

# 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, crustacean, milk, sulphites

### TOASTED GOAT'S CHEESE & GUBBEEN CHORIZO SOURDOUGH

€13.50

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 €12.50/€16.50  
baby leaves, cranberries, organic olive oil vinaigrette,  
toasted pine nuts, 20 year old guisti balsamic vinegar  
starter / main  
contains wheat, oat, milk, mustard, sulphites, pine nut, almond

ORGANIC BROCCOLI, ARDSALLAGH FETA & ROASTED HAZELNUT SALAD €12.50/€15.50  
raw broccoli, quinoa, mixed leaves,  
cherry tomato & hazelnut dressing,  
starter / main  
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 LOBSTER BISQUE €14.50  
nduja di spillinga cream cheese, toasted sourdough  
contains crustacean, fish, milk, sulphites, wheat

CRISP COD, SALMON & PRAWN FISH CAKE €13.50  
house salad, saffron aioli, house dressing  
contains crustacean, fish, milk, egg, mustard, sulphites, soya, almond, pine nut

GOCHUJANG ANDARL FARM PORK BELLY €12.50  
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 10<sup>OZ</sup> HEREFORD SIRLOIN STEAK €37.50  
pont neuf potatoes, brandy pepper sauce  
**contains milk, soya, mustard, sulphites, pine nut, almond**
- BATTERED FILLET OF HADDOCK €25.50  
warm pea & mint salad, tartar sauce, chips, lemon  
**contains egg, fish, mustard, sulphites, crustacean, pine nut, almond**
- 8<sup>OZ</sup> KINGSBURY IRISH WAGYU BURGER €28.50  
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 €19.50  
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

MADONG CHOCOLATE MOUSSE €13.50  
almond, pistachio ice cream  
**contains egg, milk, soya, wheat, hazelnut, almond, pistachio**

YUZU CRÈME BRÛLÉE €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**