Heights Lounge Lunch Menu

Appetizers

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| **Sticky BBQ Chicken Wings** Pickled vegetables, blue cheese dip(1.6.9.11) | **14.95** |
| **Tarragon and Cider Marinated Pork Skewers P**ickled red cabbage, apricot chutney, sweet potato chips (5.6.9.10) | **16.50**  |
| **Quinoa and Chick Pea Salad (Vegetarian)** Grilled goats cheese, pickled beetroot, roasted multi seeds, smoked red pepper relish (7.9.10) | **14.50** |

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| **Seasonal Soup of the Day** Homemade bread(1.7.9) | **9.00** |
| **Atlantic Seafood Chowder** Mussels, prawns, salmon clams, chive oil, sourdough crouton(1.2.4.7.9) | **14.50** |
| **Cajun Dusted deep fried Calamari** Side salad, chilli and lime mayo(1.2.3.4.7) | **13.95** |
| **Herbed Marinated Grilled Halloumi Cheese** Roasted chickpea and broad bean salad, salsa verde and creamy hummus(3.7)  | **14.95** |

Mains

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| **Lemongrass and Coriander Chicken Stir Fry** Udon noodles, crispy fried vegetables, spiced sweet and sour sauce(1.3.9.11.12) | **26.50** |
| **Traditional Beer Battered Fish and Chips** Mushy peas, tartare sauce & triple cooked chips(1.3.4.7) | **24.50**  |
| **Seafood Linguine** Dingle seafood in a spiced lobster cream sauce, roasted cherry tomato bab &y spinach(1.2.3.4.7.9) | **26.50** |

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| **Gourmet Irish Beef Burger** Crispy streaky bacon, guacamole, onion confit, tomato, lettuce and smoked paprika mayo(1.3.7) | **25.50** |
| **Brioche and Dill Crusted Grilled Cod** Ragout of potato, peppers, tomato and chorizo accompanied with caper, olive & gherkin vinaigrette(1.4.9) | **25.50** |
| **Spinach and Ricotta Raviloi**  Garlic and herb cream sauce, parmesan shavings, roasted butternut, pesto(1.3.7.9) | **23.50** |

Chef’s Delight

**Open Irish Smoked Salmon 15.50**

 Homemade soda bread and dill crème fraiche

(1.4.7)

**Chefs` Pizza Selection 15.50**

Margherita or ham & pineapple

(1.7)

**Aghadoe Seafood Pizza 18.50**

Mussels, prawns, calamari, salmon

(1.2.4.7)

**Mezze Platter 21.50**

Garlic toasted pitta bread, marinated olives, hummus, pesto, prosciutto ,

salami, brie cheese and pickles

(1.7)

Side Dishes 6.50

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| **Triple Cooked Chunky Chips**(6) |  | **Selection of Hot Mixed vvgetables** |
| **Sweet Potato fries** (6) |  | **House Mixed Leaf Salad** |

Allergens

**1** Wheat

**1b** Barley

**1c** Oats

**1r** Rye

**2** Crustaceans

**3** Eggs

**4** Fish

**5** Peanuts

**6** Soybeans

**7** Diary

**7a** Almond

**8** Nuts

**8a** Brazil

**8b** Cashew

**8c** Hazelnut

**8d** Macadamia

**8e** Pecans

**8f** Pistachio

**8g** Walnuts

**9** Celery

**10** Mustard

**11** Sesame

**12** Sulphite

**13** Lupin

**14** Molluscs

White Wine Varieties

 gl btl gl btl

**Central Valley 9.50 38.00**

**154 – El Caminador Sav. Blanc (12)**

**Nelson 10.50 45.00**

**203 – Old Coach Riesling (12)**

**Burgundy 10.50 40.00**

**143 – J Moreau Chardonnay (12)**

**Sicily 9.50 37.50**

**148 – Isoletta P. Grigio (12) (V)**

Rosé Wine

**170. Bellafontaine Rosé Grenache (12) €9.50 €37.00**

Red Wine Varieties

 gl btl gl btl

**La Mancha 9.50 38.50**

**110- Fuego Tempranillo (12)**

**IGP D’OC 9.50 36.00**

**116 –L’Auratae Nero D’Avola (12)**

**Languedoc 10.00 39.50 112-Montgravet Merlot(12)**

**Bordeaux 13.50 55.00 113- Chateau Lagrange (12)**

**\*Extensive wine list available at your requet**

Aghadoe Heights Classic Cocktails

**Whiskey Sour 16.50**

Bourbon, rye or Irish whiskey, lemon juice, sugar and egg white (optional) (11)

**Negroni 16.50**

Gin, sweet vermouth and campari

**Cosmopolitan 16.50**

Vodka, cranberry juice, orange liqueur and fresh lime juice

**Daquiri 16.50**

Rum, fresh squeezed lime juice and sugar syrup

(other flavours available on request)

**Aperol Spritz 16.50**

Aperol, prosecco and soda

**Espresso Martini 16.50**

Vodka, coffee liqueur, sugar syrup and fresh espresso

**Rossini 16.50**

Fresh strawberry purée toppedwith

prosecco

**Passionfruit Martini 16.50**

Passionfruit liqueur and purée, vanilla vodka and prosecco

**Margarita 16.50**

Tequila, triple sec, fresh lime juice

**Bellini 16.50**

Fresh peach purée topped with prosecco

**Martini**  **16.50**

Vodka or gin, shaken or stirred with dry vermouth

**Old fashioned 16.50**

Bourbon or Irish whiskey with

sugar and bit

**Vodka & Gin**

Dingle Gin, Ireland 6.80

Gunpowder, Ireland 9.00

Tanqueray, England 7.50

Bombay, England 7.50

Beefeater Pink 6.80

Hendricks Gin, Scotland 8.50

Monkey 47, Germany 12.50

Grey Goose, France 9.50

Ketel One, Netherlands 9.50

**Rum**

Bacardi Blanco 6.80 Captain Morgan Spiced 6.80

Havana 7 y.o. Dark 8.00 Seadog Dark 7.00

Havana 3 y. o. White 6.80 Kraken Dark, Spiced 7.00

**Irish Whiskey**

Jameson 6.80

Jameson Crested 9.50

Jameson Black Barrel 10.00

Bushmills 10 Single Malt 12.00

Bushmills Original 9.50

Black Bush 10.00
Red Breast 12 y.o. 14.00

Red Breast Cask Strength 14.50

Red Breast 15 y.o. 18.00

Red Breast 21 y.o. 28.00

Green Spot 11.00

Paddy 6.80

**American Whiskey**

Woodford Reserve 9.50

Woodford Reserve Rye 11.50

Bulleit Bourbon 8.00

Bulleit Rye 11.50

Jack Daniel’s No 7 6.80

Makers’ Mark 8.50

**Scotch Whisky**

Johnnie Walker Black 9.00

Johnnie Walker Gold 16.00

Johnnie Walker Blue 32.50

Talisker 10 y.o 11.50

Genmorangie 10 y.o 9.00

Johnnie Walker Red 7.50 7

**Cognac**

Remy martin V.S.O.P 12.00 Hennessy X.O 25.00
Hennessy V.S 7.50 Hennessy Paradis 90.00