

# DINNER

## TO START

### BAILY & KISH COD FILLET RILLETTE

Sour Dough Crumble, Citrus Gel, Crispy Cod Nuggets, Fennel Puree, Pickled Fennel  
2, 6, 9, 10 (wheat)

### TASTE OF NEW SEASON PUMPKIN

Curry Tapioca Crisp, Confit Pumpkin, Pumpkin Seeds Condiment, Pumpkin Mousse  
2, 6

### BALLYMAKENNY POTATO GNOCCHI

Wild Mushroom, Onion Consommé, Aged Parmesan, Watercress  
2, 6, 10 (wheat)

### HERITAGE GRAVLAX SALMON

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

### CRISPY PORK BELLY IN PANKO

Curly Kale Mayo, Herb Salad, Blake's Sweet Chilli Sauce  
6, 10 (wheat)

### SOUP OF THE DAY

Heritage Bread Selection, Great Taste Glenilen Farm Butter  
2, 6, 10 (wheat), 12

## 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, Katafi Pastry  
2, 4, 10 (wheat), 12

### CRISPY POLENTA

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

### PAN FRIED SLANEY VALLEY LAMB RUMP

Rosemary Potatoes, Mint Jus, Herb Crust, Fine Beans, Red Pepper Gel  
2, 4, 10 (wheat)

## 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*

# D N E M

## SIDES €4.50

MASHED POTATO

2

STEAMED GREENS

2

SAUTÉED ONION

2

RUSTIC FRIES

2

ROCKET & PARMESAN SALAD

2, 11

## DESSERT

SELECTION OF GLENDOWN ICECREAM

Brandy Snap, Dark Chocolate Sauce, Raspberry Powder

2, 6, 10 (wheat)

DARK CHOCOLATE & ORANGE PARFAIT

Blood Orange Gel, Chantilly Cream

2, 6, 10 (wheat)

LEMON TARTLET

Italian Meringue, Lime Zest, Raspberry Sorbet

2, 6, 10 (wheat)

WARM BREAD & BUTTER PUDDING

Baked Granny Smith Apple, Whiskey Ice Cream

2, 4, 6, 10 (wheat)

SELECTION OF IRISH CHEESE

Cheese Biscuits, Fig Cake, Tomato Relish (€8 Supplement if on package)

2, 5 (almond), 6, 10 (wheat)

## 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, Garryinch Wood Exotic Mushrooms, Edmundburry Gardens, Goats Bridge, Ballykilcavan Farm.

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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.