

D I N E

TO START

SOUP OF THE DAY Homemade brown treacle soda bread ②⑩	€9
WATERMELON, PEAR & GRAPE SALAD Tofu, orange gel, Edmundburry garden herbs ⑦	€12
RINGS FARM CHICKEN LIVER & FOIE GRAS PARFAIT Apple & sultana chutney, candied walnut crispy sourdough ②④⑤(walnuts)	€12
SLOW ROASTED MICHAEL MOORE'S FARM PORK BELLY Golden raisin, caramelized apple puree, madeira jus, crispy black pudding ②④⑩ (barley, oats)	€11
BURRATA SALAD Ruby beetroot, candied walnut, garden salad, cherry tomato & basil ②⑤(walnuts) ⑦	€13
ORGANIC CITRUS CURED IRISH SALMON & POACHED PRAWN Pickled cucumber, radish, lemon & dill emulsion ②③④⑨⑩	€14

MAINS

DRY AGED FILLET OF LAOIS BEEF Garryhinch organic mushrooms, thyme roasted potatoes, brandy green peppercorn sauce ②④	€30
SLOW COOKED RIB OF MOUNT LEINSTER BEEF Parsnip, red wine shallot, madeira jus ②④	€27
ROAST FILLET OF IRISH SALMON Heritage carrots, squash, mussel & langoustine bisque ②③④⑨⑩	€24
BRAISED SHOULDER OF WICKLOW VENISON Roasted beetroot, young leeks, venison sausage, wild berry jus ②④⑩	€27
SUPREME OF RINGS FARM CHICKEN Buttered kale, confit carrot, wild mushroom & tarragon cream ②④	€23
GARRYHINCH WILD MUSHROOM RISOTTO Truffle mascarpone, vegetable crisps, toasted sunflower seeds, aged parmesan ②⑤	€20
BAKED ORGANIC AUBERGINE & CONFIT RED PEPPER Coriander and parmesan crumb, Pak choi, vadouvan spiced emulsion ②⑩	€19
CHEF SPECIAL Please ask your server	€28

SIDES

RUSTIC FRIES ②	€4
SAUTÉED ONION ②	€4
CREAMY MASHED POTATO ②	€4
ROCKET & PARMESAN SALAD ②⑩	€4
SELECTION OF SEASONAL ORGANIC VEGETABLES	€4



BLAKE'S
À LA CARTE
MENU AT

THE
HERITAGE

Please inform us of any allergies, as our produce may contain some of the following: ① Peanuts ② Dairy ③ Shellfish ④ Sulphites ⑤ Tree Nuts ⑥ Eggs ⑦ Soy ⑧ Sesame ⑨ Fish ⑩ Gluten ⑪ Mustard ⑫ Celery ⑬ Molluscs ⑭ Lupin

If you have any specific dietary requirements please inform a member of the restaurant team and we will assist you in any way possible.



DESSERT

TOFFEE AND APPLE CHEESECAKE Vanilla Chantilly, orange curd ②⑥⑩ (wheat)	€9
DARK CHOCOLATE DELICE Chocolate crisp, honeycomb icecream ②⑥⑩ (wheat)	€10
SET CUSTARD BLACKBERRY GEL Meringue, Chantilly cream, blackberry gel ②⑥	€9
VANILLA PANNACOTTA Winter berries, sesame tuile, ②⑥⑩ (wheat)	€9
SELECTION OF IRISH CHEESES St Kilian's Brie Co. Wicklow, Cashel blue Co. Tipperary, Durras Co. Cork. Served with cheese biscuits, celery, red pepper & chili relish, grapes, walnuts ②⑤ (walnuts) ⑥⑩ (wheat)	€13

HERITAGE TEAS & COFFEES

TEA / DECAF TEA	€3.50
HERBAL TEAS	€3.95
ESPRESSO	€3.95
DOUBLE ESPRESSO	€4.95
AMERICANO	€3.95
CAPPUCCINO	€3.95
LATTE	€3.95
MOCHA	€3.95
CALYPSO COFFEE	€9.00
IRISH COFFEE	€9.00
BAILEYS LATTE	€9.00
BAILEYS COFFEE	€9.00

Our Food Philosophy

Our Executive Head Chef Tom Comerford takes pride in the task of sourcing local produce the best County Laois and neighboring counties has to offer. We connect suppliers to work together, and we work hard to ensure it shows on our menus which is your plate!

Bringing the best quality food together with a wide range of the highest quality produce means a great dining experience at Blakes in a warm contemporary setting.

Local and sustainably produce is our core focus, some of our suppliers include:

Feighery's butchers, G's Jams, Garryinch Wood Exotic Mushrooms, Ring's farm Organic Chickens, Edmundburry Gardens, Goats Bridge, Ballykilcavan Farm.



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