



BRASSERIE

HOUSE WHITE

	GLASS	BOTTLE
Sauvignon Blanc	€6.50	€24.00
Chardonnay	€6.50	€24.00
Pinot Grigio	€6.50	€24.00

HOUSE RED

	GLASS	BOTTLE
Cabernet Sauvignon	€6.50	€24.00
Merlot	€6.50	€24.00
Syrah or Shiraz	€6.50	€24.00

ROSÉ

	GLASS	BOTTLE
Rosé	€6.50	€27.00

SPARKLING WINE

	BOTTLE
Masottina Prosecco Spumante Snipe	€12.00
Masottina Prosecco Spumante	€36.00

GIN AND TONIC

The Heights G&T	€7.90
<i>Local Distilled Dingle Gin, Blackberries, Thyme, Juniper Berries and Fresh Orange Peel. Served with Schweppes Tonic</i>	

COCKTAILS

Tropical Mai Tai	€9.50
<i>Spiced Rum, Coconut Rum, Pineapple Juice, Orange Juice and Fresh Lime Juice</i>	
Raspberry Tom Collins	€10.50
<i>Fresh Raspberries, Bombay Gin, Simple Syrup, Fresh Lime Juice and a Dash of Soda Water</i>	
Espresso Martini	€9.50
<i>Kahlua, Vodka, Simple Syrup, Shot of Espresso and a Dash of Baileys. Perfect as a Dessert</i>	

COFFEE SELECTION

Cappuccino	€3.25	Americano	€2.60
Espresso	€2.50	Mocha	€3.25
Macchiato	€3.25	Latte	€3.25

HOT SPECIALITY COFFEES

Irish Coffee, Baileys Coffee, Calypso, Highlander, Italian Classico, French Coffee
€6.50

BREAKFAST

*Weekdays: Until 10am
Saturday & Sunday: Until 10.30am*

CARVERY LUNCH

*Monday – Saturday: 12 – 3pm
Sunday: 12 – 6pm*

BRASSERIE MENU

Monday to Saturday: From 3pm. Sunday: From 6pm

PLEASE NOTIFY YOUR SERVER OF ANY FOOD ALLERGIES OR INTOLERANCES WHEN ORDERING

Dairy = 1 | Cereals = 4 | Crustaceans = 7 | Sesame = 10 | Celery = 13
Soy = 2 | Molluscs = 5 | Peanuts = 8 | Sulphite = 11 | Lupin = 14
Eggs = 3 | Fish = 6 | Nuts = 9 | Mustard = 12 * Can be made Gluten Free

SANDWICHES

B.L.T.	€8.00
<i>Grilled Bacon, Lettuce and Tomato served in a Brioche Bap. (1,3,4)*</i>	
H.L.T.	€8.00
<i>Grilled Halloumi, Little Gem Lettuce and Tomato with Avocado served in a Brioche Bun. (1,3,4)*</i>	

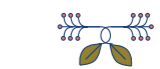
Steak Sandwich	€14.95
<i>BBQ Marinated Beef, Peppers and Onions, topped with Cheddar Cheese & served with Salad and Fries. (1,3,4)*</i>	

House Toastie	€8.00
<i>Ham, Cheese, Tomato and Onion with Leaf Salad and French Fries. (1,3,4)*</i>	

Fish Finger Sandwich	€7.50
<i>Crispy fingers, Tomato and Little Gem in a Brioche Bun, Tartare Sauce and French Fries. (1,2,3,4,6)*</i>	

Open Smoked Salmon	€9.50
<i>Homemade Soda Bread, Pickled Red Onion, Capers, Lemon Aioli, with a Garden Salad. (1,4,6)*</i>	

Southern Fried Chicken Wrap	€10.00
<i>Crispy Chicken fillet in a Soft Warm Tortilla wrap with Tomato and Baby Gem, Caesar Dressing, Served with French Fries and Baby Leaf Salad. (3,4)</i>	



CREAM TEA

Available between 10am and 6pm

€7.95

Three Miniature Scones, Plain, Fruit and Brown served with Preserves and Cream and your choice of Tea or Coffee



DESSERTS

Banana Sticky Toffee Pudding	€6.50
<i>Caramel Sauce & Honeycomb Ice Cream. (1,3,4)</i>	

Triple Chocolate Brownie	€6.50
<i>Chocolate Fudge & Popcorn Ice Cream. (1,3,4)</i>	

Apple and Berry Crumble	€6.50
<i>Warm Custard & Vanilla Ice Cream. (1,4)</i>	

Traditional Sherry Trifle	€6.50
<i>Custard & Cream. (1,3,4)</i>	

Banoffee Pie	€6.50
<i>Layered with Biscuit, Banana & Cream. (1,4)</i>	

Cheesecake	€6.50
<i>(1,3,4)</i>	

Vanilla Panna Cotta	€6.50
<i>with Black Cherries. (1)</i>	

STARTERS AND SALADS

Homemade Soup of The Day	€5.95	BBQ Chicken Wings	€7.50	Tandoori Chicken Salad	€12.50
<i>with House Soda Bread. (1,4,13)*</i>		<i>with Ranch Dressing. (1,11,12)*</i>		<i>with Quinoa, Avocado and Pomegranate, Toasted Seeds, Coriander, Ginger and Lime Yoghurt. (1,12)</i>	
Chefs Seafood Chowder	€6.95	Ham Hock “Mac & Cheese”	€7.50	Roasted Squash Salad	€11.50
<i>with Homemade Guinness Bread. (1,4,5,6,7,11,13)*</i>		<i>(1,4,12)</i>		<i>Chickpea, Buckwheat, Pumpkin Seeds with Crumbled Feta, Harissa Yoghurt and Kale Pesto. (1)</i>	
Salt & Pepper Calamari	€8.00	Sweet Potato Fries	€5.50	Grilled Halloumi Salad	€12.00
<i>with a Lemon Aioli. (4,5)</i>		<i>with Smoked Paprika and Aioli. (3)</i>		<i>Pomegranate, Quinoa, Hazelnut Dukkha, Avocado and Coriander Dressing. (1,9,10)</i>	
Chicken Liver Parfait	€8.00	Heights Nachos	€11.50	Ham Hock Salad	€11.50
<i>Smoked Tomato Chutney, Pickles, Sourdough. (1,3,11)*</i>		<i>Homemade Guacamole, Salsa, Sour Cream and Chilli Beef. (1)</i>		<i>Crispy Torn Ham Hock, Boiled Egg, Roast Cherry Tomatoes, Little Gems and Sautéed Potatoes in a Gherkin and Tarragon Dressing. (3,12)</i>	
Thai Style Fish Cake	€8.50				
<i>Poached Hens Egg, Watercress, Aioli. (1,3,4,6,7)</i>					

MAIN COURSES

Oven Baked Fillet of Salmon	€16.50	Beer Battered Fish and Chips	€14.95	Grilled Fillets of Sea Bass	€15.95
<i>Baby Potatoes, Asparagus and Peas, Hollandaise. (1,3,6,12)</i>		<i>Mushy Peas and Tartare Sauce. (3,4,6,11)</i>		<i>Braised Fennel, Creamed Potatoes and Brown Shrimp Butter (1,6,7)</i>	
Tandoori Marinated Chicken Supreme	€15.95	10oz Beef Burger	€16.50	Honey Glazed Half Roast Duck	€17.50
<i>Bombay Potatoes and Onion Bhaji, Mango Chutney. (1,12)</i>		<i>Topped with Smoked Cheddar and Chilli Beef in a Brioche Bun, Served with French Fries (1,3,4)*</i>		<i>Served with Braised Red Cabbage and a Plum & Orange Jus. (11)</i>	

STEAKS

Sticky Glazed Pork Belly		10oz Sirloin Steak	€24.95	10oz Bone-in Rib-Eye	€26.95	Braised Beef Cheek	
<i>Brioche Bun with Vietnamese Slaw and French Fries (3,4,8,10,11)*</i>		<i>Fondant Potato, Roasted Mushroom and Tomato, Black Pepper or Béarnaise. (1,11)</i>		<i>Fondant Potato, Roasted Mushroom and Tomato, Black Pepper or Béarnaise. (1,11)</i>		<i>Smoked Garlic Mash, Roasted Flat-cap Mushroom and Slow Cooked Tomato, Hollandaise Sauce and Thyme Jus. (1,3,11,12)</i>	
	€14.95						€16.95

Vegetable Nasi Goreng	€13.50	Chicken Nasi Goreng	€15.50	Pie of The day	€14.95
<i>Roasted Cashew, Fried Egg. (2,3,4,7)*</i>		<i>Chicken, Roasted Cashew, Fried Egg. (2,3,4,7)*</i>		<i>Creamed Mash and Seasonal Vegetables</i>	

SIDES

House Fries	€3.50	Baby Potatoes	€3.00
Seasonal Vegetables	€3.00	Creamy Mash	€3.00
Leaf Salad	€3.00		