



Welcome

It is our great pleasure to welcome you to

The Sandstone Restaurant

With great research and tasting of local fresh produce,
we have created a series of Menus, which use
local suppliers from Leitrim and the surrounding counties.

We would be delighted to explain in further detail any questions you may have
regarding our dishes.

Clare O' Leary

Executive Chef

Our Suppliers:

Joe Campbell (Beef & Lamb) – 25km; Fishmongers (Starcrest Seafood)– 21km
MI. Gannon & Sons (Chicken & Eggs) – 23km; Hendersons Foods (Dry Goods) –
124km; Thornhill Farm (Duck) -64km; TP Prior (Fruit & Vegetables) – 39km;
Connaught Gold (Dairy) - 21km

Allergy Advice

Before placing your order, please inform your waiter if you have a food allergy. Many of the items on our menus can be tailored to meet your dietary requirements.

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|----------------------|-----------------|-------------------|----------|
| (1) Cereals | (2) Crustaceans | (3) Eggs | (4) Fish |
| (5) Peanuts | (6) Soybeans | (7) Milk | (8) Nuts |
| (9) Celery | (10) Mustard | (11) Sesame Seeds | |
| (12) Sulphur Dioxide | (13) Lupin | (14) Molluscs | |

We sincerely hope you have enjoyed dining with us in The Sandstone Restaurant at
Lough Rynn Castle Estate & Gardens.

Wine pairings with your meal €34 per person
two glasses of wine, one of White port with dessert and a glass of bubbles to finish



for Culinary Excellence
2020



Starters

Roasted Celeriac Soup

Pancetta Crumb, Garden Herb Oil

(7, 9, 12)

Heirloom Tomato & Goats Curd Salad

Elderflower Vinegar, Crisp Tapioca, Garden Nasturtiums

(7, 9, 12)

Beef Tartare

Diced Beef Fillet, Mushroom, Pickled Shallot,
Smoked Bone Marrow Dressing

(1, 3, 6, 9, 10, 12)

Warm Cured Atlantic Salmon

Green Apple, Puffed Rice, Sorrel Sauce

(4, 10, 12)

Confit Thornhill Duck, Smoked Chicken & Foie Gras Terrine

Liver Parfait, Cherry Puree, Candied Walnut, Red Endive

(1, 3, 6, 7, 8, 9, 12)



Main Course

Roasted Leitrim Beef Fillet

Braised Cheek, Carrot & Citrus Puree, Puffed Malt Barley
Red Wine Sauce
(1, 6, 7, 9, 12)

Roasted Irish Pork Tenderloin

Gubbeen Chorizo Jam, Piquillo Peppers, Prunes
Confit Garlic Aioli, Smoked Paprika Jus
(3, 6, 7, 9, 10, 12)

Grilled Sea Bream

Pickled Cucumber, Pink Shrimps, Cauliflower Puree,
Kombu Fish Velouté
(2, 4, 6, 7, 9, 10, 12)

Roasted Chicken Supreme

Braised Onion, Baby Leeks, Lovage,
Toasted Brioche Sauce
(1, 3, 6, 7, 9, 12)

Masala Spiced Cauliflower Tempura

Caper & Raisin Puree, Shiitakes, Spinach,
Almond Brittle
(1, 3, 6, 8, 12)

Served with Market Fresh Vegetables & Potatoes



Desserts

Pina Colada

Black Pepper Ice Cream
(1, 3, 7, 8)

Crème Brûlée

Caramelised Apple, Crispy Croissant
(1, 3, 7)

Strawberry Breeze

Strawberry & Lime Sorbet
(3, 7, 8)

Rhubarb & Raspberry Panna Cotta

Rhubarb Compote
(1, 3, 7, 12)

Irish Cheese Selection

Cheese Biscuit
(1, 8)

Homemade Petit-Fours
Fresh Brewed Tea & Coffee



Chef's Tasting Menu

Parmesan Sable

Red Onion Jam

(1, 3, 7, 12)

Heirloom Tomato & Goats Curd Salad

Elderflower Vinegar, Crisp Tapioca, Garden Nasturtiums

(7, 9, 12)

Sorbet

Seared Atlantic Halibut

Green Apple, Puffed Rice, Sorrel Sauce

(4, 10, 12)

Roasted Leitrim Beef Fillet

Braised Cheek, Carrot & Citrus Puree, Puffed Malt Barley

Red Wine Sauce

(1, 6, 7, 9, 12)

Pre Dessert

Pistachio Parfait

Chocolate Soil

(1, 3, 7, 8)

Homemade Petit Fours & Freshly Brewed Tea or Coffee



After Dinner Drinks

Port n Sherry

<i>Sandeman Ruby</i>	€5.70
<i>Warre's Fine White</i>	€6.50
<i>Harvey's Bristol Cream</i>	€5.50
<i>Tio Pepe</i>	€6.00

Cognac

<i>Hennessy V.S.</i>	€6.60
<i>Hennessy V.S.O.P</i>	€10.50
<i>Hennessy X.O</i>	€26.00
<i>Remy Martin V.S.O.P</i>	€10.50
<i>Courvoisier</i>	€6.50

Irish Whiskey

<i>Bushmills</i>	€6.00
<i>Bushmills Black Bush</i>	€6.90
<i>Bushmills Malt 10 Years</i>	€9.70
<i>Bushmills Malt 21 Years</i>	€21.00
<i>Drumshanbo Whiskey</i>	€8.50
<i>Jameson</i>	€5.80
<i>Jameson 18 Years</i>	€24.50
<i>Jameson Black Barrel</i>	€8.00
<i>Roe Co.</i>	€6.90
<i>Redbreast 12yrs</i>	€11.00

Dessert cocktail

<i>Espresso Martini</i>	€14.00
<i>After Eight</i>	€14.00
<i>Roe & Co Sour</i>	€14.00

Tea & Coffee

<i>Irish Tea</i>	€4.90	<i>Americano</i>	€4.00
<i>Pukka Tea Selection</i>	€4.90	<i>Cappuccino</i>	€4.50
<i>(Earl Grey, Refreshing Mint, Fruity Camomile,</i>		<i>Latte</i>	€4.50
<i>Jasmine, Lemon Fresh, Green Tea)</i>		<i>Espresso</i>	€4.00

Speciality Coffee

Irish, French, Italian, Baileys, Calypso €9.50 each

