

The River Room

Starters

Egg and Potatoes

Duck Egg, Morteau Sausage,
Potato Mousse

(3,7,8)

Leeks and Pears

Charred Leek Hearts from County Galway,
Comice Pears, Sauce Maltaise

(3,7,12)

Tuna Mariniere

Bluefin Tuna, Pickled Mussels, Sauce Mariniere

(4,7,14)

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Main Course

Venison Saddle

Local Wild Mushrooms, Peppercorn Sauce,
Mushroom Hummus

(7,11,12)

Native Turbot

Vermouth Beurre Blanc, Smoked Eel,
Citrus Oil

(3,4,7,12)

Orzo Pasta

Basil Pistou, Hazelnuts, Organic Spinach,
Ardsallagh Feta Mousse

(1a,7,8b,12)

€ 85.00 Kindly note as we use the freshest seasonal
produce, this is a sample menu and dishes are subject to
change

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Our Suppliers

All our products can be traced 100% from farm to fork. The majority of herbs and wild foods used in our dishes are grown here in the gardens of Glenlo Abbey Hotel or foraged in the local area.

A few more local suppliers we are proud to be associated with:

Game

Gourmet Game, Co. Clare

**Game dishes may contain lead shot.

Beef

Ireland Fish Moycullen Seafoods, Galway

Pork

Andarl Farm, Co. Mayo

Crab

Castletownbere, Cork

Specialist Foods

La Rousse Fine Foods

Dairy

Glenilen Farm, Co. Cork

Fruit & Vegetables

Burke's Farm, Galway,

Curley's Quality Foods

Bia Oisin, Claregalway

Salads Micro Herbs

Burke's Farm, Galway

Uncle Matt's Farm

Wild Foods

Brian Gannon Forager

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 Chestnuts, 9 Celery, 10 Mustard, 11 Sesame Seeds, 12 Sulphur Dioxide and Sulphites, 13 Lupin, 14 Molluscs