



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 Wine Desserts with dessert and a glass of bubbles to finish

Starters - 12€

Wild Mushroom Soup

Cepe Powder, Sour Cream

(1, 6, 7, 9, 12)

Soldiers Block, France - Chardonnay

Roasted Delica Pumpkin Salad

Maple Roasted & Sliced Pumpkin, St Tola Goat Curd, Caper & Golden Raisin Puree

(6, 7, 9, 12)

Rias Baixas – Viega Naum, Spain - Albarino

Seared Atlantic Tuna

Ponzu Trout Roe, Pickled Cucumber, Wasabi Crème Fraiche, Dillisk Rice Cracker

(1, 4, 6, 7, 10, 12)

Mont Gravet, France – Sauvignon Blanc

Slow Cooked Venison Ragu

Polenta, Black Garlic Puree, Redcurrant, Grated Chestnut

(6, 7, 8, 9, 12)

Ventoux, St. Marc, France – Shiraz/Syrah & Grenache

Scallop Tempura

Green Apple, Radish, Scallop Roe Salt

(1, 6, 12, 14)

Double Cove, New Zealand – Sauvignon Blanc

Main Course - 40€

Roasted Leitrim Beef Fillet

Braised Cheek, Baked Roscoff Onion, Porcini Mushroom Ketchup,
Red Wine & Green Peppercorn Sauce

(1, 4, 6, 7, 9, 12)

Fuzion, Mendonza, Argentina - Malbec

Roasted Chicken Supreme

Crisp Chicken Skin, Truffle Creamed Potato, Aioli
Curly Kale & Sherry Chicken Velouté

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

Mont Gravet, France - Merlot

Brown Butter Roasted Monkfish

Mussel, Prawn & White Bean Chowder, Lovage, Salt Baked Celeriac
Madras Cream Sauce

(1, 2, 3, 4, 6, 7, 9, 10, 12, 14)

Soldiers Block, France - Chardonnay

Seared Thornhill Duck Breast

Braised Red Cabbage, Poached Quince, Confit Duck Pastilla, Carraway Jus

(1, 3, 6, 7, 9, 11, 12)

Ventoux, St. Marc, France – Shiraz/Syrah & Grenache

Potato & Parmesan Gnocchi

Garden Courgette & Peas, Hazelnut Truffle Pesto & Parmesan Cream Sauce

(1, 3, 6, 7, 8, 12)

Rias Baixas – Viega Naum, Spain - Albarino

Served with Market Fresh Vegetables & Potatoes

Desserts - 12€

Coconut Panna Cotta

Passion Fruit and Pineapple Compote

(7)

Floralis Moscatel d'Oro, Spain – Moscatel de Alejandria

Vacherin

Blackberry, Cremeux, Pear

Floralis Moscatel d'Oro, Spain – Moscatel de Alejandria

Chocolate Fondant

Caramel Sauce, Honeycomb Ice Cream

(1,3,7,8)

Floralis Moscatel d'Oro, Spain – Moscatel de Alejandria

Rhubarb Mousse

Champagne Rhubarb Sorbet

(1, 3, 7)

Floralis Moscatel d'Oro, Spain – Moscatel de Alejandria

Irish Cheese Selection & Cheese Biscuit

(1, 8)

Floralis Moscatel d'Oro, Spain – Moscatel de Alejandria

Homemade Petit-Fours

Fresh Brewed Tea or Coffee

Chef's Tasting Menu

Roasted Delica Pumpkin Salad

Maple Roasted & Sliced Pumpkin, St Tola Goat Curd, Caper & Golden Raisin Puree

(6, 7, 9, 12)

Rias Baixas – Viega Naum, Spain - Albarino

Scallop Tempura

Green Apple, Radish, Scallop Roe Salt

(1, 6, 12, 14)

Double Cove, New Zealand – Sauvignon Blanc

Brown Butter Roasted Monkfish

Mussel, Prawn & White Bean Chowder, Lovage, Salt Baked Celeriac

Madras Cream Sauce

(1, 2, 3, 4, 6, 7, 9, 10, 12, 14)

Soldiers Block, France - Chardonnay

Or

Roasted Leitrim Beef Fillet

Braised Cheek, Baked Roscoff Onion, Porcini Mushroom Ketchup,

Red Wine & Green Peppercorn Sauce

(1, 4, 6, 7, 9, 12)

Fuzion, Mendoza, Argentina - Malbec

Pre-Dessert

Prosecco Costaross, Italy – 100% Glera

Rhubarb Mousse

(1, 3, 7)

Floralis Moscatel d'Oro, Spain – Moscatel de Alejandria

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
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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