



## 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,2,3,4,7,9,12,13)

**Glin Valley Spicy Irish Chicken Wings €13**

Cashel Blue Cheese & Spring Onion Dip, Carrot & Celery  
(3,7,9,10,11,12)

**Roast Turkey & Ham Ciabatta €17**

Roast Turkey Breast, Carrols Ham, Sausage Meat Stuffing, Cranberry Aioli with Festive Fries  
(1a,3,7,10,12)

**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 Celeriac & Pear Soup**

Bacon Lardons, Chestnut Dressing Castle Leslie Traditional Wheaten Bread  
(1a,1c,3,7,8i,9,12)

### **Walled Garden Beetroot & St Tola Goats Cheese Tartlet**

Pickled Beetroot Salad, Aged Balsamic  
(1a,3,6,7,12)

### **Glin Valley Spicy Irish Chicken Wings**

Cashel Blue Cheese & Spring Onion Dip, Carrot & Celery  
(3,7,9,10,11,12)

### **Fritto Misto of Tempura Vegetables**

Tenderstem 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

### **Seared Irish Chicken Supreme**

Traditional Champ Potato, Tenderstem of Cauliflower and Broccoli,  
Wild Mushroom & Spring Onion Sauce  
(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 Irish Pork**

Seared Pork Fillet, Glazed Pork Cheek, Duchess Potatoes, Charred Hispi Cabbage,  
Prune Ketchup, Pickle Mustard Seeds  
(3,7,9,10,12)

### **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, Iceberg Lettuce & Toasted Brioche Bun, Pomme Frites  
(1a,3,7,10,12)

### **Conors Fried Chicken Fillet Burger**

Brioche Bun, Rainbow Sesame Slaw, Pickled Shallot, Iceberg Lettuce,  
BBQ Dressing, Lemon & Herb Skinny Fries  
(1a,3,7,10,11,12)

### **Castle Leslie Estate Venison Burger**

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

### **Wild Mushroom & Spring Onion Rigatoni**

Shaved Parmesan & Basil Pesto  
(1a,3,7,9,12, Veg, H)

**Monaghan Mushroom Burger**

Wild Mushroom & Spinach Fricassee, Truffle Mayo, Brioche Bun,  
Iceberg Lettuce, Truffle & Parmesan Skinny Fries  
(1a,3,7,12, Veg,V,H)

**From the Grill (€12 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  
Wild Mushroom & Spinach Fricassee, Cherry Vine 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  
Loaded Festive Fries  
Pomme Frites  
Traditional Irish Champ  
Buttered Seasonal Veg  
(Baton Carrots, Summer Greens)  
Beer Battered Onion Rings  
Crispy Tempura Tenderstem 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 €39**

**3 Courses €44**

### **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