



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

Chef's Tasting Menu

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

Sandeman Ruby	€6.00
Warre's Fine White	€6.80
Harvey's Bristol Cream	€5.80
Tio Pepe	€6.30

Cognac

Hennessy V.S.	€6.90
Hennessy V.S.O.P	€10.80
Hennessy X.O	€26.00
Remy Martin V.S.O.P	€10.80
Courvoisier	€6.80

Tea & Coffee

Irish Tea	€5.20
Pukka Tea Selection	€5.20
<i>(Earl Grey, Refreshing Mint, Fruity Chamomile, Jasmine, Lemon Fresh, Green Tea)</i>	
Americano	€5.00
Espresso	€4.50
Latte	€5.30
Cappuccino	€5.30

Dessert Cocktail

Espresso Martini	€16.00
After Eight	€16.00
Roe & Co Sour	€17.00

Speciality Coffee

Irish, French, Italian, Baileys, Calypso	€9.50 each
---	------------

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