

# MENU

## TO START

- SOUP OF THE DAY** €9  
Homemade Brown Bread  
2, 6, 10 (wheat), 12  
"EL CAMINADOR" CABERNET SAUVIGNON, €8.50 GLASS
- CHILLI AND CORIANDER MARINATED TIGER PRAWNS** €12  
Lime Crème Fraiche, Garlic Sour Dough  
4, 3, 6, 10 (wheat)  
"LA BASCULA" ATLANTIC WAY ALBARINO, €12.50 GLASS
- ARDSALLAGH GOATS CHEESE PANNA COTTA** €12  
Beetroot, Rocket Oil, Hazelnut Crumb  
2, 5 (hazelnut), 6  
"IL BUCCO" PINOT GRIGIO, €9.50 GLASS
- SLOW ROASTED PIGS ON THE GREEN PORK BELLY** €13  
Celeriac & Apple Remoulade, Mustard, Cider Sauce  
2, 6, 11  
"EL CAMINADOR" CABERNET SAUVIGNON, €8.50 GLASS
- CONFIT DUCK SALAD** €13  
Blackberry, Radish, Pakchoi, Sesame Oil  
8  
"DOMAINE BOUSQUET" ORGANIC MALBEC, €11.50 GLASS
- PAN FRIED WILD ATLANTIC SCALLOPS** €15  
Spinach Pureé, Fennel Crisp, Dill Oil  
2, 3, 4  
"WALNUT BLOCK" ORGANIC SAUVIGNON BLANC, €12.00 GLASS

## MAINS

- LENTIL AND CHICKPEA TAGINE** €24  
Spiced Couscous  
4, 10 (wheat)  
"SOAVE" CLASSICO COLOMBARA, €52.50 BOTTLE
- PAN FRIED FILLET OF HAKE** €28  
Green Pea, Serrano Ham, Crab Bisque Cream  
2, 3, 4, 9  
"POUILLY FUME" DOMAINE CHOLLET, €58.50 BOTTLE
- BRAISED BEEF BRISKET(€29) OR 10OZ SIRLOIN** €38  
Glazed Shallot, Horseradish Gratin, Pink Pepper Corn Jus  
2, 4, 12  
"RIOJA RESERVA" LUIS CAÑAS, €55.50 BOTTLE
- SEARED SILVERHILL DUCK BREAST** €32  
Chimichurri Cabbage, Blackberry Gel, Maderia Jus  
2, 4  
"CUVEE D'ALIZEE" CÔTES DU RHÔNE, €76.50 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

**CORN FED SUPREME OF CHICKEN** €28  
Ricotta, Pine Nuts, Tomato Pesto, Grilled Asparagus  
2, 4, 5 (pine nuts)  
"DOMAINE WILLIAM FÈVRE" CHABLIS. €75.50 BOTTLE

**VENISON CASSAROLE** €28  
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** €11  
Raspberry Compote, Raspberry Sorbet  
2, 5 (pistachio), 6, 10(wheat)  
"SYRAH CINSAULT" ROSÉ. €12.50 GLASS

**HAZELNUT AND CARAMEL COFFEE ICE CREAM** €11  
Hazelnut Crumb, Glenown Caramel Ice-Cream  
2, 5 (hazelnuts), 6, 10 (wheat)  
"DOMAINE BOUSQUET" ORGANIC MALBEC. €11.50 GLASS

**MANGO CHEESECAKE** €9  
Mango Puree, Glenown Vanilla Ice-Cream  
2, 6, 10(wheat)  
"WALNUT BLOCK" ORGANIC SAUVIGNON BLANC. €12.00 GLASS

**SELECTION OF IRISH CHEESES** €15  
Grapes, Relish, Cheese Biscuits  
2, 6, 10 (wheat)  
"SORA LOC' VEGAN FRIZZANTE , €12.50 GLASS

**HERITAGE ICE CREAM** €9  
Vanilla, Roasted White Chocolate, Salted Caramel  
2, 6  
"SORA LOC' VEGAN FRIZZANTE , €12.50 GLASS

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