

THE  
**PULLMAN**  
— AT GLENLO ABBEY —

## The Pullman Journey

The Pullman at Glenlo Abbey offers a truly unique dining experience with two carriages, including Leona from 1927, part of the original Orient Express. Leona travelled the Orient Express route, covering destinations like Istanbul, Monte Carlo-Nice, and St. Petersburg. It was also part of the Brighton Belle, a route frequented by famous personalities like Charlie Chaplin.

In 1965, Leona played a significant role in Winston Churchill's funeral cortege, transporting his remains to St. Martins Church. Later, it featured in the 1974 film adaptation of Agatha Christie's 'Murder on the Orient Express.' After serving as a restaurant in Essex, Leona, along with the 1954 carriage Linda, became part of The Pullman Restaurant at Glenlo, opening in 1998.

In 2025, The Pullman underwent a full restoration which has preserved many of the carriages' original details, including the intricate wooden marquetry and the original brass light fittings. At its heart, The Pullman showcases time-honoured traditions in an elevated yet inviting space where food, drink, and atmosphere combine to create a transformative dining experience.





Our tasting menu offers a marriage of classic cuisine with the bounty of Ireland's evolving terroir, emphasising the changing seasons and our close relationships with local food purveyors. At its heart, The Pullman showcases time-honoured traditions in an elevated yet approachable space where food, drink, and atmosphere combines for a transportive dining experience.

### Nibbles

Rockfield Cream Puff, Salad and Cider

### Rainbow Trout

Trout from Kilkenny, Beetroot and Horseradish

### Artichoke Broth

Jerusalem Artichoke Ravioli, Monkfish Liver and Lemon Verbena

### Native Turbot

Turbot with Champagne, Trompette Mushroom and Mussels from Connemara

### Fallow Deer

Venison from The Burren, Preserved Berries and Kampot Pepper

### Colonel

Mandarin Sorbet and Micil Gin

### Parsnip and Apple

Sheep's Milk, Ice-cream, Arlette

### Treats

Rhubarb Wine Gums, Dark Chocolate Sorrel

### Tasting Menu

€130 per person

Our menus showcase the finest of locally sourced ingredients, selected at the height of their season. As such, these menus are subject to change based on availability and market freshness.



Our vegetarian tasting menu offers a marriage of classic cuisine with the bounty of Ireland's evolving terroir, emphasising the changing seasons and our close relationships with local food purveyors. At its heart, The Pullman showcases time-honoured traditions in an elevated yet approachable space where food, drink, and atmosphere combines for a transportive dining experience.

### Nibbles

Rockfield Cream Puff, Salad and Cider

### Leeks and Beets

Leeks Hearts, Salt Baked Beetroot from Bullaun and Horseradish

### Artichoke Broth

Jerusalem Artichoke Ravioli, Homemade Tofu and Lemon Verbena

### Duck Egg

Slow Cooked Duck Egg, Polenta, Champagne Butter Sauce

### Celeriac and Chard

Roasted Celeriac, Rainbow Chard from Bullaun, Kampot Pepper Sauce

### Colonel

Mandarin Sorbet and Micil Gin

### Parsnip and Apple

Sheep's Milk, Ice-cream, Arlette

### Treats

Rhubarb Wine Gums, Dark Chocolate Sorrel

### Tasting Menu

€130 per person

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## Our Suppliers

### Game

Gourmet Game, Co. Clare

\*\*Game dishes may contain lead shot.

### Lamb

Achill Lamb

### Fish

Glenmar Seafood

Burren Smokehouse

Goatsbridge Trout

### Pork

Andarl Farm, Co. Mayo

### Crab

Castletownbere, Cork

### Dairy

Velvet Cloud

### Fruit & Vegetables

The Bullaun Ark

Burke's Farm, Galway,

Bia Oisin, Claregalway

### Salads Micro Herbs

Burke's Farm, Galway

### Wild Foods

Brian Gannon Forager

### Specialist Foods

La Rousse Fine Foods

## Allergens

At The Pullman Restaurant we take food allergies and dietary restrictions very seriously. Our culinary team is committed to providing a safe dining experience for all of our guests. While we take every precaution to prevent cross-contamination with allergens, we operate in a shared kitchen environment and cannot guarantee the complete absence of allergens in any dish.

We ask that you kindly inform your server of any allergies or sensitivities before ordering, so that we can assist in selecting dishes that are safe for you.

Our server will share an allergen menu for you to choose from.

Common allergens in our dishes may include:

Dairy, Eggs, Gluten, Nuts (e.g. almonds, walnuts, hazelnuts) Peanuts, Soy, Shellfish, Fish, Sesame, Mustard, Sulphites.