

# TABLE D'HÔTE MENU

*at The Heights Hotel*

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## TO START

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### SOUP OF THE DAY

*brown bread (5,6 wheat,7,9,11,12) V, GF*

### SEAFOOD CHOWDER

*dill, soda bread (1,2,3,6 wheat,7,9,11,12)*

### GRILLED KING OYSTER MUSHROOM SALAD

*roasted peppers, edamame, fennel, pumpkin seed, baby leaf, lemon & lime vinegarett  
(5 nuts,13) V, GF, VGN*

### ROAST CHICKEN CAESAR

*baby gem, herb croutons, parmesan (1,2,3,6 wheat,7,8,9,10,11,13) V, GF*

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## MAINS

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### THE MILLS BEEF STEAK BURGER

OR

### PERI PERI CHICKEN BURGER

*brioche, streaky bacon, pickle, tomato, leaf, eve's red pepper relish, chips  
(5,6 wheat,7,9,12,13) GF*

### RUBY MURRAY CHICKEN CURRY

*rice, naan, poppadum, chutney (6 wheat,7,9,12,13) GF*

### FISH CAKE, SMOKED SALMON, PANKO

*tartare sauce, slaw, pickled salad, some chips (1,2,3,6 wheat,7,8,9,11,13)*

### 8OZ IRISH RED HEREFORD STRIPLOIN STEAK (€5.00 SUPPLEMENT)

*chips, onion rings, grilled tomato, mushroom, salad, peppercorn jus or garlic butter  
(5,6 wheat,7,8,9,13) GF*

### 6OZ HEREFORD STEAK SANDWICH

*ciabatta, onion rings, tomato salad, taragon aioli, fries (5,6 wheat,7,8,9,11,13)*

### TEMPLE PLATE

*fragrant rice, curried chickpea, tofu, pumpkin seed, avocado, beetroot, tomato,  
baby gem, cucumber, piccalilli (5,8,9,12,13) V,GF, VGN*

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## DESSERTS

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### THE MILLS SUNDAE

*vanilla and salted caramel, chocolate, coulis, cookie, brownie,  
kisses (5 hazelnut, walnut,6 wheat,7,11) GF*

### TIRAMISU POT

*cocoa dust (5,6 wheat,7,11)*

### CHEESECAKE

*white chocolate & raspberry (5,6 wheat,7,11)*

### MERINGUE NEST

*fruits, berries, cream (5,7,11)*

***Foods that can be adapted to suit (V- Vegetarians), (GF- Gluten Free), (VGN- Vegan)  
Please ask your server.***