

# MENU

## TO START

- SOUP OF THE DAY** €10  
Served with Homemade Brown Soda Bread  
2, 6, 10 (wheat)
- GRILLED CHILLI AND GARLIC PRAWNS** €14  
Roast Tomato, Chilli and Garlic Sauce, Coriander, Herb Crostini  
2, 3, 6, 10 (wheat)
- BAKED BRIE AND BLACK PUDDING** €12  
Coolenely Brie, Crumbled Cripsy Black Pudding, Sweet Cider Syrup  
and Crusty Loaf  
2, 6, 10 (wheat)
- PIGS ON THE GREEN PORK BELLY** €12  
Confit Belly, Celeriac Pureé, Pickled Radish, Apple Gel, Pork Jus  
2, 4, 12
- ROASTED BEET AND GOAT CHEESE SALAD** €12  
Charred Endive, Hazelnut & Orange Vinaigrette  
2, 4, 5 (hazelnuts)
- GRILLED ASPARAGUS** €14  
Canellini Bean Hummus, Chive and Garlic Oil, Toasted Pine Nuts  
5 (pine nuts) (Vegan)

## MAINS

- WHOLE ROASTED CAULIFLOWER STEAK** €22  
Coconut Curry, Crispy Garlic, Chilli & Cashew Rayu, Coriander  
4, 5 (cashew)
- PAN FRIED FILLET OF COD** €25  
Fricassee of Baby Potato, Samphire, Garden Pea and White  
Sauce, Chorizo Crumb & Smoked Paprika Oil  
2, 4, 9
- BRAISED BEEF SHORT RIB (€25) OR 10OZ SIRLOIN** €36  
Roast Carrot, Mushroom Pureé, Herb Mash, Pickled Onion,  
Beef Jus  
2, 4, 11
- HONEY ROAST HAM HOCK** €25  
Sautéed Truffled Cabbage, Champ Potato, Parsley Veloute  
2, 4

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.

# D N E M

**OVEN BAKED CHICKEN SUPREME** €24  
Braised Fennel, Sweet Corn, Thyme Jus  
2, 4

**BRAISED SILVER HILL DUCK LEG** €24  
Curry Scented Lentils with Carrot, Shallot and Parsnip  
2, 4

**GRILLED FILLET OF HALIBUT** €34  
Asparagus, Artichoke Pureé, Lemon Butter Sauce  
2, 4, 9

All main courses will be served with seasonal vegetables.

## SIDES €5

FRIES

PARMEASAN FRIES

STEAMED GREENS

CRISPY ONIONS

## DESSERTS

**VANILLA PANNA COTTA** €11  
Rhubarb Tuile, Rhubarb Gel  
2, 6, 10 (wheat)

**GLENDOWN VANILLA & HONEY COMB ICE CREAM** €9  
White Chocolate Crumb  
2, 6

**CHOCOLATE CUSTARD TARTLET** €11  
Raspberry Compote, Vanilla Ice Cream  
2, 6, 10 (wheat)

**SELECTION OF IRISH CHEESE** €14  
Cashel Blue, Vintage Cheddar & Durrus, G's Red Pepper Relish,  
Cheese Biscuits  
2, 4, 6, 10 (wheat)

**RICH TIRAMISU** €11  
Mascarpone, Coffee, Boudoir Biscuit  
2, 4, 6, 10 (wheat)

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