HEIGHTS LOUNGE

SANDWICHES

Available daily from 12pm-6pm

ADD A SMALL SIDE OF CHIPS TO ANY OF OUR SANDWICH OPTIONS FOR +€3.50

contain allergens: soya, sulphites

CHEF'S CROQUE MADAME — €12.50

sourdough brioche, sun-dried tomato pesto, connemara ham, poached egg, cais na tire cheese, house salad

contains wheat, egg, milk, mustard, sulphites, almond, soya, pine nut
can be made gluten free

PRAWN SAGANAKI — €18.50

garlic prawns cooked in an ouzo scented chilli tomato sauce, topped with feta with rustic garlic bread

contains wheat, fish, crustascean, milk, sulphites

TOASTED GOAT'S CHEESE & GUBBEEN CHORIZO SOURDOUGH — €14.50

ardsallagh goat's cheese, onion marmalade, house salad

contains wheat, egg, milk, mustard, sulphites, almond, soya, pine nut
can be made gluten free

ALL OUR BEEF IS OF IRISH ORIGIN

Available daily from 12pm-9pm

SALADS

ARDSALLAGH GOAT'S CHEESE SALAD — €13.50/€16.50
starter / main
baby leaves, cranberries, organic olive oil vinaigrette,
toasted pine nuts, 20 year old giusti balsamic vinegar
contains wheat, oat, milk, mustard, sulphites, pine nut, almond

ORGANIC BROCCOLI, ARDSALLAGH FETA & ROASTED HAZELNUT SALAD — €13.50/€15.50
starter / main
raw broccoli, quinoa, mixed leaves,
cherry tomato & hazelnut dressing,
contains wheat, egg, soya, milk, mustard, sulphites, almond, pine nut
can be made in a gluten free / vegan without feta

add chicken **contains soya** — **€4.50**
add prawns **contains crustacean** — **€5.50**

LITE BITES

SOUP OF THE DAY — €8.50
house-made guinness bread
contains celery, sulphites, (wheat, barley, oat (milk in bread only)
vegan option available

TRADITIONAL LANGOUSTINE BISQUE — €13.50
nduja di spillinga cream cheese, toasted sourdough
contains crustacean, fish, milk, sulphites, wheat

CRISP COD, SALMON & PRAWN FISH CAKE — €15.50
house salad, saffron aioli, house dressing
contains crustacean, fish, milk, egg, mustard, sulphites, soya, almond, pine nut

GOCHUJANG ANDARL FARM PORK BELLY — €14.50
kimchi, house salad, sesame
contains fish, soya, mustard, sulphites, pine nut, almond, sesame

BELUGA LENTIL & PIEDMONT PISTACHIO PATÉ — €11.50
beetroot gel, toasted truffle sourdough
contains soya, celery, pistachio, wheat, pine nut, mustard, almond

TASTING PLATES

SELECTION OF IRISH ARTISAN CUTS — €39.00
for two people sharing
connemara ham, beef & lamb, smoked gubbeen chorizo,
salami, chutneys, relish, selection of breads
contains wheat, egg, milk, mustard, sulphites, almond, soya, pine nut
can be made gluten free

IRISH SALMON TASTING — €24.50
smoked salmon, lemon & chive cream cheese, house-made
gravlax, salmon rilette, guinness bread, house salad, lemon
contains wheat, oat, barley, fish, egg, milk, almond, mustard, sulphites, pine nut
(can be made on gluten free bread that contains, soya, gluten free wheat)

MAIN COURSES

IRISH CORN-FED CHICKEN BASQUAISE €28.50
slow cooked chicken in a pepper & tomato sauce, pilaf rice
contains egg, wheat, soya, milk, celery, sulphites

CHEF'S SIGNATURE BEEF CHILLI €28.50
jameson braised beef, spiced fried beef, blackened smoked beef in a spicy organic bean sauce, irish corn bread, beef dripping fried potato, sour cream
contains celery, wheat, oat, barley, milk

CHEF'S SIGNATURE MEJADRA €22.50
middle eastern spiced beluga lentils, pilaf red rice, carrot, yogurt & coriander sauce, toonsbridge halloumi, fried onions, sumac
contains milk, celery

CHARRED 8OZ HEREFORD SIRLOIN STEAK €36.50
chips, brandy pepper sauce
contains milk, soya, mustard, sulphites, pine nut, almond

BATTERED FILLET OF HADDOCK €25.00
warm pea & mint salad, tartar sauce, chips, lemon
contains egg, fish, mustard, sulphites, crustacean, pine nut, almond

IRISH BEEF BURGER €25.00
sourdough beer bun, truffle mayo, gem, tomato, pickled cucumber, chips
contains wheat, oat, barley, egg, soya, mustard, sulphites, pine nut, almond- can be made gluten free but will contain sesame

CHICKEN LOUISIANA BURGER €24.00
sourdough beer bun, battered chicken dipped in hot sauce, ranch dressing, fries
contains wheat, oat, barley, milk, soya, sulphites, mustard, pine nut, almond - can be made gluten free but will contain sesame

ORGANIC CHICK PEA & EDAMAME BURGER €17.50
sourdough beer bun, avocado guacamole, gem, tomato, chips
contains wheat, oat, barley, milk, soya, sulphites, mustard, pine nut, almond - can be made gluten free but will contain sesame

SIDE ORDERS

MASH POTATOES €5.50
contains milk, sulphites

CHUNKY CHIPS €5.50
contains soya, sulphites

HOUSE SALAD €5.00
contains soya, mustard, sulphites, almond, pine nut

SEASONAL VEGETABLES €5.50
contains wheat, milk

CHEESE MENU

THE IRISH FARMHOUSE CHEESE PLATTER €18.50
for you or to share… Cashel Blue, Cooleeney, Milleens and Smoked Applewood cheddar, served with chutney, fruit and crackers
contains wheat, barley, milk, walnuts, mustard, sulphites

CASHEL BLUE CHEESE, CO. TIPPERARY €6.90
with beetroot crisp, coffee & cocoa and warm Aghadoe Honey
Cashel Blue is Ireland's first farmhouse blue cheese. It has a crumbly texture when young but as it matures it becomes semi soft with a strong flavour. Earthy flavour pairing from the beetroot and coffee finished with our own honey will soften this robust blue cheese.
contains wheat, egg, soya, milk, almonds
Pair it with a taste of Dow's LBV Port Wine +€3.50

COOLEENEY FARMHOUSE CHEESE €5.90
with truffle salt, sweet fermented walnut, crispy lavash bread
Produced by Cooleeney in Co. Tipperary , this cheese is a camembert type cheese with a bloomy white rind. It is mild when young and as it matures the cheese softens and develops an aromatic clean flavour. For this cheese we went with a classic walnut and truffle combination.
contains wheat, egg, milk, walnut
Pair it with a taste of Graham Organic Port Wine +€3.50

MILLEENS FARMHOUSE THYME & PINK PEPPERCORN INFUSED IRISH RAPESEED OIL CHEESE €5.90
with apple, Cronin's cider & saffron chutney, potato cracker
A mature Milleens exhibits all the classic characteristics of a semi soft cheese. Its pronounced aroma indicates maturity and correct development. The oil infusion will temper the strength of the cheese and the sharp chutney will pair perfectly with this cheese. Made in County Cork.
contains soya, milk, mustard, sulphites
Pair it with a taste of Kratcher, Cuvee Auslese +€4.00

MOSSFIELD ORGANIC CHEESE €6.90
CUMIN & RED WINE PRESSED CHEESE
with Mout de raisin mustard, grapes, crackers
Mossfield organic cheese is a handmade farmhouse hard cheese made in Co. Offaly. It is a multiple award winner inclusive of the World cheese award. We brush it with a Beaujolais Fleurie to add a unique characteristic to this already beautiful cheese.
contains wheat, milk, mustard, sulphites
Pair it with a taste of Organic Domaine Bousquet +€4.00

DESSERTS

VANILLA CRÈME BRULÉE €13.50
honey & vanilla madeleine
contains egg, wheat, milk

STICKY TOFFEE & APRICOT PUDDING €12.50
treacle caramel, vanilla ice cream
contains egg, milk, soya, wheat, hazelnut, almond

CHEESECAKE OF THE DAY €12.50
contains egg, milk, soya, wheat, peanut, hazelnut, almond, pistachio

APPLE CRUMBLE €12.50
apple gel, caramel ice cream
contains egg, milk, soya, wheat, peanut, hazelnut, almond, pistachio

AGHADOE ASSIETTE GOURMANDE €12.50
selection of mini desserts from our pastry team
contains egg, milk, soya, wheat, peanut, hazelnut, almond, pistachio

HOT DRINKS

BARISTA COFFEES AND HERBAL TEAS AVAILABLE

Please note all hot drinks, herbal teas & speciality coffees are served with homemade mignardise which contain allergens - please ask your server for details