

Evening A La Carte Menu

Sparkling Aperatiffs

Glass of Prosecco €5.95 *A Bellini* €6.50

STARTERS

Soup of the Evening

Two choices. Please ask your server.

€4.95

Seafood Chowder

Selection of fresh and smoked fish direct from the Dublin markets, simmered in a thick creamy organic vegetable broth

€6.50

Warm Goat's Cheese Salad

Grilled Goat's Cheese with a sesame crust on a bed of mixed leaves with a sweet summer berry coulis

€6.95

Chef's House Pate Poire

Creamy chicken liver & brandy pate with grilled baby poire, dressed, rocket and Cumberland sauce served with whole meal toast.

€5.95

Garlic Mushrooms

Filled with creamed cheese, garlic and chives, deep fried in a light crispy batter. Served with mixed leaves and garlic mayo.

€5.95

Warm Smoked Chicken Salad with crispy bacon

With cucumber, spring onion, tomato and seasonal leaf salad tossed in an olive oil and herb dressing

€6.95

Fanned Melon

Served with mandarin and strawberry and a forest berry and yoghurt dressing

€4.95

Crab Cake

Shallow fried, mildly spiced grated sweet potato with fresh crab meat, spring onion, lemon and coriander.

€6.95

Wild Venison Sausage

Locally produced wild venison sausage served on a wild mushroom and brown rice ragu.

€5.95

Baked Gorgonzola Tartlet

Filled with creamed spinach, spicy tomato and gorgonzola cheese.

€5.95

Pil Pil

Crayfish and Prawns sautéed in Olive Oil with Garlic, Chilli and Spring Onion
Served with warm crusty Ciabatta

€8.95



MAIN COURSES

*Where possible, all of our seasonal vegetables and salads are prepared using
Local, Organic Produce*

10 Oz Fillet Steak- Locally Produced Aghrim Hereford Beef
with grilled Portobello mushroom
and a choice of pepper sauce or garlic butter. €27.95

10 Oz Rib Eye Steak- Locally Produced Aghrim Hereford Beef
with grilled Portobello mushroom
and a choice of pepper sauce or garlic butter. €21.95

Creole New Orlean's Cajun Chicken
Breast of Chicken encrusted with Cajun spices, pan-fried and served on crunchy
stir fried vegetables with a roast garlic cream sauce. €15.95

Heather's House Chicken
Breast of Cornfed Irish chicken roasted with wild herbs
on a spring onion mash with steamed sweet baby carrots
and a light Chicken and Herb Gravy. €18.95

Traditional Roast Stuffed Turkey and Ham
Sliced Breast of Turkey with tender Honey Baked Ham,
Served with Roast Gravy, onion and fresh Herb Stuffing. €15.95

Baked Fillet of Organic Salmon
With roast Mediterranean vegetables and a traditional hollandaise,
flavoured with lemon and dill. €19.95

Saddle of Wild Wicklow Venison
Pan-fried, cooked medium, with braised red cabbage served with a wild mushroom,
Juniper and redcurrant jus €24.95

Roast Barbary Duck Breast
Roasted with a plum glaze and served with an oriental stir fry and a wild
berry coulis. €19.95



*All of our main courses are served with a choice of
Creamed Potatoes, Garlic Potatoes, Fresh Hand Cut Chips or Tossed Salad*

Traditional Beef Stew

Diced Wicklow beef cooked traditionally with a medley of root vegetables and potatoes infused with fresh herbs.

€15.95

Broccoli and Blue Cheese Bake

Stir-fried broccoli with spring onion, peppers and pine kernels, topped with blue cheese and creamy mashed potato, oven baked and served with house salad.

€14.95

Hand Made, Spinach & Ricotta Tortellini

In a tomato sauce infused with young spinach, basil and garlic with garlic bread.

€15.95

Home Made, Paperdelle Pasta

With wild mushrooms and baby spinach tossed in a roasted garlic and chilli oil, with garlic bread.

€15.95

Chicken & Smoked Bacon Fettucini

Bound with a creamy mushroom, garlic and basil sauce served with garlic bread.

€15.95

EXTRA PORTIONS

Chips	€3.50	Garlic Bread	€2.95
Selection of Vegetables	€3.95	Tossed Salad	€3.50
Stir Fry Vegetables	€3.95	Garlic Potatoes	€3.95

SALADS

Where possible, all of our seasonal vegetables and salads are prepared using Local, Organic Produce

Seared Fillet of Beef, rocket and Toasted Cashew Salad

Seared fillet of Beef slices on a salad of seasonal greens with roasted tomato, toasted cashew nuts, cous cous and bean salad in a gorgonzola dressing.

€23.95

Seafood Salad

Selection of Tiger prawn marie rose, crab meat with apple mayo and smoked salmon with avocado.

€17.95

Warm Smoked Chicken Salad with Crispy Bacon

With Roasted Pepper, spring onion, tomato and seasonal leaf salad tossed in an olive and herb dressing, sprinkled with Cashel Blue Cheese

€16.95

Heather's Vegetarian Cobb Salad

Vegetarian layered salad with avocado, toasted pistachio nuts, feta cheese and cherry tomatoes, cucumber, baby roasted potatoes, waldorf, cous cous and three bean salads with assorted leaves served with our house vinaigrette.

€16.95

All of our salads are served with Homemade Brown Bread



HOMEMADE DESSERTS

Warm Apple and Rhubarb Crumble

Served with vanilla custard and ice cream.

€5.95

Raspberry and White Chocolate Cheesecake

Served with freshly whipped cream.

€5.95

Banoffi Pie

€6.50

Ice Cream

Locally produced rum and raisin, brown bread and vanilla ice cream.

€5.95

Strawberries and Fresh Fruit in a Chewy Meringue Nest with freshly whipped Cream

€6.95

Homemade Chocolate Brownie

Served warm with caramel sauce and vanilla ice cream.

€5.95

Hot Chocolate Profiteroles

€5.50

Warm Homemade Apple Pie

Served with ice cream

€5.95

Warm Lemon Meringue Pie

Served with fresh cream and vanilla ice cream

€5.95

Crème Brulee

Served with a homemade chocolate and almond cookie

€5.25

Selection of Cheese

A selection of five Irish Cheeses served with biscuits and fruit of the vine.

€9.55

We recommend a glass of our Fonseca Porto Bin No. 27 Finest Reserve

€5.25

Freshly Brewed Tea

€2.30

Herbal Tea Selection including Chinese Green, Peppermint, Camomile and Fruit Blends available

€2.30

Earl Grey

€2.45

Regular Coffee

€2.30

Cappucino

€2.65

Latte

€2.65

Espresso

€2.65

Irish Coffee

€5.95

Baileys Coffee

€5.95

Calypso Coffee

€5.95

French Coffee

€6.50

Long Island Coffee

€6.50



