

# DINNER

Gluten Free

## TO START

### SOUP OF THE DAY

Gluten Free Croute  
2, 12

### HERITAGE GRAVLAX SALMON

Salmon Caviar, Matchstick Potato, Mustard Dill Mayo  
4, 6, 9, 11

### CRISPY PORK BELLY IN PANKO

Curly Kale Mayo, Herb Salad, Blakes Sweet Chilli Sauce  
6

## MAINS

*All main courses are served with seasonal vegetables and potatoes*

### SLOW COOKED BEEF FEATHER BLADE

Pickled Onion, Red Onion, Balsamic Vinegar, Julienne Potato, Roasted Carrot, Roasted Gravy  
2, 4, 12

### PANFRIED FILLET OF SEABASS

Clam And Mussels Vinaigrette, Romanesco, Pea Puree, Potato Mousseline  
2, 3, 4, 9

### GRILLED HEREFORD SIRLOIN STEAK

Confit Shallot, Bone Marrow, Mushroom Condiment, Roasted Corn, Beef Jus  
(€15 Supplement If On Package)  
2, 4, 12

### CHICKEN BALLOTINE

Parma Ham, Herb Garlic Butter, Shimeji Mushroom  
2, 4, 12

### CRISPY POLENTA

Green Asparagus, Cauliflower Puree, Salsify Crisp, Parmesan Sauce, Herb Pesto  
2, 5 (pine nuts)

## SIDES €4.50

### MASHED POTATO

2

### STEAMED GREENS

2

### SAUTÉED ONION

2

### RUSTIC FRIES

2

### ROCKET & PARMESAN SALAD

2, 11

## TABLE d'HÔTE

2 COURSE MEAL €45

3 COURSE MEAL €55

*Package dinner includes 3 courses.  
Sides & tea/coffee are subject to an  
additional charge*

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.

# MENUD

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## DESSERT

### CHOCOLATE & COCONUT TART

Salted Caramel Ice Cream

2, 5

### ETON MESS

Mixed Berries, Crème Chantilly

2, 6

### WARM RASPBERRY FRANGIPANE TART

Raspberry Sorbet

2, 5

## HERITAGE TEAS & COFFEES

TEA / DECAF TEA	€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, Edmundburry Gardens, Goats Bridge, Ballykiltavan Farm.

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