Killeavy

Castle Estate

Our chefs work alongside our gardening and farming teams to bring the best of our working farm and walled garden to your plate.

We have sourced some of the finest produce from the island of Ireland using as many local suppliers as possible to champion what can be produced here on our doorstep.

We hope you enjoy your meal this evening.

Our suppliers include…

Lamb and Beef: Killeavy Castle Estate

Meats: William Baird, Newry | McCormicks, Dundalk

Fish: Mourne Seafood, Down | Keenan Seafood, Antrim | Carlingford Oysters, Louth

Vegetables: Killeavy Castle Estate | Ricky Mallon, Louth

Potatoes: Patch Seed Potatoes, Down

Cheese: Ballylisk, Armagh

Vinegars: Burren Balsamics, Armagh

Chocolate: NearyNógs, Newry

Eggs: McPolin Eggs, Rathfriland

Dairy: Brendan Copas, Dundalk

Honey: Killeavy Castle Estate

Oats: Whites, Tandragee

Poitín: Killowen Distillery

Food allergens

1 - Gluten	5 - Peanuts	9 - Celery	13 - Lupin
2 - Crustaceans	6 - Soybean	10 - Mustard	14 - Molluscs
3 - Eggs	7 - Lactose	11 - Sesame	
4 - Fish	8 - Nuts	12 - Sulphites	

Due to the nature of the business and the food that is being prepared, it is not possible to guarantee that there will be no allergen cross-contamination.

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Kombucha
Cured salmon, citrus scone, dill clotted cream
(1, 4, 7, 8, 12)
(Bonotto Delle Tezze, fizzante)

Estate cured beef
Ballylisk cheese and onion bavarois, celeriac, summer truffle
(7, 9, 12)
(Château Les Milleaux, Bordeaux)

Scallop ceviche
Turnip, carrot, apple, oyster
(4, 7, 10, 14)
(Domaine de La Chauviniere, Muscadet, Sevre et Maine)

Rhubarb sorbet
Fennel,bayleaf

Baked fillet of cod
Cod cheek, mussels,asparagus, goseberry
(3, 4, 7, 12)
(Saint-Peyre, Picpoul de Pinet)

Or

Roast fillet of longhorn beef
Vegetable barigoule, button mushrooms, carrot jelly, jus
(12)
(Urbina, Vina Crianza, Rioja 2012)

NearyNógs chocolate
Fivemiletown goats cheese, blackcurrant
(1, 3, 7)
(Elysium Black Muscat)

Petit fours
Tea or coffee

£72.00

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Wine pairing at additional cost of £35.00 per person