Welcome to

The Sandstone Restaurant

A Taste of Leitrim, Served with Elegance

Welcome to our table.

Set within the timeless surroundings of the castle, our restaurant celebrates the very best of Ireland's natural larder, bringing together gourmet dining, local provenance and warm Irish hospitality.

Our menus have been thoughtfully created through extensive research, tasting and collaboration with exceptional local producers. We take great pride in working with farmers, growers, fishermen, bakers and artisan suppliers from Leitrim and the surrounding counties, selecting the finest seasonal ingredients for our kitchen.

Our approach is simple: respect the produce, celebrate its origins and allow exceptional ingredients to shine.

From the richness of the surrounding countryside to the changing seasons, each menu reflects the landscape on our doorstep. Dishes are carefully crafted to offer a refined dining experience while remaining rooted in the character and generosity of the region.

We hope you enjoy discovering the flavours of our locality and experiencing our interpretation of contemporary Irish cuisine.

Should you have any questions about our dishes, ingredients or dietary requirements, our team would be delighted to assist and share the story behind your meal.

We wish you a wonderful dining experience.
Clare O'Leary
Executive Chef

Sandstone Restaurant Table of The Host €64.00

Starters

Roasted Butternut Squash Soup
Feta, Toasted Seeds & Cumin, Garden Sage
(M, CEL)

Warm Mushroom & Parmesan Tartlet
Truffle & Mushroom Puree, Endive, Madeira Dressing
(CE, SO, M, SD)

Seared Atlantic Tuna
Miso Sour Cream, Charred Cucumber, Coriander, Ponzu Dressing
(CE, F, SO, M, CEL, MU, SE, SD)

Ham Hock, Parma Ham & Foie Gras Terrine
Garden Apple Chutney, Pear, Caper & Golden Raisin,
Sourdough Toast
(CE, SO, M, CEL ,MU, SD)

Lightly Grilled Atlantic Sea Trout
Smoked Eel Fishcake, Garden Sorrel Sauce, Apple & Ginger 'Relish'
(CE, E, F, SO, M, MU, SD)

Main Course

Roasted Leitrim Beef Fillet
Braised Cheek, Anise Glazed Carrot, Pearl Barley,
Carrot & Citrus Puree, Red Wine Jus
(CE, SO, M, CEL,MU, SD)

Roasted Chicken Supreme
Tenderstem Broccoli, Potato Dumpling, Black Garlic,
Shimeji Mushroom, Mushroom Dashi
(CE, E, F, SO, M, CEL, SD)

Grilled Stone Bass
Rouille, Olive Oil Mash, Fennel & Green Olive, Bouillabaisse
(CE, E, F, SO, M, CEL, SD)

Crisp Confit Pork Belly
Black Pudding, Mirabelle Plum Puree, Smoked Bacon Puy Lentils,
Kale, Grain Mustard Jus
(CE, SO, M, CEL, MU, SD)

Broad Bean & Lemon Risotto
Arborio Rice, Toasted Pine Kernels, Basil Pesto
(M, CEL, SD)

Desserts

Brulemisu
Vanilla Foam Cake with Kalua Custard Sphere
(D,E,SD, G1)

Vanilla Burn Basque Cheesecake
Basque Cheesecake Cream, Pistachio Ice-cream
& Salty Pistachio Crumbs
(D,E,N)

Classic Saffron Poached Pear
Lavender & Mascarpone Cream, Almond Crumble, Saffron Syrup
(S,SD,G1,N)

Mixed Berries Mousse Tart
Fragipan Tart, Mix Berries & Chocolate Mousse, Raspberry Gel
(D,E,G1,N)

Irish Cheese Selection
A refined selection of Ireland's finest cheeses, thoughtfully sourced from trusted artisan producers and carefully chosen for their exceptional quality, character, and flavour.
Our selection evolves with the seasons and availability, ensuring that each visit offers something fresh and distinctive. From rich and mature to delicate and creamy, every cheese has been chosen to complement the elegance of your experience.
Please note: Our cheese selection changes regularly in accordance with seasonal availability.
(CE-N)

Homemade Petit-Fours
Fresh Brewed Tea or Coffee

Enhance your dining experience with our specially selected paired wines for an additonal €45 per person

Chef's Tasting Menu €85.00

Warm Mushroom & Parmesan Tartlet
Truffle & Mushroom Puree, Endive, Madeira Dressing
(CE, SO, M, SD)

Lightly Grilled Atlantic Sea Trout
Smoked Eel Fishcake, Garden Sorrel Sauce,
Green Apple & Ginger 'Relish'
(CE, E, F, SO, M, MU, SD)

Grilled Stone Bass
Rouille, Olive Oil Mash, Fennel & Green Olive,
Bouillabaisse
(CE, E, F, SO, M, CEL, SD)

Or

Roasted Leitrim Beef Fillet
Braised Cheek, Anise Glazed Carrot, Pearl Barley,
Carrot & Citrus Puree, Red Wine Jus
(CE, SO, M, CEL,MU, SD)

Pre-Dessert

Chocolate Souffle
Raspberry Sorbet
(E,D)

Enhance your dining experience with our specially selected paired wines for an additonal €45 per person

Allergan Advise

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.

CE = Cereals
CR = Crustaceans
E = Eggs
F = Fish
P = Peanuts
SO = Soybeans
M = Milk
N = Nuts
CEL = Celery
MU = Mustard
SE = Sesame Seeds
SD = Sulphur Dioxide
L = Lupin
MO = Molluscs
G1= Gluten

Our Suppliers

Joe Campbell (Beef & Lamb) – 25km
Fishmongers (Starcrest Seafood)– 112km
MI. Gannon & Sons (Chicken & Eggs) – 16km
Hendersons Foods (Dry Goods) – 192km
Thornhill Farm (Duck) -53km
TP Prior (Fruit & Vegetables) – 35km
Connaught Gold (Dairy) - 17km