Heights Lounge Evening Menu

Appetizers

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| **Smoked Chicken**  **Caesar Salad**  crispy bacon, baby gem,  parmesan croutons, and anchovy chive dressing  (1.3.7) | **15.50** |
| **Aghadoe Autumn Salad**  **(Vegetarian)**  feta, mangetout, vine ripe cherry tomato, masala roasted butternut, shallot confit, rocket, balsamic glaze, pesto  (7.10) | **14.50** |
| **Seared Beef Salad**  teriyaki beef strips, shallot confit, blue cheese mousse, balsamic glaze, red peppers, toasted pecans, wholegrain mustard vinaigrette (7.8.10) | **15.50** |

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| **Atlantic Seafood Chowder**  mussels, clams, salmon, shrimps, chive oil and  sourdough crouton  (1.2.4.7.9) | **14.50** |
| **Mezze Platter**  garlic toasted pita, marinated olives, hummus, salami,  pesto prosciutto, brie cheese  and pickles  (1.7.9) | **17.50** |
| **Dingle Bay Crab Claws**  tossed in a garlic butter sauce and rustic bread  (2.7.9 ) | **22.95** |
| **Spiced Thai Fish Cakes**  side salad and sweet chilli dressing  (1.3.4.6.7) | **14.50** |

Mains

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| **Pasta Carbonara with Pancetta and Smoked Chicken**  light parmesan cream sauce, sauteed mushrooms, crispy pancetta, pecorino shavings and basil pesto  (1.3.7.10) | **28.50** |
| **Pan Seared Plaice Fillet**  braised spinach, blush tomato  champ potatoes and mariniere sauce with shrimps  (2.4.7.9) | **26.50** |
| **Thyme and Lemon Infused Chicken Breast**  wholegrain mustard mash, grilled halloumi, seared corn salsa, tarragon cream sauce  (3.7) | **24.95** |
| **8oz Hereford Sirloin of Beef**  chunky chips, house salad, and pepper sauce  (7.12) | **35.95** |

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| **Dingle Bay Seafood Platter**  calamari vinaigrette, prawn ceviche, oyster Rockefeller, smoked salmon roulade with dill emulsion, fennel and baby potato salad  (1.2.3.6.7.11) | **36.50** |
| **Moroccan Kerry**  **Lamb Tagine**  cumin infused bulgar wheat and chick pea, tzatziki, tomato coriander sambal  (contains allergens 1.9) | **28.50** |
| **Traditional Beer Battered Fish and Chips**  served with mushy peas, tartare sauce and triple  cooked chips  (1.3.4.7) | **24.50** |

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Chef’s Delight

**Chefs` Pizza selection 15.50**

margherita or ham & pineapple

(1.7)

**Aghadoe Seafood Pizza 18.50**

mussels, prawns, calamari, salmon

(1.2.4.7)

Side Dishes 6.50

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| **Triple cooked chunky chips**  (6) |  | **Selection of hot mixed vegetables** |
| **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 request**

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 whisky with

sugar and bitters

**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 10yo 11.50

glenmorangie 10yo 9.00

johnnie walker red 7.50

**cognac**

remy martin v.s.o.p 12.00 hennessy x.o. 25.00  
hennessy v.s 7.50 hennessy paradis 90.00