

STARTERS

SOUP OF THE DAY €9

Homemade Brown Soda Bread

2, 6, 10 (wheat), 11

GF Option Available

THE HERITAGE SEAFOOD CHOWDER €14

Root Vegetables, Spring Onion

2, 4, 9, 11

CRISPY LOUISIANA CHICKEN WINGS €15

Celery Sticks, Blue Cheese Dip

2, 4, 7

BLUEBELL FALLS GOAT'S CHEESE FROM WEST CORK €14

Torched Goat's Cheese with Sourdough Crouton, Homemade Plum and Fig Chutney

2, 4, 10 (wheat)

WILD MUSHROOM BRUSCHETTA €12

Brezel Sourdough, Shaved Smoked Knockanore Cheddar, Balsamic Glaze

2, 4, 10 (wheat)

SALADS

CRISPY KOREAN CHICKEN SALAD €18

Sticky Spiced Chicken with Sesame Seeds, Coriander, Garden Salad

2, 7, 8, 10 (wheat)

SUPERFOOD SALAD €15

Feta Cheese, Beetroot, Chickpeas, Blueberries, House Dressing

4, 5 (walnut)

SANDWICHES

TOASTED REUBEN SANDWICH €15

Celeriac Remoulade, Peppered Pastrami and Hegarty Cheddar Cheese on Open Sourdough Bread

2, 4, 10 (wheat), 11

GF Option Available

CLASSIC OAK SMOKED SALMON €16

Homemade Brown Soda Bread, Lemon Crème Fraîche, Fennel, Golden Raisin Dressing

2, 4, 9, 10 (wheat), 12

GF Option Available

TOASTED GOAT'S CHEESE & SUNDRIED TOMATO SANDWICH €15

Hummus, Toasted Pine Nuts, Pickled Red Onion on Open Sourdough Bread

2, 4, 5 (Pine Nuts), 8, 10 (wheat)

GF Option Available

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.

MAINS

GRILLED 8OZ DRY AGED STRIPLOIN STEAK €39

Garlic Roasted Vine Tomato, Crispy Onion, Green Peppercorn Sauce, Chips

2, 4, 10 (wheat)

€15 supplement

FRESH HADDOCK FILLET IN A LEMON AND DILL BATTER €25

Crushed Minted Peas, Chunky Tartare, Chips

2, 4, 6, 9, 10 (wheat)

FEIGHERY'S BUTCHER STEAK BURGER €24

Streaky Bacon, Mature Cheddar, Tomato, Burger Relish, Chips

2, 4, 6, 10 (wheat)

THAI YELLOW CHICKEN CURRY €25

Marinated Chicken in Ion Oils & Spices, Chickpeas, Mixed Vegetables, Long Grain Rice, Crispy Poppadom, Raita

2, 4, 10 (wheat)

VEGETABLE CHILLI CON CARNE €22

Sweet Potato, Red Peppers, Kidney Beans, Boiled Rice

4, 10 (wheat)

Vegan and GF Option Available

IRISH CHICKEN SUPREME €28

Caramelised Tipperary Apple Purée, Braised Red Cabbage, Tender Stem Broccoli, Ballykilcavan Lager with Wild Mushroom, Pearl Onion Jus

2, 4, 10 (wheat), 11, 12

TAGLIATELLE PASTA €24

Chorizo, Nduja Sausage, Spicy Tomato Sauce, Parmesan Cheese, Crispy Leeks, Lemon Crème Fraîche

2, 4, 6, 10 (wheat), 12

SIDES

FRIES €5

4

PARMESAN FRIES €5

2, 4

SEASONAL GREENS €5

2

GARDEN SALAD €5

Pickled Carrot and Cucumber, House Dressing

4, 12

DESSERTS

BRAMLEY APPLE BAKEWELL €11

Blackberry Glaze, Toasted Almonds, Chantilly Cream

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

CHERRY & WHITE CHOCOLATE CHEESECAKE €11

Raspberry Gel, Chantilly Cream

2, 6, 10 (wheat)

SELECTION OF GLENDOWN ICE CREAM €9

Vanilla, Salted Caramel, Chocolate

2, 6

MAPLE CRÈME BRÛLÉE €11

Mixed Spiced Shortbread Biscuit

2, 4, 6, 10 (wheat)

SMOKED GUBBEEN AND CASHEL BLUE CHEESE PLATE €16

G's Red Pepper Relish, Cheese Biscuits

2, 4, 10 (wheat)

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.