

The Glasshouse

Tapas Menu



for Culinary Excellence
2016 - 2017

Home Spiced Whole Almonds

Rosemary & Sea Salt

€2

Select Black Olives with Feta Cubes

Marinated with Summer Thyme & Garlic

€2

Grilled Local Black Pudding

Goats Cheese - Wholegrain Mustard Remoulade

€4

Roast Red Pepper Frittata

Red Wine Onion Marmalade - Micro Green Salad

€4

Salt Beef Carpaccio

Young Radish - Parmesan Shaving - Rocket Pesto

€5

Patatas Bravas

Smoked Paprika Mayonnaise - XO Sherry Vinegar Reduction

€5

6 Hour Pork Belly

Roast Mini Apple - Soya & Sesame Glaze

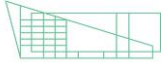
€6

Duck Liver Terrine

Crispy Brioche - Apple Chutney

€6

Gluten-1 Egg-2 Dairy-3 Soybeans-4 Celery-5 Lupin-6 Fish-7 Peanuts-8
Crustaceans-9 Molluscs-10 Sulphites-11 Mustard-12 Sesame-13 Nuts-14



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