



for Culinary Excellence
2020



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

Cathal O'Concubhair
Sandstone Restaurant Head Chef

*Our Suppliers: Joe Campbell (Beef, Lamb & Pork),
Fishmongers (Starcrest Seafood, Glenmar Shellfish),
M.I. 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*

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 | |



6 Course Dinner Menu - €74

Starters

Foie Gras Parfait

Sherry, Plum, Cocoa Nib
(1, 3, 7, 10, 12)

Seared Scallops

Jerusalem Artichoke, Apple, Dillisk
(1, 3, 7, 10, 12)

Iona Farm Beetroot

Smoked Yoghurt, Blackberry, Walnut
(1, 3, 7, 8, 12)

Charred Mackerel

Young Carrot, Wild Rice, Orange
(1, 3, 4, 6, 13)

Chicken and Ham Hock Terrine

Crispy Egg, Parsley Aioli
(1, 3, 4, 7, 10, 12)



Main Course

Seared Leitrim Fillet Beef

Fillet & Cheek, Celeriac, Leek
(3, 7, 12)

Suckling Pig Belly

Crushed Swede, Morteau Sausage, Kale
(7, 12)

Butter Poached Chicken

White Onion, Barley, Crispy Thigh
(3, 7, 12)

Fillet of Halibut

Cauliflower, Bisque, Tarragon
(3, 4, 7, 12)

Roasted Butternut Squash

Sweetcorn, Scallion, Coconut Lime Sauce
(1, 3, 7, 8, 12)

Served with Market Fresh Vegetables & Potatoes

(9, 12)



Desserts

Baileys Gateaux

Caramel, Crispy Chocolate, Hazelnut
(1, 3, 7, 8)

Yoghurt Pannaacotta

Blackberry, Almond Financier
(1, 3, 7, 8)

Dark Chocolate Sphere

Pistachio, Warm Chocolate Sauce
(1, 3, 7, 8)

Roasted Pear

Chocolate Ganache, Coconut Ice Cream, Caramel
(1, 3, 7)

Corleggy Raw Goats Cheese

Lough Rynn Honey, Fig
(1, 3, 7)

Homemade Petit-Fours

Fresh Brewed Tea & Coffee



Enjoy the experience of pairing wines with your meal

Loire Valley- Sauvignon De Touraine 2018

(Sauvignon Blanc)

Intense aromas of honey-suckle, Tropical Fruits & Herbaceous Plants.

This wine's super refreshing with some fruit and mineral notes to the taste.

High in acidity and dry to taste

Rias Baixas- Veiga Naum

(Albarino)

A wine that hosts a nectarine & fresh lime aroma, notes of lemon, lime, pear & even a hint of beeswax. High in acidity and dry to taste

South Australia – Soldiers Block 2018

(Chardonnay)

This vibrant wine exhibits a lifted fruit character, bright tangerine fleshiness.

The judicious blend of oaked chardonnay adds palate weight without overwhelming the fruit

Ventoux- St Marc

(Shiraz, Grenache & Carignan)

Garnet red in color, Dark Forest fruits and a hint of vanilla oak. A full-bodied red,

High in tannin and high in acidity. Perfect food pairing wine

Vaucluse-Saint Marc 2020

(Merlot)

This merlot is loved for its boisterous black cherry flavors,

Supple tannins with a chocolate finish, medium to full bodied.

Low in tannin & acidity

Mendoza- Fuzion 2020

(Malbec)

Aromas of dark summer fruits, wild blackberries & sour cherries.

Medium bodied wine & Dry to the palate

Wine pairings with your meal €20 per person
two glasses of wine and a glass of bubbles to finish
your server will pair wine your menu choices for you



9 Course Tasting Menu - €94

Iona Farm Beetroot

Smoked Yoghurt, Blackberry, Walnut
(1, 3, 7, 8, 12)

Seared Scallop

Jerusalem Artichoke, Apple, Dillisk
(1, 3, 7, 10, 12)

Sorbet

Chef's Choice

Halibut

Cauliflower, Bisque, Tarragon
(3, 4, 7, 12)

Seared Leitrim Beef

Fillet & Cheek, Celeriac, Leek
(3, 7, 12)

Pre-Dessert

Roasted Pear

Chocolate Ganache, Coconut Ice Cream, Caramel
(1, 3, 7)

Homemade Petit-Fours

Fresh Brewed Tea & Coffee