

## Welcome

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.
(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

#### Wine parings with your meal - €46 per person

Two glasses of wine, one of White port with dessert and a glass of bubbles to finish

## *Starters* - 12€

## Garden Leek & Watercress Soup

Crème Fraiche, Rapeseed Oil (1, 7, 9, 12)

#### **Green Asparagus**

Pancetta, Crisp Hen's Egg, Shaved Parmesan (1,3,6,7,12)

## Cornfed Chicken & Ham Hock Terrine

Pineapple Pickle, Celery, Tarragon, Puffed Pork Rind (3,6,9,10,12)

#### Seared Atlantic Tuna Potato Mousse, Confit Cherry Tomato, Piquillo Peppers, Salsa Verde (4,6,7,9,12)

Butter Poached Cod Cod Brandade, Sarsons Malt Vinegar, Crisp Potato (1,4,6,7,12)

# Main Course - 40€

#### Roasted Leitrim Beef Fillet

Braised Cheek, Vadouvan Butter, Sweet Potato Fondant, Coriander, Red Wine Sauce (1, 6, 7, 9, 12)

#### **Roasted Chicken Supreme**

Crispy Skin, Balsamic Puy Lentils, Roast Cauliflower Puree, Herb & Tomato Dressing (1, 4, 6, 7, 9,12)

#### Grilled Sea Bream

White Asparagus, Broad Beans, Squash Puree, Citrus, Seaweed & Roe Velouté (4, 6, 7, 9,12)

#### Seared Pork Loin,

Braised Pork Belly, Sauteed Chard, Baby Carrot, Cauliflower Puree, Mustard Jus (1, 3, 6, 7, 9, 10, 12)

#### **Char Grilled Romano Pepper**

Pickled Fennel & Shallot Stuffing, Dried Black Olives, Feta & Bulgur Wheat (1, 6, 7, 9,12)

#### Served with Market Fresh Vegetables & Potatoes

## *Desserts* - 12€

#### Coconut Panna Cotta

Passion Fruit and Pineapple Compote (7)

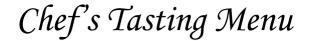
Coffe Energize Chocolate Sorbet (8)

White Chocolate and Pistachio Parfait Hot Chocolate Sauce (1,3,7,8)

> Rhubarb Mousse Champagne Rhubarb Sorbet (1, 3, 7)

Irish Cheese Selection & Cheese Biscuit (1, 8)

> Homemade Petit-Fours Fresh Brewed Tea or Coffee



Green Asparagus Pancetta, Crisp Hen's Egg, Shaved Parmesan (1,3,6,7,12)

#### Butter Poached Cod Cod Brandade, Sarsons Malt Vinegar, Crisp Potato (1,4,6,7,12)

#### Grilled Sea Bream

White Asparagus, Broad Beans, Squash Puree, Citrus, Seaweed & Roe Velouté (4, 6, 7, 9,12)

Or

#### **Roasted Leitrim Beef Fillet**

Braised Cheek, Vadouvan Butter, Sweet Potato Fondant, Coriander, Red Wine Sauce (1, 6, 7, 9, 12)

## Pre-Dessert

Rhubarb Mousse (1, 3, 7)

Homemade Petit Fours Freshly Brewed Tea or Coffee

# After Dinner Drinks

## Port n Sherry

## Tea & Coffee

Sandeman Ruby	€6.00	Irish Tea	€5.20
Warre's Fine White	€6.80	Pukka Tea Selection	€5.20
Harvey's Bristol Cream	€5.80	(Earl Grey, Refreshing Mint, Fruity Chamomile,	
Tio Pepe	€6.30	Jasmine, Lemon Fresh, Green Tea)	

		Americano	€5.00
		Espresso	€4.50
Cognac		Latte	€5.30
Hennessy V.S.	€6.90	Cappuccino	€5.30
Hennessy V.S.O.P	€10.80		
Hennessy X.O	€26.00		
Remy Martin V.S.O.P	€10.80		
Courvoisier	€6.80		

## Dessert Cocktail

# Espresso Martini€16.00Irish, French, Italian,After Eight€16.00Baileys, Calypso€9.50 eachRoe & Co Sour€17.00€17.00€17.00

## Irish Whiskey

Bushmills	€6.30
Bushmills Black Bush	€7.20
Bushmills Malt 10 Years	€10.30
Bushmills Malt 21 Years	€21.30
Drumshanbo Whiskey	€8.80
Jameson	€6.10
Jameson 18 Years	€24.80
Jameson Black Barrel	€8.30
Roe Co.	€7.20
Redbreast 12yrs	€11.30

## Speciality Coffee