

Heights Lounge Lunch Menu

Appetizers

Seasonal Soup of the Day homemade bread and butter (1.7.9)	9.00	Sticky BBQ Chicken Wings pickled vegetables, blue cheese dip (1.6.9.11)	14.95
Atlantic Seafood Chowder mussel, prawns, salmon clams, chive oil, sourdough crouton (1.2.4.7.9)	14.50	Tarragon and Cider Marinated Pork Skewers pickled red cabbage, apricot chutney, sweet potato chips (5.6.9.10)	16.50
Cajun Dusted deep fried Calamari side salad, chilli and lime mayo (1.2.3.4.7)	13.95	Quinoa and Chick Pea Salad (Vegetarian) grilled goats cheese, pickled beetroot, roasted multi seeds, smoked red pepper relish (7.9.10)	14.50
Herbed Marinated Grilled Halloumi Cheese roasted chickpea and broad bean salad, salsa verde and creamy hummus (3.7)	14.95		

Mains

Lemongrass and Coriander Chicken Stir Fry udo noodles, crispy fried vegetables, spiced sweet and sour sauce (1.3.9.11.12)	26.50	Gourmet Irish Beef Burger crispy streaky bacon, guacamole, onion confit, tomato, lettuce and smoked paprika mayo (1.3.7)	25.50
Traditional Beer Battered Fish and Chips served with mushy peas, tartare sauce and triple cooked chips (1.3.4.7)	24.50	Brioche and Dill Crusted Grilled Cod ragout of potato, peppers, tomato and chorizo accompanied with caper, olive and gherkin vinaigrette (1.4.9)	25.50
Seafood Linguine dingle seafood in a spiced lobster cream sauce, roasted cherry tomato and baby spinach (1.2.3.4.7.9)	26.50	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

on 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 17.50

garlic toasted pitta bread, marinated olives, hummus, pesto, prosciutto ,
salami, brie cheese and pickles

(1.7)

Side Dishes 6.50

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 Dairy

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)

Burgundy 10.50 40.00
143 – J Moreau Chardonnay (12)

Nelson 10.50 45.00
203 – Old Coach Riesling (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	Languedoc	10.00	39.50
110- Fuego Tempranillo (12)			112- Montgravet Merlot (12)		
IGP D'OC	9.50	36.00	Bordeaux	13.50	55.00
116 -L'Auratae Nero D'Avola (12)			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)

daquiri **16.50**
rum, fresh squeezed lime juice and
sugar syrup
(other flavours available on request)

aperol spritz **16.50**
aperol, prosecco and soda

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

negroni **16.50**
gin, sweet vermouth and campari

cosmopolitan **16.50**
vodka, cranberry juice, orange
liqueur and fresh lime juice

espresso martini **16.50**
vodka, coffee liqueur, sugar syrup
and fresh espresso

rossini **16.50**
fresh strawberry 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	beefeater pink	6.80
gunpowder, Ireland	9.00	hendricks gin, scotland	8.50
tanqueray, england	7.50	monkey 47, germany	12.50
bombay, england	7.50	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	red breast 12 y.o.	14.00
jameson crested	9.50	red breast cask strength	14.50
jameson black barrel	10.00	red breast 15 y.o.	18.00
bushmills 10 single malt	12.00	red breast 21 y.o.	28.00
bushmills original	9.50	green spot	11.00
black bush	10.00	paddy	6.80

american whiskey

woodford reserve	9.50	bulleit rye	11.50
woodford reserve rye	11.50	jack daniel's No 7	6.80
bulleit bourbon	8.00	makers' mark	8.50

scotch whisky

johnnie walker black	9.00	talisker 10yo	11.50
johnnie walker gold	16.00	glenmorangie 10yo	9.00
johnnie walker blue	32.50	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

