



THE Glasshouse Hotel

Dinner Menu Served Daily (5pm-9pm) sample

Light Bites

Golden Fried Chicken Wings €8.00
Sticky Chilli Glaze, Mini Salad, Yogurt Dip
(1, 3, 12)

Fresh Haddock Goujons €8.00
Lemon Garlic Aioli, Tossed Salad Leaves
(1, 2, 7, 12)

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

Caesar Salad €9.00
(1, 2, 3)
Creamy Dressing with Crispy Bacon, Herb
Croutons, Parmesan Shavings

Add Chicken €3.50
(1, 3, 5, 13)

Duck Liver Pâté €9.00
Toasted Brioche & Apple Chutney
(1, 2, 3, 12)

Traditional Oak Smoked Salmon €10.00
Salted Cucumber, Capers, Onion, Lemon
Dressing, Brown Soda Bread
(1, 2, 7)

Mains

Grilled 8oz Irish Sirloin Steak (GF) €26.50
Sauté Onions & Mushroom, Creamy
Peppercorn Sauce on Scallion Mash
Served with Crispy Chips
(3, 4, 11)

Sligo Lamb Rump (GF) €19.50
Chunky Ratatouille, Potato Puree, Lamb Jus
(3, 4, 5, 11)

Fish & Chips €17.00
Fresh Battered Cod with Pea Puree,
Homemade Tartar Sauce & Crispy Chips
(1, 2, 4, 7)

Caramelized Kashmiri Chicken €17.00
Creamy Masala sauce, Coconut Basmati Rice
Crispy Poppadum
(3, 4, 5, 12)

Oven Baked Lasagne €17.00
Layers of Slow Cooked Beef, Pasta & a Rich
Tomato Sauce, topped with Melted Cheese
Served with Salad, Crispy Chips & Garlic
Bread.
(1, 3, 5)

Conchiglie Shell Pasta(V) €13.00
Baby Spinach & Sweet Onion,
Roast Red Peppers, Pine Nuts,
Smoked Garlic Cream
Add Smoked Salmon €17.00
Add Basil Chicken €16.50
(1, 2, 3, 4, 5, 6, 7)

Confit of Duck €18.00
Baby Roast Potato, Courgette, Cherry Tomato,
Sweet and Sour Sauce
(3, 4, 11)

100% Irish Beef Burger €17.00
Caramelizes Onion & Dubliner Cheese
Beef Tomato, Lettuce,
Served with Crispy Chips
Add Extra Beef Burger €5.00
(1, 2, 3, 4, 11, 12)

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

Side Orders €4.00

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

Classic French Opera Cake

Layers of French Buttercream, Coffee- Soaked
Sponge, Rich Chocolate Glaze, Baileys Ice
Cream

(1, 2, 3, 4, 6) €8.50

Milk Chocolate & Red Berry Mousse

Blood Orange Jelly, Orange & Chocolate Chip
Breton Biscuit

(1,2,3,4,6) €8.50

Belgian Chocolate Brownie €7.50

Warm Chocolate Sauce, Vanilla Ice Cream,
Whipped Cream

(1, 2, 3, 4)

Lemon & Lime Crème Brulee €7.50

Butter Biscuit, Vanilla Ice Cream

(1, 2, 3)

Mango & Raspberry Trifle €8.50

Vanilla Custard, Broken Sponge

(1, 2, 3,)

Individual Pastry Tart €7.50

Peanut Crèmeux, Crakine and Butterscotch
Filling, Chocolate Topping

(1, 2, 3, 6, 8)

Slow Cooked Apple Crumble Tart €7.50

With Vanilla Ice cream & Custard

(1, 2, 3, 6)

Gourmet Ice cream Selection €7.50

Strawberry, Chocolate & Vanilla,
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. Sesam

Sample Menu

After Dinner Drinks

Espresso Martini €12.00

Hennessy VSOP Cognac €12.00

Crème de Menthe €6.00

Irish Coffee €8.70

Calypso Coffee €8.70

French Coffee €8.70

Baileys Coffee €8.70

Tea&Coffee

Flat White €3.30

Cappuccino €3.30

Latte €3.30

Americano €3.00

Espresso €2.70

Tea €2.80

Full range of Herbal Teas €3.00

