



DINNER MENU

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.

STARTER

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
Tomato and mozzarella tart of puff pastry, toasted pinenuts, pickles red onion, basil pesto, balsamic, rocket leaves (1, 3, 7, 8, 10, 12) + Estate airdried beef £4	£10.50
Seafood chowder, dill creme fraiche, wheaten bread (1, 3, 4, 7, 9, 2)	£10.50
Mesclun leaf salad, pickles, toasted seeds, sundried tomatoes, olives, apple, celeriac (1, 3, 4, 7, 9, 2) + chicken £7	£9.00
Nachos, spiced Estate lamb mince, Fivemiletown goats cheese, sweetcorn and tomato yoghurt with corriander (1, 6, 7, 9, 12)	£11.50
Grilled tiger prawns with garlic and chilli butter, toasted sourdough, rocket, parmesan (1, 2, 7, 12)	£11.50

MAIN

Dish of the day (Please ask your server for todays special and price)	
Aged Longhorn Killeavy beef burger, smoked applewood cheese, streaky bacon, baby gem lettuce, maple mayo (1, 3, 6, 7, 10, 11, 12) OR Tomato relish, pickled onion, rocket (1, 3, 6, 7, 10, 12) (Served in a buttermilk bap, with homemade chips)	£18.50
Bangers and mash, Killeavy caramelised onion and horseradish Longhorn sausages, shoestring onions, fried cabbage in garlic butter, gravy (1,7,9,10,12)	£17.50
Baked supreme of Manor Farm chicken, mild potato curry with mint yoghurt, toasted almonds (7,8,9,12)	£20.50
Battered hake, pont neuf potato, mushy peas, tartar sauce(1, 3, 4, 6, 12)	£19.50
Seafood tagliatelle with parmesan, rainbow cherry tomato and parsley dressing (1,3,7,9,12)	£16.50
Grilled monkfish tail, spiced cous cous, fennel and orange salad, roast garlic cream (1,4,7,8,12)	£20.50
Estate dry aged sirloin steak, mashed potato, flat cap mushroom stuffed with bacon lardons and wilted spinach, truffle butter sauce (7)	£34.50



The tractor icon indicates dishes that are made with Estate produce that can be purchased in our Farm Store on site.

SIDES

Baby gem, parmesan, croutons, Caesar dressing (1,3,7,10,12)	£5.00
Baby potato chips with crispy ends (6)	£5.00
Rocket salad with sundried tomato, black olives, pinenuts, balsamic (10, 11, 12)	£5.00
Red cabbage and carrot slaw (3,10,12)	£5.00

SAUCES

Pepper sauce (7,12)	£2.00
Truffle butter (7)	£2.00
Gravy (9,12)	£2.00

DESSERTS

Chocolate brownie Eton mess, toasted hazelnuts, chantilly cream, meringue, chocolate sauce (1,3,7,8)	£8.00
Armagh apple crumble, apple caramel sauce, vanilla ice cream (1, 3, 7)	£8.00
Lemon and white chocolate drizzle cake, lemon sorbet, berry compote (1, 3, 7, 8)	£8.00
Selection of Irish cheeses, crackers, chutney, and walnuts (1, 7, 8, 12)	£11.00

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