



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

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

Heirloom Tomato Salad

Tomato Consomme, Goats Curd, Garden Herbs

(1, 3, 7, 12)

Ventoux– Shiraz, Grenache, Carignan

Roasted Scallops

Pea, Alsace Bacon, Pearl Onion

(4, 12, 14)

Mosaico – Loureiro

New Season Asparagus

Smoked Yoghurt, Crispy Egg, Romesco sauce

(1, 3, 7, 8, 12)

Paul Mas – Cabernet Sauvignon

Rare Seared Tuna

Avocado Puree, Radish, Buttermilk Wasabi Dressing

(4, 6, 7, 11, 12, 13)

Via Mare, Trebbiano – Pinot Grigio

Main Course



Assiette of Andarl Farm Pork

Sauerkraut, Mustard and Things

(7, 12)

Senorio d Las Vinas- Rioja

Butter Poached Chicken

Mushroom Dashi, Asparagus, Crispy Thigh

(1, 3, 7, 12)

Rias Baixas- Veiga Naum, Spain

Atlantic Seatrout

Dillisk Gnocchi, Spring Vegetables, Mussel Ragout

(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)

Desserts



Strawberry & Lime Vacherin

Meringue, Strawberry + Lime Sorbet
(1, 3, 7)

Dark Chocolate Torte

Cherry Compote, Cherry Sorbet
(1, 3, 7)

Passionfruit & Coconut Gateaux

Coconut Dacquoise
(3, 7, 8)

Irish Farmhouse Cheese Plate

Lough Rynn Honey
(1, 7, 8)

Homemade Petit-Fours

Prosecco Costaross - Glera
Fresh Brewed Tea & Coffee

After Dinner Drinks



Port n Sherry

<i>Sandeman Ruby</i>	€5.30
<i>Warre's Fine White</i>	€6.50
<i>Warre's Warrior</i>	€5.30
<i>Harvey's Bristol Cream</i>	€5.20
<i>Tio Pepe</i>	€5.20

Cognac

<i>Hennessy V.S.</i>	€6.40
<i>Hennessy V.S.O.P</i>	€8.20
<i>Hennessy X.O</i>	€26.00
<i>Remy Martin V.S.O.P</i>	€8.20
<i>Armagnac</i>	€5.50
<i>Courvoisier</i>	€6.00
	€5.50

Irish Whiskey

<i>Bushmills</i>	€5.50
<i>Bushmills Black Bush</i>	€6.50
<i>Bushmills Malt 10 Years</i>	€9.70
<i>Bushmills Malt 21 Years</i>	€17.50
<i>Drumshanbo Single Malte</i>	€13.90
<i>Drumshanbo Whiskey</i>	€9.30
<i>Jameson</i>	€5.50
<i>Jameson 18 Years</i>	€15.40
<i>Jameson Black Barrel</i>	€7.40
<i>Jameson Golden</i>	€14.30
<i>Roe Co.</i>	€6.90
<i>Middleton Very Rare</i>	€23.00
<i>Redbreast 12yrs</i>	€7.40

Dessert cocktail

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

Tea & Coffee

<i>Irish Tea</i>	€4.50	<i>Americano</i>	€4.00
<i>Pukka Tea Selection</i>	€4.50	<i>Cappuccino</i>	€4.30
<i>(Earl Grey, Refreshing Mint, Fruity Camomile,</i>		<i>Latte</i>	€4.30
<i>Jasmine, Lemon Fresh, Green Tea)</i>		<i>Espresso</i>	€3.60

Speciality Coffee

Irish, French, Italian, Baileys, Calypso €8.50 each



Selection of wine of the month

Marques de Riscal, Reverta, Rioja, Spain, 2017

€85.00

100% Tempranillo

14% vol.

Rich aromas of oak, vanilla, spice, raspberry, and strawberry jam.

This wine demonstrates freshness & vivacity.

Pionero - Veiga Naum, Spain, 2020

€40.00

100% Albarino

13% vol.

Pale yellow color with hints of green apples. A crisp clean wine with white floral aromas. On the palate tons of white peach, honey, and nectarine. and fresh balanced acidity.

Our Suppliers:

Joe Campbell (Beef) – 25km

Fishmongers (Starcrest Seafood, Glenmar Shellfish) – 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.

(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.*

We are certainly looking forward to welcoming you back in the near future.