



THE Glasshouse Hotel

Dinner Menu Served Daily (5pm-9PM)

Light Bites

Golden Fried Chicken Wings €7.50
Sticky Chilli Glaze, Mini Salad, Yogurt Dip
(1, 3, 12)

Fresh Haddock Goujons €6.25
Lemon Garlic Aioli, Tossed Salad Leaves
(1, 2, 7, 12)

Chef's Homemade Soup €4.95
O'Hehirs Brown Soda Bread
(1, 3, 5, 13)

Caesar Salad (1, 2, 3)
Creamy Dressing with Crispy Bacon, Herb
Croutons, Parmesan Shavings **€9.00**
Add Chicken (1, 3, 4, 13) **€2.00**
(1, 3, 5, 13)

Duck Liver Pâté
Toasted Brioche & Apple Chutney **€8.00**
(1, 2, 3, 12)

Traditional Oak Smoked Salmon
Salted Cucumber, Capers, Onion, Lemon
Dressing, Brown Soda Bread **€9.00**
(1, 2, 7)

Mains

Grilled 8oz Irish Sirloin Steak
Sauté Onions & Mushroom, Creamy
Peppercorn Sauce on Scallion Mash
(3, 4) **€23.50**

Roast Atlantic Cod
Asparagus, Peas, Mussels & Hazelnuts Citrus
Cream
(3, 4, 5, 7) **€17.50**

Sligo Lamb Rump
Chunky Ratatouille, Potato Puree, Lamb Jus
(1, 2, 3, 4, 5) **€18.00**

Kildara Farm Chicken Breast
Chorizo Mash, Soya Beans, Red Wine
Reduction (1, 2, 3, 4) **€17.00**

Fish & Chips
Fresh Battered Cod with Pea Puree,
Homemade Tartar Sauce & Crispy Chips
(1, 2, 4, 7) **€15.50**

Katsu Crispy Chicken Curry €14.50
Shaved Cucumber Long Grain Rice
Add Tofu (1,2,3,4,5,12)

Oven Baked Lasagne
Layers of Slow Cooked Beef, Pasta & a Rich
Tomato Sauce, topped with Melted Cheese
(1, 2, 3, 5) **€14.50**

Penne Pasta
Fresh Tomato, Spinach & Chilli Flakes, Basil
Cream
(1, 2, 3) **€12.00**
Add lemon chicken **€2.00**

Hoi-Sin Shredded Duck Stir fry
Tossed with Egg Noodles
(1,2,3,4,6,8) **€17.00**

100% Irish 6oz Beef Burger
Bacon, Barbecue Onion, Crisp Lettuce, House
Ketchup
(1,2,3,4,11,12) **€14.00**

Golden Fried Chicken Maryland
Bacon, Tomato, Banana & Pineapple Fritter
(1,2,3,4,6) **€17.00**

Side Orders €3.50

Chunky Crispy Chips (1, 2, 3, 4, 7)

Creamed Potato (3)

Mixed Seasonal Vegetables (3)

French Fried Onion Rings (1, 2, 3, 4, 7)

Garlic Bread (1, 3, 4)

Sweet Finish €6.50

Rich Entremet of Belgian Chocolate & Salted
Caramel Cream, Cookie Ice-Cream
(1, 2, 3, 4, 6)

Orange blossom & Cointreau Verrine
Butter Biscuit
(1, 2, 3)

Belgian Chocolate Brownie
Warm Chocolate Sauce **(1, 2, 3, 4)**

Raspberry Crème Brulee
Cocoa Shortbread, Vanilla Ice Cream
(1, 2, 3)

Rhubarb Trifle
With Ginger Crunch
(1, 2, 3)

Milk Chocolate & Caramel Whiskey Tart,
Ice Cream
(1, 2, 3, 6, 8)

Slow Cooked Apple Crumble Tart
With Apple Sorbet & Custard
(1, 2, 3, 6)

Gourmet Ice cream Selection
With Fresh Fruit Coulis
(2, 3)

Allergens

1.Gluten 2.Egg 3.Dairy 4.Soybeans 5.Celery 6. Nuts
7.Fish 8.Peanuts 9.Crustaceans 10.Molluscs
11.Sulphite Dioxide 12 Mustard 13.Sesame

