

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, ✓)

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)

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)

SANDWICHES

PLEASE NOTE SANDWICHES ARE AVAILABLE FOR SERVICE FROM 12NOON TO 5PM DAILY

PALMERS CLUB SANDWICH €16.50

TOMATO FOCACCIA FILLED WITH TRUFFLE EGG MAYO, CAJUN SPICED CHICKEN, BABY GEM, VINE TOMATO, AND CRISPY BACON. SERVED WITH SKINNY CHIPS
(1A, 3, 10, 13)

CROQUE MONSIEUR €17.00

CLASSIC FRENCH SOURDOUGH LAYERED WITH ROSEMARY HAM, MUSTARD AIOLI, MELTED CHEESE, AND CREAMY BÉCHAMEL. SERVED WITH TRUFFLE PARMESAN FRIES
(1A, 3, 7, 10, 12)

STEAK SANDWICH €23.00

GRILLED SIRLOIN STEAK ON RUSTIC CIABATTA, CARAMELISED ONIONS, ROCKET, WHOLEGRAIN SAUCE, PARMESAN DUST AND SERVED WITH CRISPY CHIPS
(1A, 3, 10, 12)

SALADS

GOAT CHEESE & BEET SALAD - €16.50

MIXED LEAVES WITH RED BEET SLICES, TANGY BLOOD ORANGE PURÉE, CHARRED CUCUMBER, CRUSHED HAZELNUTS, AND CREAMY GOAT CHEESE
OPTIONAL ADD-ON: MARINATED CHICKEN €5 OR TIGER PRAWNS (2) €6
(7, 8B, 10)

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 6€ 2

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)

MAIN COURSE

PAN-SEARED SALMON FILLET - €30.00

CRISPY POTATO TERRINE, BUTTERED BRUSSELS SPROUTS, AND LOBSTER-BISQUE CREAM
(2,4,7)

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, ACED 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, TOMATO-CHILLI DRESSING, BABY GEM, AND TOASTED BEETROOT BURGER BUN
(1A, 9, 12, 13 ✓)

PUMPKIN RAVIOLI - €26.00

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

ROAST SUPREME OF CHICKEN - €28.00

ROASTED COURGETTES, TRUFFLE & CHIVE MASH, CHICKEN JUS
(7, 9, 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 - ✓ VEGAN