



The Glasshouse Hotel

Dinner Menu Served Daily (5pm-9pm)

Light Bites

Golden Fried Chicken Wings €9.00

Sticky Chilli Glaze, Mini Salad, Yogurt Dip
(1w, 3, 11)

Fresh Haddock Goujons €9.00

Lemon Garlic Aioli, Tossed Salad Leaves
(1w b o, 2, 3, 5, 7)

Chef's Homemade Soup €6.50

O'Hehirs Brown Soda Bread
(1w o, 3, 4, 5, 11)

Caesar Salad Starter €6.50

Caesar Salad as a Main €10.00

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

Add Chicken to Starter €4.00

Add Chicken to Main €5.50

(1w, 2, 3, 4)

Duck Liver Pâté €9.50

Toasted Brioche & Apple Chutney
(1w, 2, 3, 12)

Add Brioche €1.00 Per Slice

Traditional Oak Smoked Salmon €12.50

Salted Cucumber, Capers, Onion, Lemon Dressing, Brown Soda Bread
(1w o, 2, 3, 7)

Mains

Grilled 8oz Irish Sirloin Steak (GF) €32.00

Sauté Onions & Mushroom, Scallion Mash
Creamy Peppercorn Sauce
Served with Crispy Chips
(3, 4, 11)

Sligo Lamb Rump (GF) €25.00

Chunky Ratatouille, Potato Puree, Lamb Jus.
Served with Seasonal Vegetables
(3, 4, 5, 11)

Fish & Chips €22.00

Fresh Battered Cod with Pea Puree,
Homemade Tartar Sauce. Served with Crispy Chips
(1w, 2, 4, 7)

Thai Red Curry €20.00

Marinated Chicken, Sugar Snap, Baby Corn,
Pepper, Served with Slow Cooked Rice
(4, 5)

Oven Baked Lasagne €20.00

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

Orecchiette Pasta (V) €15.00

Basil & Spinach Cream, Broccoli, Cherry Tomato, Oyster Mushroom & Toasted Walnut Dust

Add Shrimp €5.00

Add Italian Sausage €5.00

(1, 3, 4, 5, 6 walnut, 11) (9)

Rack of Pork €23.00

Cider Glaze, Wholegrain Mustard Mash Potato, Rosemary Baby Carrots, Cherry Apple, Pan Gravy
(3, 4, 5, 11, 12)

Smokey Beef Burger €22.00

Smoked Bacon, Swiss Cream, Sliced Tomato, Lettuce, Chipotle Mayonnaise, Served with Crispy Chips
(1w, 2, 3)

Grain Fed Chicken Burger €22.00

Smoked Bacon, Swiss Cream, Sliced Tomato, Lettuce, Chipotle Mayonnaise, Served with Crispy Chips
(1w, 2, 3, 4)

Golden Fried Chicken Maryland €20.00

Bacon, Tomato, Banana & Pineapple Fritter
Served with Crispy Chips
(1w b o, 2, 3, 4)

Stir- Fry Marinated Chicken €20.00

Mixed Vegetable, Hoi-Sin Sauce, Served with Slow Cooked Rice
(1, 4, 5, 9, 13)

Stir- Fry Tiger Prawns €25.00

Mixed Vegetable, Hoi-Sin Sauce, Served with Slow Cooked Rice
(1, 4, 5, 9, 13)

Side Orders €5.00

- Crispy Chips (1w b o)**
- Creamed Potato (3, 11)**
- Mixed Seasonal Vegetables (3)**
- French Fried Onion Rings (1w b o)**
- Garlic Bread (1w, 3)**

Sweet Finish

The Glasshouse Entremet €8.50
Layers of Soft Sponge with Creamy Fillings
(1w, 2, 3, 4, 6-hazelnut)

Belgian Chocolate Brownie €8.00
Warm Chocolate Sauce, Vanilla Ice Cream
& Whipped Cream
(1w, 2, 3)

Lemon & Vanilla Crème Brulee €8.00
Citrus Curd Biscuit, Raspberry Sorbet
(1w, 2, 3)

Mixed Berry Trifle €8.50
Vanilla Sponge, Rich Custard
(1w, 2, 3, 4,)

Praline & Salted Caramel €8.00
Chocolate Tart
White Chocolate Creamux, Caramelized
Pistachio, Rich Chocolate Ice cream
(1w, 2, 3, 4, 6-pistachio)

Apple & Strawberry Sponge Tart €8.00
Granola Crunch, Vanilla Ice Cream,
Sauce Anglaise
(1w o, 2, 3, 4, 6-almond/hazelnut)

Gourmet Ice cream Selection €7.50
Strawberry, Chocolate & Vanilla Ice Cream,
with Fresh Fruit Coulis
(2, 3)

*All of our Desserts (excluding
ice-cream) are produced by our
Award Winning Pastry-Chefs.*

Allergens

1. Cereals Containing Gluten- w-Wheat o-
Oats- b-Barley- r- Rye
2. Egg 2#-may contain egg 3. Milk
4. Soybeans 5. Celery 6. Nuts 7. Fish
8. Peanuts 9. Crustaceans 10. Molluscs
11. Sulphur Dioxide 12. Mustard
13. Sesame 14

Tea & Coffee

Flat White (3) €4.00

Hot Chocolate (3) €4.50

Cappuccino (3) €4.00

Latte (3) €4.00

Americano €3.60

Espresso €3.30

Tea €3.50

Full range of Herbal Teas €3.80

Speciality Milk €0.60

Flavoured Syrup €0.60

Suppliers

100 % Irish Beef & Lamb – Sherlock Butcher
& Clarke’s Butchers, Sligo

Fish – Albatross Seafoods, Killybegs

Chicken - Abbey Foods, Sligo

Eggs – Benbulbin Farm, Sligo

