



*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*

*Dinner Menu - €55*

*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 Consommé, St Tola Goats Curd, Garden Herbs  
(1, 7, 12)

### *Drumshambo Gin Cured Salmon*

Pickled Cucumber, Puffed Barley, Miso Crème Fraiche  
(1,4,6,7,12)

### *Gazpacho*

Chilled Red Pepper Soup, Basil Granita, Tapenade, Watermelon, Crisp Ciabatta  
(1, 12)

### *Rare Seared Tuna*

Sesame, Fennel Jam, Green Apple, Nori  
(1,4,6,11,12)

### *Confit Duck and Black Pudding Croquette*

Celeriac Remoulade, Cherry Puree, Gingerbread  
(1,3, 6, 7, 10, 11, 12, )



## *Main Course*

### *Seared Leitrim Fillet of Beef*

Cheek Ragu, Cashel Blue Ravioli, Carrot Puree, Brassicas  
(1, 3, 7, 9, 12)

### *Roast Leitrim Lamb*

Roast Lamb Rump & Sweetbread, Courgette & Basil Puree, Crisp Polenta, Feta  
(1,3, 7, 9,12 )

### *Poached & Roasted Chicken*

Sweetcorn, Tarragon Gnocchi, Cured Ham, Chicken & Sherry Vinegar Dressing  
(1,3,7,9,12)

### *Atlantic Monkfish*

Queens Potato, Summer Vegetables, Mussel & Dillisk Sauce  
(4,7,9,12,14)

### *Summer Vegetable and Herb Risotto*

Smoked Gubbeen, Wild Rice, Truffle Dressing  
(,7,9,12)

### *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 Gateau*

Coconut Dacquoise

(3, 7, 8)

### *Chocolate Sphere*

Pistachio, Warm Chocolate Sauce

(1, 3, 7, 8)

### *Irish Farmhouse Cheese Plate*

Lough Rynn Honey

(1, 7, 8)

### *Homemade Petit-Fours*

### *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 &amp; 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 & Lamb) – 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.*