

STARTERS

SOUP OF THE DAY - €9.50

FRESHLY PREPARED DAILY USING THE FINEST SEASONAL INGREDIENTS. SERVED WITH HOMEMADE BROWN BREAD
(1A, 3, 7, 9, 12, V)

NORI SMOKED SALMON MOSAIC- €16.00

SMOKED SALMON ROLLED IN SEAWEED WITH WAKAME SALAD, YUZU DRESSING
(1A, 4, 6, 11, 12)

SEAFOOD CHOWDER BISQUE - €15.00

A LUXURIOUS FUSION OF CREAMY BISQUE AND TRADITIONAL CHOWDER, BRIMMING WITH ATLANTIC SEAFOOD. SERVED WITH HOUSE BREAD
(1A, 2, 3, 4, 7, 9, 12)

GLAZED PORK BELLY - €16.00

SLOW-COOKED PORK BELLY FINISHED WITH A GLAZE, ACCOMPANIED BY TEMPURA TENDERSTEM BROCCOLI, FERMENTED KIMCHI, AND A DRIZZLE OF GINGER-SCALLION OIL
(1A, 2, 4, 6, 10, 11, 12)

SALADS

CAESAR SALAD - €17.00

BABY GEM TOSSED WITH CAESAR DRESSING, PARMESAN SHAVINGS, TOMATO CROUTONS, GRILLED CHICKEN, AND CRISPY SMOKED BACON
(1A, 3, 4, 7, 10, 12)

BABY GEM SALAD WITH ROASTED SWEET POTATO & QUINOA - €14.00

BABY GEM LEAVES TOSSED WITH RED QUINOA, ROASTED SWEET POTATO, POMEGRANATE SEEDS, BLUEBERRIES, AND AVOCADO MOUSSE, FINISHED WITH PONZU DRESSING.
(6, 12)

OPTIONAL ADD-ON: MARINATED CHICKEN €5 OR TIGER PRAWNS (2) €6

GOAT CHEESE & BEET SALAD - €16.50

MIXED LEAVES WITH RED BEET SLICES, TANGY BLOOD ORANGE PURÉE, CHARRED CUCUMBER, CRUSHED HAZELNUTS AND CREAMY GOAT CHEESE

MAIN COURSE

PAN-SEARED SALMON FILLET - €30.00

SERVED WITH SAFFRON-INFUSED MUSSEL BROTH, CHARRED FENNEL, SAMPHIRE MASH, AND HERB OIL
(4, 7, 9, 12, 14)

CHARGRILLED RIBEYE STEAK - €48.00

BURNT ONION PURÉE, CONFIT CELERIAC, BABY TURNIP, CONFIT PLUM TOMATO, SKINNY CHIPS, THREE PEPPERCORN SAUCE
(1A, 7, 9, 12)

FISH & CHIPS - €24.00

GOLDEN BATTERED FISH SERVED WITH LEMON DRESSING, HOUSE-MADE MUSHY PEAS, TARTAR FOAM, AND SKINNY CHIPS
(1A, 3, 4, 10, 12)

PALMERS BEEF BURGER - €24.50

8OZ IRISH HEREFORD BEEF PATTY BRUSHED WITH GUINNESS GLAZE, CRISPY SHALLOTS, AGED DUBLINER CHEDDAR, AND BLACK GARLIC MAYO ON A TOASTED BRIOCHE BUN
(1A, 3, 7, 10, 12)

ABBAY VEGAN HOUSE BURGER - €23.00

VEGAN PATTY, SWEETCORN, KIDNEY & BLACK BEANS, VEGAN CHEDDAR, BEETROOT BURGER BUN, TOMATO-CHILLI DRESSING, BABY GEM, AND TOASTED BEETROOT BURGER BUN
(1A, 9, 12, 13 V)

ROAST SUPREME OF CHICKEN - €28.00

ROASTED COURGETTES, TRUFFLE & CHIVE MASH, CHICKEN JUS
(7, 9, 12)

PUMPKIN RAVIOLI - €26.00

RAVIOLE WITH PUMPKIN FILLING, SAGE VELOUTÉ, AND CRUSHED AMARETTI
(1A, 3, 7, 8, 12)

SLANEY VALLEY LAMB SHANK - €30.00

SLOW-COOKED LAMB SHANK, CREAMY MASHED POTATO, ROASTED ROOT VEGETABLES, BARLEY JUS
(1A, 7, 9, 12)

SIDES

CRISPY GRATINATED POTATO (1A, 3, 7, 12) - € 6.50

PARMESAN & HERB FRIES - (7, 12) - € 6.50

AUBERGINE MEZE – YOGURT, SUMAC, AND POMEGRANATE (7) - €7.00

PALMERS HOUSE SALAD - €6.00

CONFIT GARLIC MASH (7, 12) - €6.50

BUTTERED TENDERSTEM BROCCOLI AND HAZELNUT DRESSING (8B) - €7.00

GLENLO ABBEY HOTEL & ESTATE IS PLEASED TO WORK WITH THE FOLLOWING LOCAL FOOD SUPPLIERS -
MARY'S FISH SHOP, CORRIB FREE RANGE EGGS, BURKE'S FRUIT & VEGETABLES, SYSCO, MOYCULLEN SEAFOODS,
DOLE, ANDARL FARM, ARAN ISLAND GOAT'S CHEESE, LA ROUSSE FOODS

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 WALNUT - 8D CASHEWS
8E PECAN NUTS - 8F BRAZIL NUTS - 8G PISTACHIO - 8H MACADAMIA - 8I PINENUTS - 9 CELERY - 10 MUSTARD - 11 SESAME SEEDS - 12 SULPHUR DIOXIDE & SULPHITES - 13 LUPIN - 14 MOLLUSKS - V VEGAN