



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



Starters

Wild Mushroom Soup

Truffle Pesto, Sour Cream

(7, 9, 12)

Roasted Heritage Carrot Salad

Clementines, Hazelnuts, Chili Jam, Killowen Farm Yoghurt

(7, 8, 12)

Cornfed Chicken & Ham Hock Terrine

Pickled Girolle Mushroom, Garden Apple Chutney, Frisée Lettuce

(3,12)

Gin Cured Atlantic Salmon

Green Apple, Dill Oil, Smoked Roe, Pickled Lemon

(1,3,4,6,7,12)

Seaweed Butter Poached Cod

Cod Brandade, Sarsons Malt Vinegar, Crisp Potato

(1,4, 6, 7,12)



Main Course

Roasted Leitrim Beef Fillet

Braised Cheek, Vadouvan Butter, Sweet Potato Fondant,
Coriander, Red Wine Sauce
(1, 6, 7, 9, 12)

Turkey Escalope

Black Pudding Mousse,
Wrapped in Streaky Bacon, Creamed Potato,
Brussel Sprouts, Cranberry Reduction
(1, 6, 7, 9, 11, 12)

Monkfish Loin Bourguignon

Pancetta, Pearl Onions, Button Mushrooms, Parsley
Bourguignon Sauce
(2, 4, 6, 7, 9, 10, 12)

Honey Roasted Thornhill Duck Breast

Orange Puree, Salsify, Savoy Cabbage
Ponzu Duck Jus
(1, 3, 6, 7, 9, 12)

Masala Spiced Cauliflower Tempura

Caper & Raisin Puree, Spinach, Chestnuts, Brussel Sprouts
(1, 3, 6, 8, 12)

Served with Market Fresh Vegetables & Potatoes



Desserts

Pear Vacherin

Red Wine Chocolate Sauce
(3, 7, 8)

Chocolate & Hazlenut Mousse

Coconut Sorbet
(8)

Banana Foster

Salted Caramel Ice Cream
(1, 3, 7, 12)

Crème Brulee

Caramelized Apple, Won Ton Crisp
(1, 3, 7)

Irish Cheese Selection

Cheese Biscuit
(1, 8)

Homemade Petit-Fours
Fresh Brewed Tea & Coffee



Chef's Tasting Menu

Roasted Heritage Carrot Salad

Clementines, Hazelnuts, Chili Jam, Killowen Farm Yoghurt
(7, 8, 12)

Gin Cured Atlantic Salmon

Green Apple, Dill Oil, Smoked Roe, Pickled Lemon
(1,3,4,6,7,12)

Sorbet

Grilled Sea Bream

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

Or

Roasted Leitrim Beef Fillet

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

Chocolate & Hazelnut Mousse (3,7,8)

Panacotta

Mixed Berries
(7)

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

