Irish Chicken Wings €13

Cashel Blue Cheese & Spring Onion Dip, Carrot & Celery (3,7,9,12)

Irish Corned Beef Reuben Sandwich €17

24 Hour Slow Cooked Irish Beef Silverside, Aged Cheddar, Truffle Mayo on Toasted Bloomer with Truffle & Parmesan Skinny Fries (1a,3,7,9,10,12)

Croque Madame €17

O'Carroll's Honey & Mustard Glazed Ham & Bechamel Sauce on Sourdough, Fried Estate Hen Egg, with Truffle & Parmesan Skinny Fries (1a,3,7,10,12)

Starters

Organic North Coast Seafood Chowder

Panko Breaded Fish Cake, Toasted Irish Soda Bread
(1a,2,3,4,7,9,12,14)

Roast Butternut Squash Soup

Toasted Pumpkin Seeds, Castle Leslie Traditional Wheaten Bread (1a,1c,3,7,9,12)

Baby Heirloom Tomato & St Tola Goats Cheese Sourdough

Toasted Sourdough, Rocket, Basil Pesto, Aged Balsamic, (1a,7,12)

Glin Valley Spicy Irish Chicken Wings

Cashel Blue Cheese & Spring Onion Dip, Carrot & Celery (3,7,9,12)

Fritto Misto of Tempura Vegetables

Tender stem Broccoli, Peppers, Carrots with Garlic Aioli
(1a,12, Veg, V)

Silver Hill Crispy Duck Wings

Braised Red Cabbage, Soy Dressing & Coriander Aioli (3,11,12)

Crispy Garlic Buttered Cod Cheeks

Mixed Seafood & Warm Tartare Sauce (1a,2,3,4,7,9,12,14)

Slow Cooked Irish Chicken & Crispy Anchovy Caesar Salad

Sourdough Crostini, McCarren's Bacon Crumble & Caesar Dressing (1a,3,4,7,10,12)

Main Course

Stuffed McAtamney's Irish Chicken Supreme

Confit Garlic & Cream Cheese Filling, Baked Irish Rooster Filled with Smoked Bacon, Cheddar & Crispy Onions & Jameson Whiskey Reduction (1a,7,9,12)

Pan Fried North Coast Salmon Fillet

New Seasoned Irish Baby Potatoes, Green Beans, Samphire, Chorizo, Roast Tomato Cream Sauce & Sun-Dried Tomato Butter (4,7,9,12)

Duo of Wexford Spring Lamb

Sous Vide Pink Lamb Rump, Mini Shepherd's Pie, Tender stem Broccoli, Butter Peas, Pea Puree & Lamb Jus (7,9,12)

Beer Battered Fresh Fish & Chips

Mushy Marrowfat Peas, Lemon & Chunky Tartare (1a,3,4,12)

Organic Gourmet 6oz Hereford Beef Burger

Cured McCarren's Bacon, Sliced Dubliner Cheddar, Beef Tomato, Follain Tomato Relish, Sliced Gherkin, Crisp Baby Gem Lettuce & Toasted Brioche Bun, Pomme Frites (1a,3,7,10,12)

Conors Fried Chicken Fillet Burger

Brioche Bun, Rainbow Slaw, Pickled Shallot, Crisp Baby Gem, Cajun Mayo, Parmesan Skinny Fries (1a,3,7,12)

Castle Leslie Estate Venison Burger

Baby Gem Lettuce, Sliced Tomato, Red Onion Marmalade, Cashel Blue Cheese Ina Toasted Brioche Bun, Parmesan Skinny Fries (1a,3,7,12)

Sun-Blushed Baby Heirloom Tomato Pappardelle
Rocket & Roast Tomato Sauce (1a,3,7,9,12, Veg, H)

Cauliflower & Quinoa Burger

Brioche Bun, Crisp Baby Gem Lettuce, Rainbow Slaw, Truffle & Parmesan Skinny Fries (1a,3,7,12, Veg,V,H)

Caramelized Red Onion & Heirloom Tomato Tarte Tatin

St Tola Irish Goats Cheese, Rocket, Aged Balsamic & Pesto
(1a,3,7, 12,Veg, H)

From the Grill (€10 Supplement)

Chargrilled 32 Day Matured 7oz Angus Beef Fillet
Chargrilled 28 Day Matured 9oz Angus Sirloin
Chargrilled 28 Day Matured 9oz Angus Rib Eye

Accompanied with

Caramelized Red Onion Stuffed Portobello Monaghan Mushroom, Crispy Onions, Pomme Frites (1a,7,9,12)

Choice of Sauce

Beef Jus (9,12) / Black Peppercorn Sauce (7,9,12)

Sides €6

Truffle & Parmesan Skinny Fries & Truffle Aioli
Pomme Frites
Pomme Puree
Buttered Seasonal Veg
(Baton Carrots, Summer Greens)
Beer Battered Onion Rings
Crispy Tempura Tender stem Broccoli

Dessert

GO ON YOU KNOW YOU WANT TO...

Castle Leslie Banoffee Tart

Honeycomb Ice Cream, Toffee Popcorn (1a,3,7,12)

Chocolate Fudge Brownie Sundae

Honeycomb Ice Cream, Chocolate Sauce, Homemade Honeycomb
(1a,3,7,12)

Traditional Lemon Citrus Slice

Fresh Raspberries, Raspberry Sugar Snap & Raspberry Sorbet
(1a, 3,7,12)

Traditional Sticky Toffee Pudding

Salt Caramel Sauce, Draynes Farm Vanilla Bean Ice Cream (1a,3,7,12)

Vegan Belgian Chocolate Cake

Draynes Farm Raspberry Sorbet (1a,12, V)

****Conor's Bar Vegan Menu Available...Please ask your Server.***

2 Courses €37

3 Courses €42

Our Suppliers

All our products can be traced 100% from farm to fork.
Most herbs and wild foods used in our dishes are grown in
Castle Leslie Estate's gardens and woodlands or foraged in the local area.

A Few Local Suppliers We Are Proud To Be Associated With

Venison

Castle Leslie Estate

Duck

Silver Hill Farm, Emyvale

Beef

McAtamneys, Cookstown

Fish

Keenan Seafoods, Belfast

Pork

McAtamneys, Cookstown

Specialist Foods

La Rousse Fine Foods

Eggs

Smithborough, Monaghan

****All our Beef, Lamb, Duck and Chicken is of
Irish Origin.***

Diary

LacPatrick Diaries

Fruits and Vegetables

Castle Leslie Estate Gardens

Tempka Foods, Glaslough

Salads and Micro Herbs

Castle Leslie Estate Walled Garden

La Rousse Fine Foods

Wild Foods

Foraged by our kitchen team

Ice-Cream and Sorbet

Draynes Farm, Co. Antrim

Mushrooms

Monaghan Mushrooms

Allergen Codes For Your Information

The below numbers contain the following allergens

1 Cereals Containing Gluten, 1a Wheat, 1b Rye, 1c Barley, 1d Oats, 2 Crustaceans,
3 Eggs, 4 Fish, 5 Peanuts, 6 Soya, 7 Milk, 8 Nuts, 8a Almond, 8b Hazelnut, 8c Walnuts,
8d Cashews, 8e Pecan Nuts, 8f Brazil, 8g Pistachio, 8h Macadamia, 8i Chestnuts ,9 Celery,
10 Mustard, 11 Sesame Seeds, 12 Sulphur Dioxide and Sulphites,13 Lupin, 14 Molluscs

Veg = Vegetarian, V = Vegan H = Healthy Food Options