



LOUGH RYNN CASTLE
ESTATE & GARDENS

Ala Carte Menu

Welcome

It is our great pleasure to welcome you to

The Sandstone Restaurant

Our Award Winning Restaurant, Lough Rynn Castle, Mohill

"We want your dining experience to be a memorable occasion and culinary journey. Enjoy an array of creations using only the best of local produce, some grown in our very own gardens. Sit back, relax and enjoy your evening with us"

Executive Head Chef & Sandstone Restaurant Head Chef

Claire O'Leary & Cathal O'Concubhair

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

Dinner Menu - €74pp

Wine pairings with your meal €34 per person

(Two glasses of Wine, one of White Port with Dessert and a glass of House Prosecco to Finish)

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 | |



for Culinary Excellence
2020



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Starters

Gubbeen Cheese Agnolotti

Onion Agrodolce, Aged Parmesan

(1, 3, 7, 12)

Ventoux- Shiraz, Grenache, Carignan

Roasted Scallops

Spiced Sweet Potato, Shallot Bhaji, Blood Orange

(8, 12, 14)

Mosaico - Loureiro

Iona Farm Beetroot

Smoked Yoghurt, Blackberry, Walnut

(7, 8, 12)

Paul Mas - Cabernet Sauvignon

Citrus Cured Salmon

Crab, Kohlrabi, Yuzu

(1, 2, 3, 4, 6, 12, 13)

Via Mare, Trebbiano - Pinot Grigio

Confit Duck and Black Pudding

Prune Hoisin, Quince, Pickled Walnut

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

Montepulciano D'Abruzzo - Barone Montella



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Main Course

Seared Leitrim Fillet of Beef

Fillet & Cheek, Celeriac, Leek, Pomme Anna

(3, 7, 9, 12)

Fuzion - Malbec

Assiette of Andarl Farm Pork

Salt Baked Carrot, Morteaux Sausage

(7,12)

Senorio d Las Vinas- Rioja

Butter Poached Chicken

Mushroom Dashi, Roasted Cabbage, Crispy Thigh

(1, 3, 7, 12)

Rias Baixas- Veiga Naum, Spain

Atlantic Seatrout

Broccoli, Salsify, Grenobloise Sauce

(1, 4, 7, 12)

Soldiers Block - Chardonnay

Whole Roasted Spiced Cauliflower

Date Puree, Golden Raisin, Pangratto

(1, 8, 7)

Misty, Marlborough - Sauvignon Blanc

Served with Market Fresh Vegetables & Potatoes

(7,12)



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Desserts

Caramelized Apple

Almond + Hazelnut Tart, Brown Butter Ice Cream
(1, 3, 7, 8)

Roasted Pineapple

Gingerbread, Coconut Sorbet
(1, 3, 7, 8)

Dark Chocolate Sphere

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

Banana Bread and Butter Pudding

Brandy Snap, Buttermilk Ice Cream
(1, 3, 7, 8)

Irish Farmhouse Cheese Plate

Lough Rynn Honey
(1, 7, 8)

Homemade Petit-Fours

Prosecco Costaross - Glera

Fresh Brewed Tea & Coffee