

# DINNER

THE  
HERITAGE



Served 6pm - 9.30pm

## TO START

THAI RED PEPPER & SWEET POTATO SOUP Lemongrass, ginger & coconut milk ⑤ (coconut) ⑦	€8
GARLIC & CHILLI MARINATED TIGER PRAWNS Toasted sour dough & rocket ②③⑥⑩ (wheat)	€12
SLOW ROASTED EMO PORK BELLY Celeriac & apple salad, balsamic glaze ②④⑩	€10
BEETROOT & FETA CHEESE SALAD Candied walnuts, barley, rocket, chilli & lemon dressing ②⑩ (barley)	€10
PANKO BREADED CALAMARI RINGS Lime, coriander & garlic crème fraiche ②⑥⑨⑩ (wheat)	€12

## MAINS

MONKFISH THAI RED CURRY Baby spinach, red pepper & basmati rice ②⑦⑧⑨	€22
FILLET OF HAKE Butter beans, cabbage, chorizo ②④⑨	€22
GRASS FED 28 DAY AGED RIBEYE OF LAOIS BEEF ②④	€28
GRASS FED 28 DAY AGED FILLET OF LAOIS BEEF Stem broccoli, confit onion, green pepper corn sauce & Heritage fries ②④⑩⑫	€29
8OZ STEAK BURGER Mature white cheddar, red onion marmalade, smoked bacon, brioche bun with heritage fries ②⑥⑩ (wheat)	€20
BLACK PEPPER & LEMON MARINATED SUPREME OF CHICKEN Baby potatoes, pancetta & rosemary ②④	€20
CUMIN ROASTED BUTTERNUT SQUASH Vegan Tagine roasted vegetable	€18

## PIZZA

HERITAGE PIZZA Tomato sauce, Ground spiced Laois beef, Shitake mushroom (Portarlington) & red onion ②④⑩ (wheat)	€16
VEGETARIAN PIZZA Tomato sauce, baby spinach, roasted red pepper, red onion & goat's cheese ②⑥⑩ (wheat)	€16

## SIDES

HERITAGE FRIES ②	€4.50
STEAMED BROCCOLI	€4.50
ORANGE ROASTED CARROTS ②	€4.50
SAUTÉ ONION ②	€4.50
SAUTÉ MUSHROOM ②	€4.50
CHIPS	€4.50

## DESSERT

THE HERITAGE BREAD & BUTTER PUDDING Crème anglaise & vanilla ice cream ②⑥⑩ (wheat)	€8
DARK & WHITE CHOCOLATE MOUSSE Mixed berry compote ②	€8
GLAZE LEMON TART Raspberry sorbet ②⑥⑩ (wheat)	€8
SELECTION OF VANILLA, SALTED CARAMEL & CHOCOLATE ICE CREAM Smashed honeycomb & caramel sauce ②⑥	€7
SELECTION OF IRISH FARM HOUSE CHEESES Cheese biscuits, grapes, chutney, walnuts. Cashel blue (Tipperary), Durrus (cork), moss field Gouda (Offaly), St Killians brie (Wicklow) ②⑤ (walnuts) ⑥⑩ (wheat)	€14

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.