



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 <u>Cathal O' Concubhair</u>

Sandstone Restaurant Head Chef

€65 Per Person

Our Suppliers: Joe Campbell (Beef, Lamb & Pork), Fishmonger (Starcrest Seafood), MI. Gannon & Sons (Chicken & Eggs), Hendersons Foods (Dry Goods), Thornhill Farm (Duck), TP Prior (Fruit & Vegetables) & Connaught Gold (Dairy)

All our Beef, Lamb, Pork and Poultry is of Irish origin



H La Carte Menu

Entrée

Pork & Smoked Eel Croquette

Celeriac, Apple *(1, 3, 4, 7, 10, 12)*

Heirloom Tomato

Goats Cheese, Black Garlic, Fennel (1, 7, 12)

Citrus Cured Salmon New Season Potato, Hens Egg, Seaweed *(1, 3, 4, 7, 12)*

Sweetcorn Velouté

N'duja, Tarragon *(7,12)*



Main Course

Irish Beef Fillet + Cheek, Onion, Mushroom (12)

Thornhill Duck Breast + Leg, Beetroot, Endive, Cherry *(I, 3, 7, I2)*

> **Wild Turbot** Broccoli, Mussels, Almond *(4, 7, 8, 12, 14)*

Sheep's Cheese Gnocchi Fresh Peas, Shallot, Samphire *(1, 7, 12)*

Served with Market Fresh Vegetables & Potatoes (9, 12)



Desserts

Dark Chocolate Sphere Baileys, Pistachio, Hot Chocolate Sauce

(1, 3, 12)

Sicily Lemon Curd

Black Sesame, Yuzu, Japanese Pepper (1, 3, 12)

Coconut Pannacotta

Strawberry, Almond *(1, 3, 7)*

Ravioli of Crème Brulee Praline, Passionfruit, Caramelised Popcorn

(1, 3, 12)

<u>Allergy Advice</u>

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.

(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		