



Starters

Leek and Potato Soup (9, 12)

Warm Goats Cheese Tartlet

Red Onion Marmalade, Confit Tomato, Rocket, Basil and Hazelnut Pesto
(1a,7,8b,12)

Connemara Seafood Broth

Prawns, Organic Vegetables, Mussels, Clams (2, 4, 9, 12)

Achill Island Lamb Fillet

Polenta Crumb, Whipped Feta, Mint and Caper Dressing (7, 9, 12)

Mains

Pan Fried Cod

Pont Neuf, Gherkin and Caper Hollandaise, Batter Scrumps
(3, 4, 7, 12)

Pan Seared Sea Trout

Organic Baby Potatoes, Samphire, Trout Caviar, Beurre Blanc
(4, 7, 12)

Roast Chicken Supreme

Chorizo and Butterbean Cassoulet, Crispy Chicken Skin
(9, 12, 13)

Sweet Potato Gnocchi

Wild Mushroom, Kale, Vegan Feta, Lemon, Basil & Hazelnut Pesto
(8b, 12)

Desserts

Taste of Glenlo

Bayleaf Panna Cotta, Lavender and Estate Honey (1a, 3, 7)

Vanilla Crème Brûlée

Fresh Berries (3, 7, 12)

Warm Chocolate Fondant

Vanilla Bean Ice Cream (1a, 3, 7, 12)

Selection of Irish Cheese

House Chutney, Artisan Crackers (1a, 7, 8, 12)

Three Course Menu € 65.00

Kindly note that this is a sample menu and is subject to change

Menu Allergen Codes for your information

1. Cereals Containing Gluten, 1a wheat, 1b Rye, 1c Barley, 1d Oats 2. Crustaceans, 3. Eggs, 4. Fish, 5. Peanuts, 6. Soya
7. Milk 8. Nuts 8a Almond 8b hazelnut 8c Walnuts 8d Cashews 8e Pecan nuts, 8f Brazil 8g Pistachio 8h Macadamia
8i Pine nuts 9. Celery 10. Mustard 11. Sesame Seeds 12. Sulphur Dioxide and Sulphites 13. Lupin 14. Molluscs