

# D I N E

## TO START

### HOMEMADE SOUP OF THE DAY ②

### HERITAGE CHICKEN CAESAR SALAD

With Aged Parmesan Cheese, Gluten Free Croutons, Crispy Bacon and a Caesar Dressing ②⑤⑥⑨⑩

### IRISH SMOKED SALMON AND CITRUS PRAWNS

Lemon gel, apple and radish salad ②⑨

## MAINS

### ROAST SIRLOIN OF HEREFORD IRISH BEEF / OR SLOW COOKED RIB OF MOUNT LEINSTER BEEF

On champ mashed potato, red wine jus ②④

### RINGS FARM FREE RANGE SUPREME OF CHICKEN

Creamed potatoes, seasonal organic greens, port wine jus ②④

### SUPREME OF IRISH SALMON

Seasonal organic greens, butter whipped potatoes, with a Lemon veloute ②④⑨

### WILD MUSHROOM RISOTTO

Scallion , sprouting broccoli , aged parmesan , truffle oil ②⑥

## DESSERT

### WARM APPLE CRUMBLE

Crème anglaise, and homemade vanilla ice cream ②⑤⑥⑩

### HERITAGE ETON MESS

Seasonal berries, meringue and whipped cream, berry gel ②⑥

### COCOA ATELIER CHOCOLATE MOUSSE

With raspberry Chantilly ②⑤⑥

### COFFEE AND TEA

## MENU OPTIONS

1 MAIN COURSE TEA/COFFEE	€21.95
1 STARTER & 1 MAIN COURSE TEA/COFFEE	€25.95
1 STARTER, 1 MAIN COURSE, 1 DESSERT TEA/ COFFEE	€29.95

LUNCH  
MENU AT  
THE  
HERITAGE  


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.

