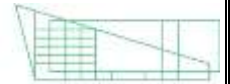


# Café Bar Dinner Menu



The Glasshouse

## Light Bites

<b>Golden Fried Chicken Wings (1,3,12)</b>	<b>€6.95</b>
Sticky Chilli Glaze, Mini Salad, Yoghurt Dip	
<b>Fresh Haddock Goujons, Lemon Garlic Aioli, Tossed Salad Leaves (1,2,7,12)</b>	<b>€5.95</b>
<b>Chef's Homemade Soup O'Hehir's Brown Soda Bread (1,3,5,13)</b>	<b>€4.95</b>
<b>Rich Creamy Seafood Chowder, O'Hehir's Brown Soda Bread (1,3,9,10)</b>	<b>€6.95</b>
<b>Grilled Fivemiletown Goat Cheese on Open Dough Bread (1,3,4,6)</b>	<b>€6.95</b>
Basil Leaf, Roast Pepper, Toasted Pinenuts	
<b>Lissadell Mussels Steamed with White Wine (3,10)</b>	<b>€6.95</b>
Fresh Chervil, Shallots & Garlic	
<b>Grain-Fed Turkey (2,4,12)</b>	<b>€8.50</b>
Shredded Vegetable Salad, Lamb Lettuce, Cayenne Cream	
<b>Duck Liver Pate, Toasted Brioche and Apple Chutney (1,2,3,12)</b>	<b>€6.95</b>
<b>Caesar Salad (1,2,3)</b>	<b>€8.50</b>
Tossed Leaves in a Creamy Dressing with Crispy Bacon, Herb Croutons, Parmesan Shavings	
<b>Add Grilled Chicken €2.00 extra (1,3,4,13)</b>	

## Mains

<b>Grilled 8oz Irish Sirloin of Beef (3,4)</b>	<b>€21.95</b>
Sauté Onion & Mushroom, Creamy Peppercorn Sauce on Scallion Mash	
<b>100% Irish 6oz Beef Burger (1,3,4,12)</b>	<b>€12.95</b>
Pulled Pork, Mature Cheddar Cheese, Lettuce, Beefsteak Tomato, Brioche Bun	
<b>Shredded Thornhill Duck Noodles (1,2,4,13)</b>	<b>€14.00</b>
Confit Duck, Marinated Vegetables, Chilli Dressing, Orange Gel	
<b>Traditional Chicken Maryland (1,2,3,4,7)</b>	<b>€13.50</b>
Bacon, Tomato, Banana Fritter, Pineapple & Chunky Chips	
<b>Sauté Chicken &amp; Mixed Vegetables Stir-Fry (1,4,7,14)</b>	<b>€13.95</b>
Black Bean and Hoisin Sauce, Slow Cooked Rice	
<b>Fish &amp; Chips (1,2,4,7)</b>	<b>€14.50</b>
Freshly Battered Cod with Pea Puree, Homemade Tartar Sauce & Crispy Chips	
<b>Organic Spiced Salmon (3,7,9)</b>	<b>€14.50</b>
Couscous, Cucumber, Radish, Lemon Dressing	
<b>Fresh Tarragon and Lemon Roast Chicken (1,4,5,13)</b>	<b>€13.95</b>
Burnt Leek, Garlic Cream Potato, White Wine Jus	
<b>Sligo Rump of Lamb (3,4,54)</b>	<b>€16.95</b>
"Sag Aloon," Potato, Onion & Fennel Relish, Rosemary Jus	
<b>Oven Baked Lasagne (1,2,3,5)</b>	<b>€12.95</b>
Layers of Slow Cooked Beef, Pasta & a Rich Tomato Sauce, topped with Melted Cheese	
<b>Rigatoni Pasta, Pea, Wild Mushrooms, Fresh Tomato, Ricotta Cream, Chilli Flakes (1,2,3)</b>	<b>€11.50</b>
<b>Add Smoked Chicken €2.00</b>	

*Please ask for Gluten Free and Vegetarian options*

## Side Orders €3.50

- Crispy French Fries (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)

## Sandwiches

- Triple Layer Club Sandwich (1,2,4)** €9.50  
Herb Chicken & Crispy Bacon
- BLT (1,2,3)** €8.50  
Traditional Grilled Soda Farl with Grilled Bacon, Romaine Lettuce and Beef Tomato
- Grilled Brioche Sandwich of Pulled Crabmeat (1,2,3,9)** €9.95  
With Granny Smith Apple, Baby gem Lettuce, Coconut Mayonnaise

## Sweet Finish €5.95

- Chocolate Brownie Warm Chocolate Sauce (1,2,3,4)**  
**Orange & Cointreau Crème Brulee, Cocoa Shortbread, Vanilla Ice Cream (1,2,3)**  
**Cox Apple & Cinnamon Tart, Fresh Cream (1,2,3)**  
**Rhubarb Trifle with Gingernut Crunch (1,2,3)**  
**Belgian Chocolate and Peanut Butter Caramel Tart, Banana Ice Cream (1,2,3,6)**  
**Seasonal Fruit Salad Whipped Cream (3)**  
**Gourmet Ice Cream Fresh Fruit Coulis (2,3)**

## Barista Coffee & Tea

- Irish Breakfast Tea** €2.00  
**A full range of Herbal Teas** €2.50  
**Bewley's Cappuccino, Latte** €2.80  
**Americano, Espresso** €2.50

<u>Gluten/Wheat</u> <b>1</b>	<u>Egg</u> <b>2</b>	<u>Dairy</u> <b>3</b>	<u>Soya</u> <b>4</b>	<u>Celery</u> <b>5</b>	<u>Nuts</u> <b>6</b>	<u>Fish</u> <b>7</b>
<u>Peanuts</u> <b>8</b>	<u>Crustaceans</u> <b>9</b>	<u>Molluscs</u> <b>10</b>	<u>Sulphur Dioxide</u> <b>11</b>	<u>Mustard</u> <b>12</b>	<u>Sesame</u> <b>13</b>	<u>Lupin</u> <b>14</b>