



THE Glasshouse Hotel

Dinner Menu Served Daily (5pm-9pm)

Light Bites

Golden Fried Chicken Wings €8.50
Sticky Chilli Glaze, Mini Salad, Yogurt Dip
(1, 3, 12)

Fresh Haddock Goujons €8.50
Lemon Garlic Aioli, Tossed Salad Leaves
(1, 2, 5, 7, 12, 14)

Chef's Homemade Soup (V) €6.00
O'Hehirs Brown Soda Bread
(1, 3, 5, 11, 13)

Caesar Salad Starter €6.00
Caesar Salad as a Main €9.00

(1, 2, 3)
Creamy Dressing with Crispy Bacon, Herb
Croutons, Parmesan Shavings

Add Chicken to Starter €4.00
Add Chicken to Main €5.00
(1, 2, 3, 4)

Duck Liver Pâté €9.50
Toasted Brioche & Apple Chutney
(1, 2, 3, 12)

Traditional Oak Smoked Salmon
Salted Cucumber, Capers, Onion, Lemon
Dressing, Brown Soda Bread **€12.00**
(1, 2, 7)

Mains

Grilled 8oz Irish Sirloin Steak (GF)
Sauté Onions & Mushroom, Creamy
Peppercorn Sauce on Scallion Mash
Served with Crispy Chips
(3, 4, 11) **€30.00**

Sligo Lamb Rump (GF) €22.50
Chunky Ratatouille, Potato Puree, Lamb Jus
(3, 4, 5, 11)

Fish & Chips €19.00
Fresh Battered Cod with Pea Puree,
Homemade Tartar Sauce & Crispy Chips
(1, 2, 4, 7)

Soya and Miso Glazed Chicken €19.00
Sauté Peppers, Purple Onion & Sugar Snap
Soya, Orange, and Honey Dressing
Five spice Rice
(4, 5, 13)

Oven Baked Lasagne €19.00
Layers of Slow Cooked Beef, Pasta & a Rich
Tomato Sauce, topped with Melted Cheese
Served with Salad, Crispy Chips & Garlic
Bread.
(1, 2, 3, 5)

Linguini Pasta (V) €15.00
Cherry Tomato, Duo of Courgette
Spinach & Chilli
Add Shrimp €20.00
Add Smoked Bacon Lardons €20.00
(1, 3, 4, 5, 9)

Confit of Duck €22.50
Baby Roast Potato, Courgette, Cherry Tomato,
Sweet and Sour Sauce
(3, 4, 11)

100% Irish Beef Burger €19.00
Smoked Bacon, Monterey Jack cheese
Fresh Lettuce and Beef Tomato
Caramelized Onion & Garlic Mayonnaise
Served with Fries
Add Extra Beef Burger €5.00
(1, 2, 3, 4, 12)

Golden Fried Chicken Maryland €19.00
Bacon, Tomato, Banana & Pineapple Fritter
Served with Crispy Chips
(1-a, b, c, d) 2, 3, 4, 6)

Side Orders €4.50

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

Creamed Potato (3, 11)

Mixed Seasonal Vegetables (3)

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

Garlic Bread (1, 3, 4)

Sweet Finish

Belgian White Chocolate Entremet

Coconut & Lime Layers, Vanilla Sponge
Mango & Passionfruit Ice Cream

(1, 2, 3, 4) €8.50

Pink Rhubarb, Vanilla Bean & Strawberry Verrine

Gingerbread Ice Cream,
Dehydrated Strawberry, Meringue Drops

(1,2,3,4,6) €8.50

Belgian Chocolate Brownie €8.00

Warm Chocolate Sauce, Vanilla Ice Cream,
Whipped Cream

(1, 2, 3, 4)

Banana & Lime Crème Brulee €8.00

Shortbread Biscuit, Vanilla Ice Cream

(1, 2, 3, 4, 6)

Mango & Raspberry Trifle €8.50

Vanilla Custard, Broken Sponge

(1, 2, 3,)

Pistachio & Dark Chocolate Tart €8.00

White Chocolate Creamux
Caramelized Pistachio, Rich Chocolate Ice
cream

(1, 2, 3, 4, 6)

Warm Dutch Apple Pie with Fresh Blueberry €8.00

Crème Anglaise, Vanilla Ice cream

(1, 2, 3, 4, 6)

Gourmet Ice cream Selection €7.50

Strawberry, Chocolate & Vanilla,
With Fresh Fruit Coulis

(2, 3)

Allergens

1. Gluten- a-Wheat b- Oats- c-Barley- d- Rye

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
14 Lupin

After Dinner Drinks

Espresso Martini €12.50

Hennessy VSOP Cognac €13.00

Crème de Menthe €6.50

Irish Coffee €8.90

Calypso Coffee €8.90

French Coffee €8.90

Baileys Coffee €8.90

Tea&Coffee

Flat White €3.50

Hot Chocolate €4.00

Cappuccino €3.50

Latte €3.50

Americano €3.20

Espresso €3.00

Tea €3.00

Full range of Herbal Teas €3.50

