



Oak Cellar Bar & Lounge Dinner Menu

Sharing Boards

For two: € 22

For One: € 13.50

Charcuterie (1a,3,7, 9, 10, 12)

McGeough Air Dried Beef, Ham, Lamb, Pork, Andarl Ham hock Croquette, Celeriac Remoulade & Pickles

Cheese (1a, 7, 9)

Tipperary Brie, Aran Goats Cheese, Milleen, Organic Cashel Blue Quince, Grapes & Crackers

Fish (1a, 2, 3, 4, 7, 10, 12)

Connemara Smoked Salmon, Cleggan Crab Bonbon, Dooncastle Oysters, Crispy Hake Chunks & Tarragon Mayo

Vegetarian (1a, 3, 7, 11)

Falafel, Vegetable Tempura, Hummus, Aran Feta Salad, Ballyhoura Mushroom Arancini

All the Above Sharing Boards served with Homemade Brown Bread

All our Beef is IRISH

McGeough White Pudding & Andarl Ham Hock Croquette (1a,3, 9, 10, 12)

€ 10.95

Green Apple Puree, Potato Salad, Baby Apple, Pea Shoots

Crab Cake (1a, 2, 3, 7, 10, 12)

€ 11.00

Smoked Pepper mayonnaise, Pickled Red Onion, Yuzu Gel & Petite Salad

Dooncastle Oysters (4, 12, 14)

3@ € 9.95 / 6@ € 17.95 /12@ € 27.95

Goatsbridge Trout Caviar, Leeks Oil & Samphire

Caesar Salad (1a, 3, 4, 7, 10, 12)

Add Chicken € 3.75

€ 10.50

Baby Gem, Shaved Parmesan, Bacon Crisp, Ciabatta Croutons & Classic Dressing

Aran Island Feta Salad (7, 10, 12)

€ 10.50

Quinoa, Carrot, Pickled Golden Raisin, Coriander & Cumin Lime Velvet Cloud Dressing

Caramelised Pear Salad (7, 8e, 10, 12)

€ 10.50

Poached Pear, Cashel Blue Organic Crumbs, Roasted Pecan & Elderflower Dressing

Soup of the Day (Ask Your Waiter) (7, 9)

€ 5.75

Freshly Baked Brown Bread (1a, 7, 11)

Wild Atlantic Way Seafood Chowder (4, 7, 9, 12, 14)

€ 7.95

Mussels, Dillisk, Fresh & Smoked Fish, Freshly Baked Brown Bread (1a, 7, 11)

Please note that reservations are required and tables are spaced as per social distancing covid-19



Main Course

Friendly Farmer Chicken Bap (1a, 3, 7, 9, 10, 12) € 15.95
Sweet & Spicy Fried Chicken, Slaw, Pepper Salsa, Avocado & Rocket

Andarl Farm 6oz Beef Burger (1a, 3, 7, 9, 12) € 15.95
Glenlo Burger Sauce, Rocket, Kylemore Cheese, Pickles & Bacon Jam

Hereford Prime Steaks 8oz Rib Eye (7, 9, 12) Grilled to Your Liking Served with: € 29.95
Dillisk & Potato Rosti, Roasted Shallot, Ballyhoura Mushroom Duxelle, Pink Peppercorn & Jameson Jus

Castletownbere Hake (4, 7, 12) € 22.50
Coco Bean, Chorizo & Courgette Fricassee, Coriander & Roasted Red Pepper Salsa

Monkfish Fingers (1a, 3, 4, 7, 10, 14) € 22.50
Golden Fried, Tarragon & Lime Mayo, Fennel & Cucumber Salad, Smoked Pea Puree

All the Above Served with Either Hand Cut Chips or Baby Potatoes

Cannelloni (1a, 3, 7, 9, 12) € 18.95
Celeriac, Spinach, Ricotta, Tomato Sauce, Bechamel & Parmes-Aran

Dahl (9,10) € 18.95
Butternut Squash, Chickpeas, Kale, Cauliflower, Lentil Curry with Basmati Rice and Poppadum

Sides (7, 10, 12) € 4.50
- Vegetables - Baby Potatoes - Parmesan & Truffle Chips
- Hand Cut Chips - Side Salad - Cheddar, Bacon & Onion Chips

Dessert € 7.95

Apple & Berry Crumble (1a, 3, 6, 7) GF Adaptable
Vanilla Cream, Vanilla Custard, Vanilla ice Cream

Spiced Orange Cake (3, 7, 8a, 8c) GF
Cinnamon Cream, Walnut Brittle, Cardamom Chocolate Sauce

Raspberry & White Chocolate Pudding (1a, 3, 6, 7, 8g)
Warm Pudding, Pistachio Cream, White Chocolate Ice Cream, Candied Pistachio, Berry Compote

Mille Feuille (1a, 3, 7)
Aluga Chocolate Mousse, Woodruff Mousse, Mascarpone Cream, Creme Anglaise

Glenlo Sunday (1a, 3, 7, 8a)
Honeycomb, Chocolate & Vanilla Ice Cream, Roasted Almond Nibs, Chocolate Sauce, Meringue Drops, Raspberries

The below numbers contain the following allergens

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

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