

MENU

TO START

SOUP OF THE DAY

Homemade Brown Bread

2, 6, 10 (wheat), 12

"EL CAMINADOR" CABERNET SAUVIGNON, €8.50 GLASS

CHILLI AND CORIANDER MARINATED TIGER PRAWNS

Lime Crème Fraîche, Garlic Sour Dough

4, 3, 6, 10 (wheat)

"LA BASCULA" ATLANTIC WAY ALBARINO, €12.50 GLASS

ARDSALLAGH GOATS CHEESE PANNA COTTA

Beetroot, Rocket Oil, Hazelnut Crumb

2, 5 (hazelnut), 6

"IL BUCCO" PINOT GRIGIO, €9.50 GLASS

SLOW ROASTED PIGS ON THE GREEN PORK BELLY

Celeriac & Apple Remoulade, Mustard, Cider Sauce

2, 6, 11

"EL CAMINADOR" CABERNET SAUVIGNON, €8.50 GLASS

CONFIT DUCK SALAD (€8 SUPPLEMENT)

Blackberry, Radish, Pakchoi, Sesame Oil

8

"DOMAINE BOUSQUET" ORGANIC MALBEC, €11.50 GLASS

PAN FRIED WILD ATLANTIC SCALLOPS (€10 SUPPLEMENT)

Spinach Puree, Fennel Crisp, Dill Oil

2, 3, 4

"WALNUT BLOCK" ORGANIC SAUVIGNON BLANC, €12.00 GLASS

MAINS

LENTIL AND CHICKPEA TAGINE

Spiced Couscous

4, 10 (wheat)

"SOAVE" CLASSICO COLOMBARA, €52.50 BOTTLE

PAN FRIED FILLET OF HAKE

Green Pea, Serrano Ham, Crab Bisque Cream

2, 3, 4, 9

"POUILLY FUME" DOMAINE CHOLLET, €58.50 BOTTLE

BRAISED BEEF BRISKET OR 10OZ SIRLOIN (€15 SUPPLEMENT)

Glazed Shallot, Horseradish Gratin, Pink Pepper Corn Jus

2, 4, 12

"RIOJA RESERVA" LUIS CAÑAS, €55.50 BOTTLE

SEARED SILVERHILL DUCK BREAST (€10 SUPPLEMENT)

Chimichurri Cabbage, Blackberry Gel, Maderia Jus

2, 4

"CUVEE D'ALIZEE" CÔTES DU RHÔNE, €76.50 BOTTLE

PACKAGE
MENU AT

THE
HERITAGE


Please inform us of any allergies, as our produce may contain some of the following: 1 Peanuts, 2 Dairy, 3 Shellfish, 4 Sulphites, 5 Tree Nuts, 6 Eggs, 7 Soy, 8 Sesame, 9 Fish, 10 Gluten, 11 Mustard, 12 Celery, 13 Molluscs, 14 Lupin.
If you have any specific dietary requirements please inform a member of the restaurant team and we will assist you in any way possible.



WINTER

CORN FED SUPREME OF CHICKEN

Ricotta, Pine Nuts, Tomato Pesto, Grilled Asparagus
2, 4, 5 (pine nuts)

"DOMAINE WILLIAM FÈVRE" CHABLIS. €75.50 BOTTLE

VENISON CASSAROLE

Baby Onions, Squash, Butter Beans
2, 4, 12

"CUVEE D'ALIZEE" CÔTES DU RHÔNE. €76.50 BOTTLE

All main courses will be served with seasonal vegetables.

SIDES €5

ROSEMARY & SEA SALT FRIES

GARLIC ROASTED POTATOES

CRISPY ONIONS

DESSERTS

RASPBERRY & PISTACHIO CHOUX BUN

Raspberry Compote, Raspberry Sorbet
2, 5 (pistachio), 6, 10(wheat)

"SYRAH CINSAULT" ROSÉ. €12.50 GLASS

HAZELNUT AND CARAMEL COFFEE ICE CREAM

Hazelnut Crumb, Glenown Caramel Ice-Cream
2, 5 (hazelnuts), 6, 10 (wheat)

"DOMAINE BOUSQUET" ORGANIC MALBEC. €11.50 GLASS

MANGO CHEESECAKE

Mango Puree, Glenown Vanilla Ice-Cream
2, 6, 10(wheat)

"WALNUT BLOCK" ORGANIC SAUVIGNON BLANC. €12.00 GLASS

SELECTION OF IRISH CHEESES

Grapes, Relish, Cheese Biscuits
2, 6, 10 (wheat)

"SORA LOC' VEGAN FRIZZANTE . €12.50 GLASS

HERITAGE ICE CREAM

Vanilla, Roasted White Chocolate, Salted Caramel
2, 6

"SORA LOC' VEGAN FRIZZANTE . €12.50 GLASS

PACKAGE
MENU AT

THE
HERITAGE


Please inform us of any allergies, as our produce may contain some of the following: 1 Peanuts, 2 Dairy, 3, Shellfish, 4 Sulphites, 5 Tree Nuts, 6 Eggs, 7 Soy, 8 Sesame, 9 Fish, 10 Gluten, 11 Mustard, 12 Celery, 13 Molluscs, 14 Lupin
If you have any specific dietary requirements please inform a member of the restaurant team and we will assist you in any way possible.

