

MENU

TO START

- SOUP OF THE DAY** €9
"IL BUCCO" PINOT GRIGIO, €9.50 GLASS
- PIGS ON THE GREEN RILLETTE** €13
Confit Port Belly, Black Pudding, Parsley and Mint Aioli, Pickled Celeriac Slaw
4, 6, 10 (wheat), 11, 12
"EL CAMINADOR" CABERNET SAUVIGNON, €8.50 GLASS
- BEEF AND CHEESE DOUGHNUT** €13
Braised Beef Brioche, Mossfield Gouda, Onion and Beef Broth, Onion Caramel
2, 4, 6, 10 (wheat), 11, 12
"MONTEBUENA CRIANZA DOC, RIOJA ALAVESA, €11.50 GLASS
- TOMATO AND WHIPPED RICOTTA** €12
Marinated Tomatoes, Whipped Raw Milk Ricotta, Strawberry Sriracha, Lemon,
Radish (Vegan alternative available)
2, 4
"LA BASCULA" ATLANTIC WAY ALBARINO, €12.50 GLASS
- CARROT AND GOAT CHEESE** €12
Burnt Carrot, Carrot Jus, Carrot Jam, Goats Cheese Mousse, Hazelnut Dhukka,
Confit Hazelnut (Vegan alternative available)
2, 4, 5, 6
"ECO ORGANIC" VEGAN CHARDONNAY, €10.50 GLASS
- LANGOUSTINE CRÈME BRÛLÉE** €13
Pineapple And Lime Salsa, Basil Emulsion, Smoked Sea Salt Cracker
2, 3, 4, 6, 9, 10 (wheat)
"WALNUT BLOCK" ORGANIC SAUVIGNON BLANC, €12.00 GLASS

MAINS

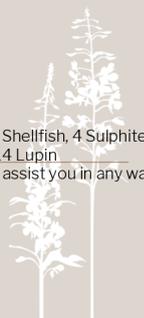
- THORNHILL DUCK** €32
Duck Breast Served Pink, Confit Leg Gratin, Smoked Duck Tapenade,
Fermented Berry Jus
2, 4, 10 (wheat), 11, 12
"MAGNA VIDES" RIBERA DEL DUERO, €59.00 BOTTLE
- PAN SEARED COD** €29
Pan Seared Cod, Fennel Soubise, Clams, Prawn Bisque
2, 3, 4, 9, 11, 12, 13
"SAINT JEAN DE PICPOUL DE PINET" LANGUEDOC, €42.50 BOTTLE
- BRAISED BEEF (€32) OR 9OZ SIRLOIN** €39
Celeriac and Tarragon, Bone Marrow Potato, Pink Pepper Jus,
Pickle and Microgreen Salad
4, 11, 12
"CUVÉE DALIZÉE" CÔTES DU RHÔNE, €76.50 BOTTLE
- CHICKEN AND GARRYHINCH MUSHROOM** €29
Garryhinch Mushroom and Chicken Mousse, Confit Potato,
Mushroom and Brandy Velouté
2, 4, 11, 12
"CLARE VALLEY" WATERVALE RIESLING, €61.50 BOTTLE

À LA
CARTE 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.



MENU

CELERIAC GRATIN €29
Pressed Celeriac, Celeriac and Yeast Puree, Roast Onion Jus,
Hazelnut Crumble
4, 11, 12
"DOMAINE WILLIAM FÈVRE" CHABLIS. €75.50 BOTTLE

SPICED LENTIL AND COCONUT €29
Ras El Hanout Spiced Lentil, Coconut and Chilli Velouté,
Roasted Chickpea, Pickled Chilli
4, 5, 8, 11, 12, 14
"3 RIOS ANSELMO MENDES" VINHO VERDE. €42.50 BOTTLE

All main courses will be served with seasonal vegetables.

SIDES €5

ROSEMARY CHIPS

CONFIT GARLIC POTATOES

BUTTER WHIPPED MASH

DESSERTS

CHOCOLATE DELICE €11
Compressed Brownie, Strawberry Gel, Soil, Strawberry Sorbet,
Macerated Strawberry
2, 4, 6
"TAITTINGER" BRUT PRESTIGE. €24.50 GLASS

ROASTED BANANA PANNA COTTA €10
Lime Curd, Banana Bread, Candied Popcorn, Caramel Banana
2, 4, 5, 6, 10 (wheat)
"SORA LOC" ORGANIC VEGAN PERLAGE. €12.50 GLASS

LEMON BAVAROIS €10
Lemon Mousse, Raspberry Sponge, Italian Meringue, Raspberry Gel,
Sorbet
2, 4, 6
"SYRAH CINSAULT" ROSÉ. €10.50 GLASS

CHEESE SELECTION €15
Selection Irish Cheese, Apple Cider Membrillo, Crackers
2, 4, 10 (wheat)
"NEPRICA" PRIMITIVO IGT. TORMARESCA. €12.50 GLASS

HERITAGE ICE CREAM €9
Vanilla, Roasted White Chocolate, Salted Caramel
2, 6
"PORTE LEONE" PROSECCO. €13.50 GLASS

À LA
CARTE 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.

