



Light Bites

Galway Goats Farm Spring Roll € 9.50

Goats Cheese, Beetroot, Walnuts & Spinach in a Crispy Fried Roll with Plum & Ginger Dip
(1a, 3, 7, 8c)

Andarl Pork Terrine € 10.95

Slow Coked Ham Hock Pickled Root Vegetables, Burnt Apple Puree, Potato Salad
(3, 9, 10, 12)

Dooncastle Oysters,

3 @ €9.95, 6 @ €9.95, 12 @ €27.95

Goats Bridge Trout Caviar, Leeks Oil & Celeriac
(4, 12, 14)

Cleggan Crab & Connemara Smoked Mackerel € 12.50

Dill & Fennel Crab, Smoked Mackerel Rillettes, Yuzu Caviar, Frisee & Cucumber Salad
(3, 4, 7, 10, 12)

Soup of the Day € 5.75

Freshly Baked Brown Soda Bread
(1a, 7, 9, 11)

Wild Atlantic Way Seafood Chowder

€ 7.95

Mussels, Clams, Dillisk, Fresh & Smoked Fish, Freshly Baked Brown Bread
(1a, 4, 7, 9, 11, 12, 14)

Sharing Boards, For 1 €13.50, For 2 €22.00

Charcuterie

McGeough Air Dried Lamb, Hock Terrine Gubbeen Salami & Chorizo
(9, 10, 12)

Fish

Connemara Smoked Salmon, Smoked Mackerel, Cleggan Crab Cake, Dooncastle Oyster, Cucumber & Seaweed Salad
(1a, 2, 3, 4, 7, 10, 12,)

Vegetarian

Spiced Hummus, Falafel, Vegetable Tempura, Tapenade, Ballyhoura Mushroom on Toast
(1a, 3, 7, 11)

Cheese

Tipperary Brie, Aran Goats Cheese, Milleen, Organic Cashel Blue & Chutney
(7,9)

All Sharing Boards are served with Homemade Brown Bread & Guinness Bread



Main Courses

Skeaghanore Confit Duck Leg € 21.00

Coco Bean, Pancetta & Pearl Onion Cassoulet
(7, 9, 12)

Velvet Pork Belly € 19.50

Potato Fondant, Baby Vegetables, Cabbage Crisp, Cider & Clove Sauce
(7, 9, 12)

8oz Ribeye Steak € 29.50

Plum Tomato, Herb Potato, Roasted Garlic Puree, Aubergine Caviar, Tarragon Jus
(7, 9, 12)

Andarl Farm 6oz Beef Burger €15.95

Glenlo Burger Sauce, Rocket, Cooleeney "Beer Washed" Cheddar, Pickles & Bacon Jam
(1a, 3, 7, 9, 12)

Free Range Chicken Blah € 15.95

Sweet & Spicy Fried Chicken, Slaw Pepper Salsa, Avocado & Rocket
(1a, 3, 7, 9, 12)

Organic Clare Island Salmon € 22.50

Broccoli Puree, Charred Leek, Dillisk Velouté
(4, 7, 12)

Castletownbere Monkfish €22.50

Medallion, Killary Fjord Mussels, Killary Harbour Clams, Fennel & Tomato Fondue
(4, 7, 12, 14)

Dahl € 18.95

Sweet Potato, Chickpeas, Kale, Cauliflower, Lentil Curry with Basmati Rice & Poppadum
(9, 12)

Risotto € 18.95

Garden Peas, Green Asparagus, Salsa Verde, Shaved "Parmes-Aran"
(7, 9, 12)

Gnocchi € 18.95

Ballyhoura Mushrooms, Baby Spinach, Pine Nuts & Cherry Tomatoes
(1a, 3, 7, 8i)

All Above Served with Either Hand Cut Chips or Baby Potatoes

Sides € 4.50

Hand Cut Chips, Parmesan & Truffle Fries, Baby Potatoes, Side Salad, Fresh Market Vegetables
Basmati Rice, Cheddar, Bacon & Onion Chips
(7, 10, 12)



Salads € 10.50

Giant Couscous Salad

Marinated Courgettes, Coriander, Heirloom Cherry Tomatoes, Aran Island Feta, Almonds, Apricot & Lavender Vinaigrette
(1a, 7,8a, 9, 10, 12)

Caesar Salad

Baby Gem, Shaved Parmesan, Bacon Crisp, Ciabatta Croutons & Classic Dressing
(1a, 3, 4, 7, 10, 12) **Add Chicken € 3.75**

Caramelised Pear Salad € 10.50

Poached Pear, Cashel Blue Organic Crumbs, Roasted Pecan & Elderflower Dressing
(7, 8e, 10, 12)

Sandwiches, Served from 12pm-6pm

Connemara (1a, 3, 4, 7, 10, 12) € 10.50

Open Homemade Guinness Bread, Smoked Salmon, Herb Cream Cheese, Pickled Cucumber & Lemon Vinaigrette, Caper Berries
(1a, 3, 4, 7, 10, 12)

The Club Classic (1a, 3, 9, 10) € 10.50

Chicken, Bacon, Lettuce, Tomato, Egg, On White or Brown Bread with Ballymaloe Relish
(1a, 3, 9, 10)

Glenmaddy (1a, 7, 10, 12) € 10.50

Andarl Farm Pork & Grain Mustard Hot Dog in a Brioche Roll, Crispy Shallot, Smoked Gubeen, our own Tomato Sauce
(1a, 7, 10, 12)

Toonsbridge (1a, 7, 12,) € 9.50

Sourdough "Tartine" of Cherry Tomatoes, Black Olives, Red Pepper Salsa, Toonsbridge Buffalo Mozzarella & Rocket
(1a, 7, 12,)

The Wrap (1a, 3, 7, 10, 11, 13) €9.50

Falafel, Avocado Puree, Leaves, Spiced Hummus & Coriander Yoghurt

The Glenlo Special (1a, 7, 10, 12, 13) € 9.50

Baked Ham, Sliced Tomato, Red Onion & Cheddar Toasted on Choice of Brown or White
(1a, 7, 10, 12, 13)

Roscommon (1a, 6, 7, 9, 10, 12) € 12.50

12hr Slow Cooked Brisket of Irish Beef, Carmelised Onions, Cooleeney Ruby Cheddar, BBQ Sauce in a Ciabatta

All Sandwiches Served with Side Salad

Add Hand Cut Chips €3.75, Or Soup € 3.00

All our Beef is Irish



Desserts €8.50

Salted Caramel Tart

Chocolate Croquant, Dulce de Leche Cream, Roasted Pecan Nuts
(1a, 3, 7, 8e)

Lemon Cake

Blueberry Compote, Crème Fraiche, Orange Sorbet (Gluten Free) (3, 7, 8a)

Coconut & Chia Seeds Verrine

Macerated Pineapple, Mango, Pineapple Crisp, Passion Fruit Granita
(Vegan) (6)

Apple & Fig Pudding

Warm Pudding, Mascarpone, Coconut Brittle, Toffee Sauce
(1a, 3, 7, 12)

Chocolate Bar

Crunchy Hazelnut Base, Almond Biscuit, Chocolate Mousse & Chocolate Glaze, Crème Anglaise, Vanilla Cream
(1c, 3, 7, 8a, 8b)

Glenlo Abbey Sundae

Vanilla White Chocolate Ice-Cream & Raspberry Sorbet, Meringue Drops, Brownie Pieces, Chocolate Sauce Fresh Raspberries
(1a, 3, 7)

Hot Beverages

Irish Breakfast Tea € 3.25

Selection of Herbal Teas € 4.15

Americano € 3.25

Espresso € 3.25

Café Latte (7) € 3.65

Cappuccino (7) € 3.65

Macchiato (7) € 3.60

Hot Chocolate (7,) € 3.65



***We are Pleased to Work with the Following
Local Food Suppliers***

*Dooncastle Oysters
Odais Food
John Beades Irish Waygu
Friendly Farmer Irish Free Range Chicken
Kellys of Newport
Marys Fish Galway, Corrib Free Range Eggs
Galway Goat Farm Cheese
Redmond's Fine Foods
Gourmet Game Co. Clare
Burkes fruit & Vegetables
Pallas Foods,*

Menu 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*
- 9. Celery*
- 10. Mustard*
- 11. Sesame Seeds*
- 12. Sulphur Dioxide and Sulphites*
- 13. Lupin*
- 14. Molluscs*