



Aghadoe Heights

HOTEL AND SPA

Sample à la carte Menu

Starters

Split Pea Veloute

Truffle, Mc Carrens Ham, Quail Egg
(7, 12, 13, 14)
€9.50

Kilmore Quay King Scallops

Liscannor Crab Risotto, Eves Organic Sorrel, Bisque Foam
(1, 3, 7, 9 12, 13, 14)
€13.00

Cordal Kerry Goats Cheese

Mousse, Ballymakenny Potato, Irish Beets, Rose, Walnut
(5, 6, 7, 9)
€12.00

Seared Mackerel

Trout Roe, Celery, Samphire, Almond
(3, 9, 10, 11, 12, 13, 14)
€12.00

Hereford Beef Tartare

Confit Egg Yolk, Balsamic, Aged Parmesan, Radish, Watercress
(7, 8, 9, 11, 12, 13, 14)
€13.00



Main Course

Manor Farm Corn-fed Chicken

Young Carrot, Pomme Anna, Hazelnut, Pan Roasting Jus
(5, 6, 7, 9, 11, 13, 14)
€25.00

Spillane's Stone Bass

Salsify, Ballymakenny Potato, Dill, Mild Curry Froth
(1, 2, 3, 6, 7, 12, 14)
€28.00

Atlantic Cod

Dillisk, Charred Onion, Red Emmalie, Ballymakenny Frivole, Artichoke
(7, 11, 12, 13, 14)
€32.00

Tim Jones Irish Pork

Barley Risotto, Lovage, Baked Parsley Root, Cider Jus
(5, 6, 7, 9, 12, 13, 14)
€32.00

28 Day Aged Hereford Beef Fillet

Malt Onion, Beef Fat Roasted Potato, Young Leek, Marrow
(6, 7, 9, 12, 13, 14)
€36.00

Enhance your Dining experience by choosing any
Starter, Main Course and Dessert from this menu for only
€55.00 per person



Desserts

Hot Chocolate Fondant

Black Sesame Soil, Mango Sorbet
(6, 7, 10, 11)
€ 12.50

Passionfruit Parfait

Coconut Gel, Praline cake
(5, 6, 7, 11)
€ 12.50

Vanilla Panacotta

Elderberry Marshmallows, Wild Quince Meringue
(7, 11)
€ 12.50

Granny Smith Mille-Feuille

Poached Apples, White Chocolate Crèmeux, Bulmers Cider Sorbet
(6, 7, 11)
€12.50

Artisan Cheese Selection

Red Grape Chutney, Oat Crackers
(6, 7, 9, 11)
€ 14.00

Our recommendation for after dinner drinks

		Glass 100ml	Btl 500ml
Seifried Sweet Agnes Riesling New Zealand		€12.50	€47.00
Torreón Sweet Raquel (Gewv/SB) Chile		€10.50	€45.00

If you have any allergies please let our Restaurant Manager know when you place your order so we can advise our kitchen team.
Allergens

No. 1 & 2 Shellfish (e.g. prawns or mussels)
No. 4 Peanuts
No. 6 Cereal containing gluten
No. 8 Soya
No. 10 Sesame seeds
No. 12 Celery and celeriac
No. 14 Lupin

No. 3 Fish
No. 5 Nuts (specify nuts)
No. 7 Milk/milk products
No. 9 Sulphur Dioxide
No. 11 Eggs
No. 13 Mustard

