

OUR LOCAL ARTISAN FOOD SUPPLIERS

Here at The Heritage, we are proud of our local food producers and have incorporated their ingredients into as many aspects of our menus as possible. Under the guidance of our Executive Head Chef, Marek Zboril, our culinary team is committed to showcasing the very best of Laois and the surrounding region.

We want our guests to enjoy an authentic taste of all things local, and we are proud members of Laois Taste, supporting the artisans and food businesses that help shape our dishes. If you want to know more about who our suppliers are and where your farm-to-fork culinary experience comes from, ask a member of our team. Thank you for dining with us – we hope you enjoy the journey.



-  Kish Fish, Howth, Co Dublin
-  G's Gourmet Jams, Abbeyleix, Co Laois
-  Paddy O's Granola, Cullahill, Co Laois
-  Merry Mill, Vicarstown, Co Laois
-  Feighery's Butchers, Portlaoise, Co Laois
-  O'Gorman's Mushrooms, Garryhinch, Co Laois
-  Moore's Pork Farm, Rhode, Co Offaly
-  Derryvilla Blueberry Farm, Portarlinton, Co Offaly
-  Ballykilcavan Brewery, Stradbally, Co Laois
-  Edmundburry Gardens, Durrow, Co Laois
-  Bluebell Falls Goats Cheese, Newtownshandrum, Co Cork
-  Knockanore Farmhouse Cheese, Knockanore, Co Waterford
-  Ballykeefe Distillery, Cuffesgrange, Co Kilkenny



SEVEN

DINNER MENU

SERVED FROM 5PM

STARTERS

TRIO OF SALMON CAKE

€15

Sauce Tartare, Dressed Salad, Lime Wedge
(2, 4, 6, 9, 10 (wheat), 11)

DEEP PAN FRY GARLIC MUSHROOMS

€14

Garlic Mayonnaise, Dressed Salad
(2, 4, 6, 10 (wheat), 11)

CRISPY LOUISIANA CHICKEN WINGS

€15

Celery Sticks, Blue Cheese Dip
(2, 4, 7, 12)

SOUP OF THE DAY

€9

Served with Homemade Brown Bread
(2, 6, 10 (wheat))

SALADS

SUPERFOOD SALAD

€15.50

Vegan Feta Cheese, Quinoa, Garden Peas, Pomegranates, Guacamole, Shredded Carrot, Toasted Seeds, Lemon Dressing
(4)

BURRATA & BEETROOT

€15

Salted Beetroot, Cherry Tomato, Caramelised Walnuts, Dressed Rocket
(2, 4, 5 (walnuts))

SIDES

FRIES

PARMESAN FRIES (2)

MASHED POTATO (2)

SEASONAL GREENS (2)

GARDEN SALAD (4, 12)

MAINS

FEIGHERY'S BUTCHER 8OZ STEAK BURGER

€25

Streaky Bacon, Mature Cheddar, Tomato, Lettuce, Ballymaloe Relish, Fries
(2, 4, 6, 10 (wheat), 11)

HADDOCK FILLET IN CRISPY 0.0 GUINNESS BATTER

€25

Crushed Minted Peas, Chunky Tartare, Fries
(2, 4, 6, 9, 10 (wheat), 11)

SLOW BRAISED IRISH LAMB SHANK

€26

Creamed Mashed Potato, Carrots, Braised Red Wine and Thyme Jus
(2, 4, 12)

TAGLIATELLE OF CHICKEN SUPREME

€24

Black Truffle and Paris Brown Mushroom Sauce, Aged Parmesan Cheese, Crispy Bacon
(2, 4, 6, 10, 12)

GRILLED PLANT BASED BURGER (VEGAN)

€23

Vegan Brioche Bun, Vegan Cheddar, Lettuce, Tomato, Ballymaloe Relish, Fries
(4, 10)

STEAKS

GRILLED 8OZ DRY AGED STRIPLOIN STEAK

€39

Garlic Roasted Vine Tomato, Crispy Onion, Green Peppercorn Sauce & Fries
(2, 4, 10 (wheat))

GRILLED 10OZ DRY AGED RIB EYE STEAK

€39

Garlic Roasted Vine Tomato, Crispy Onion, Green Peppercorn Sauce & Fries
(2, 4, 10 (wheat))

SWEETS

CRÈME BRÛLÉE

€11

Mixed Spiced Shortbread Biscuit
(2, 4, 6, 10 (wheat))

STICKY TOFFEE PUDDING

€12

Butterscotch Sauce, Salted Caramel Ice Cream
(2, 4, 6, 10 (wheat))

WHITE CHOCOLATE & RASPBERRY CHEESECAKE

€11

Raspberry Gel, Chantilly Cream
(2, 6, 10 (wheat))

SELECTION OF GLENGOWN ICE CREAM

€9

Vanilla, Strawberry, Chocolate
(2, 6)

SELECTION OF IRISH CHEESES

€16

Cashel Blue, Aged Cheddar, Gubbeen 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.