



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

Our Suppliers:

Joe Campbell (Beef & Lamb) – 25km; Fishmongers (Starcrest Seafood)– 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.

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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 | |

We sincerely hope you have enjoyed dining with us in The Sandstone
Restaurant at Lough Rynn Castle Estate & Gardens.



for Culinary Excellence
2020



Sweetcorn Soup

Corn Ravioli, Black Truffle Vinaigrette

(1, 3, 7, 9, 12)

Green Asparagus

Green Asparagus, Knockanore Smoked Cheddar, Chervil & Lemon

(1, 7, 10, 11, 12)

Beef Tartare

Lightly Cured Beef Fillet, Mushroom, Pickled Shallot,

Smoked Bone Marrow Dressing

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

Warm Cured Atlantic Salmon

Green Apple, Puffed Rice, Sorrel Sauce

(4, 10, 12)

Crisp Ham Hock Croquette

Pickled Cucumber, Colman's Mustard, Frisée, Pork Crackling

(1, 3, 6, 7, 9, 10, 12)



Main Course

Roasted Leitrim Beef Fillet

Braised Cheek, Carrot & Citrus Puree, Puffed Malt Barley

Red Wine Sauce

(1, 6, 7, 9, 12)

Roasted Irish Lamb Loin 'en Crepinette'

Braised Leg, Red Pepper, Broad Beans,

Goat's Curd, Minted Lamb Sauce

(3, 4, 6, 7, 9, 10, 12)

Seared Atlantic Cod

Kalamata Olive Tapenade, Spring Vegetables, Tomato & Dillisk Broth

(4, 6, 7, 9, 12)

Roasted Chicken Supreme

Braised Roscoff Onion, Baby Leeks, Lovage,

Toasted Brioche Sauce

(1, 3, 6, 7, 9, 12)

Masala Spiced Cauliflower Tempura

Caper & Raisin Puree, Shiitakes, Spinach,

Almond Brittle

(1, 3, 6, 8, 12)

Served with Market Fresh Vegetables & Potatoes



Desserts

Pina Colada

Black Pepper Ice Cream
(1, 3, 7, 8)

Crème Brûlée

Caramelised Apple, Crispy Croissant
(1, 3, 7)

Strawberry Breeze

Strawberry & Lime Sorbet
(3, 7, 8)

Rhubarb & Raspberry Panna Cotta

Rhubarb Compote
(1, 3, 7, 12)

Irish Cheese Selection

Cheese Biscuit
(1, 8)

Homemade Petit-Fours
Fresh Brewed Tea & Coffee