



Legend has it that the most iconic figures of Irish mythology roamed these slopes, including the Giant Fionn Mac Cumhaill, his Fianna warriors and the mystical witch Berra. The lake that can be found at the summit, named after Calliagh Berra, is the inspiration for our Bar and Bistro at Killeavy Castle Estate. We aim to honour and evoke the mystical heritage of our beautiful destination by serving the finest local ingredients, prepared by our award winning Chef's, and reflecting the timeless connection between our food and the legendary tales which inspire us.

COCKTAILS

Paloma	£13.50
Casamigos tequila, lime, pink grapefruit soda	
Slieve Gullion Summit	£15.00
Grey Goose vodka, Jawbox rhubarb and ginger gin liqueur, milk, vanilla, cherry	
Berra High Ball	£10.00
Two Stacks single grain whiskey, lime, ginger ale	
Killowen Gin Serve	£11.00
Killowen Blackberry, rosemary and orange gin, premium tonic, orange peel	
Estate Spicy Margarita	£13.50
Blanco tequila, orange liqueur, lime, sugar, chilli liqueur	
Mourne Mountain Martini	£15.00
Mourne Dew vodka, passoa, grenadine, passionfruit, pineapple, vanilla	
Mill Wheel Sour	£15.00
Two Stacks Single Malt Irish Whiskey, Disaronno, cherry liqueur, fresh lemon, whites	
Rostrevor Ruby Red Bramble	£15.00
Mourne Dew Rostrevor Ruby Red gin, Chambord, fresh lemon, sugar	
Two Stacks Smoke and Mirrors Old Fashioned	£15.00
Two Stacks Smoke and Mirrors Grand Marnier Cask, orange liqueur, chocolate liqueur, sugar	
The Orchard	£13.50
Hennessy VS, spiced rum, ruby port, Armagh apple and ginger syrup, lemon, sugar	

SANDWICHES

All sandwiches are served until 5pm

Honey glazed ham, mixed leaves, english mustard mayo (1, 3, 7, 10, 12)	£7.50
Poached organic chicken, red pepper, spring onion, tarragon mayo, iceberg lettuce (1, 3, 7, 8, 10, 12)	£7.50
Red, cheddar, pickled red onion, tomato relish (1, 3, 7, 10, 12)	£7.50
Roast Longhorn beef, spinach, white onion, horseradish crème fraiche (1, 3, 7, 10, 12)	£7.50

SMALL PLATES

Grilled tiger prawns with garlic and chilli butter, toasted sourdough, rocket, parmesan (1, 2, 7, 12)	£11.50
Silverhill duck wings in hot sauce, apple and celeriac salad, toasted sesame seeds (7, 9, 11, 12)	6 / £9.50 9 / £12.50
Tapas plate with cured meats, tiger prawns, smoked salmon, Fivemiletown goats' cheese with pesto, sun-dried tomatoes, olives, capers, pear, and stout chutney served with wheaten bread and mixed leaves (1, 2, 3, 4, 7, 8, 10, 12)	£15.00
Soup of the day served with treacle wheaten bread (1, 3, 7, 9)	£8.00
Organic leaf salad, pickled vegetables, toasted seeds, chickpeas, croutons, sundried tomatoes, pomegranate dressing (1, 3, 7, 9, 10)	£10.50
Nachos, spiced Estate lamb mince, goats cheese, tomato and mint creme fraiche (1, 6, 7, 9, 12)	£10.50

BIG PLATES

Roast supreme of Manor Farm chicken, turnip and spring onion remoulade, tenderstem broccoli, red wine gravy (3, 6, 7, 9, 10, 12)	£20.50
Battered hake, pont neuf potato, peas, onions, capers, dill, butter sauce (1, 3, 4, 6, 12)	£19.50
Sweet potato and cauliflower gratin, carrot and celeriac salad, tomato sauce with pecans (8, 9)	£16.50
Dish of the day (Please check with your server for today's special and price)	
The Longhorn beef burger, tomato relish, streaky bacon, smoked applewood cheese, baby gem lettuce, maple mayo (1, 3, 6, 7, 10, 11, 12) (Served in a buttermilk bap, with homemade chips)	£18.50
Estate dry aged sirloin steak, lyonnaise potatoes, buttered carrot, wilted spinach (choice of sauce) red wine gravy (1, 3, 7, 9, 12) or peppercorn sauce (7, 12)	£34.50

SIDES

Lyonnaise potatoes	£6.00
Baby potato chips with crispy ends (6)	£5.00
Marinated carrot salad (10, 11, 12)	£5.00
Apple and celeriac salad (12)	£5.00

DESSERTS

Pecan and butternut squash cheesecake, gingerbread ice-cream (1, 3, 7, 8)	£8.00
Armagh apple crumble, apple caramel sauce, vanilla ice cream (1, 3, 7)	£8.00
Selection of Irish cheeses, crackers, chutney, and walnuts (1, 7, 8)	£9.50

Food Allergen Information

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