

STARTERS

RUSTIC FRIES

STEAMED GREENS

SAUTÉED ONION

ROCKET & PARMESAN SALAD

STARTERS	
SOUP OF THE DAY Homemade Brown Bread 2, 6, 10 (Wheat), 11	€9
THE HERITAGE SEAFOOD CHOWDER Root Vegetables & Spring Onion 2, 4, 9, 11	€12
KERALA CURRY & MANGO CRISPY CHICKEN WINGS Pickled Red Onion, Citrus Yogurt 2, 4, 7	€12
CHICKEN & CHORIZO CAESAR SALAD Aged Parmesan, Serrano Ham, Garlic Croute, Heritage Caesar Dressing 2, 6, 9, 10 (Wheat)	€14
ROASTED BROCCOLI & BEETROOT SALAD Feta Cheese, Pomegranates, Pickled Red Onion, Hazelnuts, French Dressing 2, 5 (Hazelnut)	€12
MAIN COURSES	
GLAZED BEEF FEATHER BLADE Balsamic Roasted Carrot & Shallot, Horseradish, Crushed Garlic Potato, Yorkshire Pudding 2, 4, 10 (Wheat)	€24
TEMPURA BATTERED HADDOCK Crushed Minted Peas, Chunky Tartar, Charred Lemon 2, 6, 9, 10 (Wheat)	€24
SUPREME OF CHICKEN Grilled Courgette & Red Pepper, Olive Tapenade 2, 4	€22
TIGER PRAWN & SUNDRIED TOMATO LINGUINI Baby Spinach, White Wine, Aged Parmesan, Garlic Bread 2, 3, 4, 6, 10 (Wheat)	€24
PEA & WILD GARLIC RISOTTO Shallot, Green Peas, Wild Garlic Pesto 2, 4	€20
GRILLED FEIGHERY'S STEAK BURGER Gruyere Cheese, Crispy Onions, Beef Tomato, Rocket Leaves 2, 6, 10 (Wheat)	€22
SIDES	
MASHED POTATO	€4.50

ALL DAY SUNDAY MENU AT



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

€4.50

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TO FINISH

WARM APPLE & RHUBARB CRUMBLE Crème Anglaise, Glenown Vanilla Ice Cream 2, 6, 10 (Wheat)	€9
ETON MESS Lemon Curd, Mixed Berries, Honeycomb, Marshmallow 2, 6	€9
DARK CHOCOLATE MOUSSE Chocolate Soil, Hazelnut Praline 2, 6, 10 (Wheat)	€9

HERITAGE TEAS & COFFEES

TEA / DECAFTEA	€3.50
HERBAL TEAS	€3.95
ESPRESSO	€3.95
DOUBLE ESPRESSO	€4.95
AMERICANO	€3.95
CAPPUCCINO	€3.95
LATTE	€3.95
MOCHA	€3.95

Our Food Philosophy

Our Executive Head Chef Ian Clifford takes pride in the task of sourcing local produce the best County Laois and Neighbouring counties has to offer. We connect suppliers to work together, and we work hard to ensure it shows on our menus which is your plate!

Bringing the best quality food together with a wide range of the highest quality produce means a great dining experience at Blakes in a warm contemporary setting.

Local and sustainably produce is our core focus, some of our suppliers include:

Feighery's butchers, G's Jams, Garryhinch Wood Exotic Mushrooms, Ring's farm Organic Chickens, Edmundburry Gardens, Goats Bridge, Ballykilcavan Farm.

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